



VINARIJA
PIK OPLENAC

Welcome to winery PIK Oplenac

Winery is open for visits every day from 9 am to 21 pm

Protocol for individual visitors

The tour of the winery is free and includes:

Welcoming the guests, presentation about the history, tradition, philosophy of the winery and the wine making process with the expert consultations

The guests can taste our wines in our wine tasting room where, while enjoying a pleasant venue, surrounded by art pieces and historic sculptures, they can taste different varieties of our wines

The price of wine per glass is 90,00 RSD

The tasting volume is 50 ml (all wine tastings included)

Group visit must be announced in advance



1. OPLENAC BASIC (45min)

(Tour of the winery with wine tasting and a snack)

Tasting wines made of white and red grape varieties by choice, and wine Villa Rose

Cheese (90g), prosciutto (20g), olives, baguette

Grape rakija - gratis

Price per person - 750,00 RSD



2.OPLENAC STANDARD (60min)

(Tour of the vinery with wine tasting and a snack)

Tasting of the wine Villa Rose, white wines, Villa Chardonnay and Villa Muscat Ottonel and red wines, Monarh Cabernet Sauvignon and Monarh Cuvee

Snack 'Oplenac'

Cheese (90g), kajmak (15g), dry meat (60g), olives, pie with cheese and herbs (40g), projanica (30g), baguette

Grape rakija - gratis

Price per person 1.600,00 RSD

3.OPLENAC LUX (90min)

(up to twelve people, in case the number of visitors is bigger, the conditions need to be determined in advance)

Presentation by a technologist about the wine making proces and the correct wine tasting

Tasting five different types of wine with 'Oplenac' snack
Cheese (90g), kajmak (15g), dry meat (60g), olives, pie with cheese and herbs (40g), projanica (30g), baguette

Wines that are consumed during the main course are by choice

Grape rakija – gratis

Pirce per person is 2.100,00 RSD
with extra payment for the main course by the valid pricelist of the winery

Visitors can taste wines kept in barrique barrels and also wines that are not on the market

Price of one glass is 1.000,00 RSD

You can complete your wine tasting experience with our diverse offerings of specialties from Šumadija

THE MAIN MENU

FISH

Salmon

Trout

Grilled catfish

SPECIAL ORDERS

Natur steak (pork made in its own sauce with seasoning, pepper and parsley)

Wiener Schnitzel (pork breaded in flour, eggs and bread crumbs)

Parizien Schnitzel (pork steak filled with ham and yellow cheese and breaded in a 'parizien' way (eggs and flour))

Karađorđe's steak (pork filled with kajmak, breaded in flour, eggs and bread crumbs)

Filet mignon with mushrooms (pork fillet in mushroom sauce)

Medallions with mushrooms (beeftek meat in mushroom sauce)

Two people epigram (combination of grill, specialties and special orders)

GRILL

Uštipci (minced meat (beef), bacon, yellow cheese, hot tomato sauce)

Kebabs (minced meat – beef)

Burger (minced meat – beef, onion)

Burger on kajmak

Filled burger (minced meat, onion, pepper, ham, yellow cheese)

Ražnjići (pork)

Rolled ražnjići (pork filled with bacon and yellow cheese)

Bela vešalica (pork)

Smoked vešalica (smoked pork meat)

Smoked ham (smoked pork ham)

Homemade sausage (Minced pork meat and beef with spices, a little bit smoked)

"Hajduk" kebab (Smoked pork ham, sausage, grilled bacon and vegetables, chilly)

Mixed meat (Smoked ham, steak, sausage, hamburger)

Filled vešalica (Pork vešalica filled with yellow cheese and ham)

Filled fillet (Pork fillet filled with kajmak and ham)

Grilled chicken drumsticks

Chicken wings

Chicken fillet

Gourmet hamburger (Minced meat, onion, chopped bacon, yellow cheese, chilly)

Chicken ražnjići

Filled chicken fillet (Chicken fillet filled with yellow cheese, ham and mushrooms)

SPECIALS

Steak (Chicken white meat, red paprika, gauda, cheese, ham, proscuttio and sauce made from 4 different types of cheese)

Beefsteak

Beefsteak in pepper sauce (Grilled beefsteak, sauce made from three kinds of pepper)

Parizien Schnitzel (Pork steak filled with ham and yellow cheese, breade in a parisien way – eggs and flour)

Chicken medallions on kajmak (Chicken white meat rolled with pancetta on kajmak)

Chicken with figs in bechamel sauce (Chicken white meat filled with dry figs rolled in pancetta, in bechamel sauce)

Turkey (Turkey white meat filled with mozzarella, rolled in bacon in tomato sauce)

COCTAIL BASIC

(Includes tasting three different types of wine with canapes and a snack)

Cheese (90g), prosciutto (20g), olives, baguette, canapes (5 pieces with smoked meat)

Grape rakija - gratis

Price per person - 1.500,00 RSD

IT IS POSSIBLE TO ORGANIZE DIFFERENT TYPES OF FESTIVITIES, WEDDINGS,
BIRTHDAYS, CELEBRATIONS, COCKTAIL DINNERS WITH A MUSICAL PROGRAM

*Musical program and photographer upon request

Smoking is not allowed in the winery, except in the place intended for that purpose

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