Starters

100g Homemade, dried, lightly smoked tenderloin served with tapenade made from roasted brown mushrooms and with a toasted baguette 1,7 Slovakia Frtus Winery Noria 0,75I AOV white 2022 *	7,50 €
120g Venison pâté served with Merlot plums, red onion, roasted nuts, bacon dust and 1,8 Argentína Bodegas Salentein - Portillo Malbec 0,75l red 2021 *	9,90 €
120g Marinated pikeperch tartare with saffron dip, with trout caviar served with a toasted baguette 1,4,7 New Zéland Rapaura Spring Sauvignon Blanc 0,75l white 2022 *	8,90 €
Soups	
0,25l Homemade fresh broth according to the daily menu with young root vegetables, meat and noodles or liver gnocchi according to your choice 1,3,9	4,20 €
0,25l Clear vegetable broth with blanched vegetables, sugar snap peas & rice noodles 9	3,70 €
0,25l Mushroom creamy soup served with marinated chanterelles and bacon chips, decorated with chive pesto 7,8	5,50 €
Main Courses	
200g Beef tenderloin steak with rosemary & homemade dark beer sauce & sweet-potato fries 7,9 Slovakia VINKOR Dunaj 0,75I AOV red 2019 dry *	24,70 €
160g Grilled duck breasts served with celery puree, Brussels sprouts, marinated dried plums and sage sauce 7,9,10 Slovakia PD Mojmírovce 4Q T-Light Tramín červený 0,75l AOV white 2020 semi-dry*	16,90 €
180g Fallow deer loin /sous vide/ served with potato saffron puree, marinated chestnuts, baby vegetables and red wien demi-glace 7 Slovakia VVD - Dvory nad Žitavou Alibernet 0,75l VZH red 2018 dry *	21,90 €
160g Slow-braised beef neck /chuck roll/ in red wine, served with creamy bacon kale and roasted parsnip puree 7,10 Slovakia Martin Pomfy-Pezinok Pinot noir 0,75l VZH red 2015 dry *	16,90 €
Regional meals	
400g Traditional homemade gnocchi with sheep cheese with fried smoked bacon & chives 1,3,7 Slovakia Czernusz,-V.Krtíš Sauvignon Blanc 0,75l AOV white 2022 dry *	10,20 €
250g Traditional homemade sheep-cheese pirogues with roasted smoked bacon, onion & sour cream 1,3,7 Slovakia Czernusz,-V.Krtíš Sauvignon Blanc 0,75I AOV white 2022 dry *	10,70 €

Fish

150g Confit pikeperch fillet in clarified butter, served with roasted-beetroot puree and tomato concaseé 4,7 19,30 € Slovakia Víno Rariga Cabernet Sauvignon rosé 0,75l AOV rosé 2021 semi-dry * Pasta and Meatless Meals 320g Roasted rolled potato dumplings with mushroom creamy ragout and Volovec cheese shavings 1,3,7 8,90 € Slovakia VVD - Dvory nad Žitavou Devín 0,75l AOV white 2021 dry * 320g Tarhonya "risotto" with roasted root vegetables, portobello mushrooms and chickpea croquette 1,3,7 7,90€ Germany Van Volxem Weingut VV Riesling Mosel 0,75l white 2021 dry * Vegan Meals 350g Homemade colourful vegan bowl served in a combination of baked pumpkin, beetroot and carrot, with marinated chestnuts and chickpeas, topped with glazed pear and roasted pumpkin seeds 10.20 € Salads 280g Salad with slices of roasted duck breasts, Chardonnay apples, roasted chestnuts and pumpkin, baby spinach, arugula and balsamic dressing 14.70 € Slovakia VVD - Dvory nad Žitavou Devín 0,75I AOV white 2021 dry * 280g Buckwheat salad with root vegetables, soybeans, coloured lentils and chive pesto 6,7,8 6,90€ Italia Gabe Chlorofila Prosecco Valdobbiadene DOCG 0,75l sparkling white brut *

Desserts

100g Homemade apple pie

served with fruit, meringues and blueberry coulis 1,3,7

5,50 €

100g Baked homemade pirogues

filled with plum chocolate, topped with crème anglaise and seasonal fruit 1,3,7,8

5,60€

Seasonal A'la carte menu prepared for you from high-quality local ingredients by a culinary master, chef

MARIÁN HARCINIK

GOOD TASTE!

*Wine for food is recommended by sommelier Miroslav Balážik - by SOMM

Origin of meat in served dishes: Chicken - Ukraine, Poland, Hungary, Turkey, Hungary, Pork - Spain, Slovakia, Beef - Ireland, Brazil, Czech Republic, Poland, Denmark, Spain, Veal - Netherlands, Poland, Fish - Czech Republic, Norway, Kazakhstan