

STARTERS, SALADS, SOUPS

GRILLED DUCK FOIE GRAS

pear chutney, Tokaj wine jelly, brioche
• 100 g Allergens: 1,3,7,12

19,00 €

BAKED ZANDER FILLET

lotus root, spinach, coriander sauce, carrot-ginger mash
• 100 g Allergens: 4,7

14,00 €

LANGOSH

pulled pork cheeks, Volovec cheese, Jalapeño pepper, valerian
• 150 g Allergens: 1,7

13,50 €

LEAF SALAD

smoked goose breast, fennel, pomelo,
grapefruit, pomegranate
• 100 g Allergens: -

15,00 €

ROMAINE LETTUCE

goat cheese gratin, beetroot,
beetroot leaves, avocado, pecan nuts
• 100 g Allergens: 7,8

12,00 €

BEEF BROTH

carrot slices, beef meat, homemade noodles
• 0,22 l Allergens: 1,3,9

8,50 €

PORCINI MUSHROOMS CREAMY SOUP

poached organic egg, frothed milk
• 0,22 l Allergens: 3,7,9

8,50 €

PASTAS, RISOTTO

SPINACH FETTUCCINE

grilled shrimps, spinach pesto, chilli
• 300 g Allergens: 1,2,3,4,7,12

23,00 €

RAVIOLI FILLED WITH PUMPKIN

Vršatec cheese, pumpkin, valerian, pumpkin seeds
• 300 g Allergens: 1,3,7,8

21,00 €

MUSHROOM RISOTTO

Parmesan cheese, roasted arugula
• 300 g Allergens: 7,9,12

19,00 €

MAIN COURSES

TUNA STEAK

avocado, broccoli, celery, edamame,
radish, mango salsa, beetroot sprouts,
soya bean and chilli sauce, jasmine rice
• 350 g Allergens: 4,6,9

39,50 €

ROASTED GUINEA FOWL BREAST

carrots sauteéd, pak-choi,
black sesame, chickpea mash
• 350 g Allergens: 7,11

22,00 €

VEAL SCHNITZEL

Slovak potato mayonnaise salad
• 350 g Allergens: 1,3,7,10

28,00 €

CONFITED GOOSE LEG

stewed red cabbage on wine,
orange fillets, potato lokhsa
• 350 g Allergens: 1,9,12

35,00 €

GRILLED VEAL TENDERLOIN AND ROASTED VEAL BREAST

porcini mushrooms, spinach,
mashed potatoes
• 350 g Allergens: 7,9

38,00 €

HOUDINI BURGER

ripened minced beef, crispy bacon,
pickled cucumbers, caramelized onion, cheddar,
leaf salad, tomatoes, dressing, sweet potato fries
• 400 g Allergens: 1,3,7,10,11,12

23,00 €

VENISON TENDERLOIN SOUS-VIDE

roasted vegetable sauce, cranberries,
chestnut stuffing
• 350 g Allergens: 1,3,7,9,10,12

36,00 €

YOUNG ALPINE BULL STEAK

shimeji mushrooms, port wine sauce,
homemade french fries
• 350 g Allergens: 7,12

47,00 €

DESSERTS

CHOCOLATE BROWNIES

mascarpone mousse, sour cherries in chocolate,
sour cherry sauce

- 100 g Allergens: 1,3,7,12

8,50 €

DATE TARTLET

marzipan, almonds, pear carpaccio

- 100 g Allergens: 7,8,12

8,50 €

COCONUT MOUSSE

pineapple tartar, vegan dark chocolate, coconut

- 100 g Allergens: -

8,50 €

PLUM PIEROGI

plum ragout, walnuts, plum powder

- 100 g Allergens: 1,3,7,8

8,50 €

PLATTERS

CHEESE PLATTER

Gorgonzola, Vršatec, Taleggio, Pecorino,
goat cheese, pecan nuts, cranberries, grapes

- 230 g Allergens: 7,8

21,00 €

HAM PLATTER

Parma ham, bresaola, Coppa di Parma,
Slovak dry-cured ham, olives

- 230 g Allergens: -

21,00 €

FRUIT PLATTER

sliced fresh fruit

- 150 g Allergens: -

8,50 €

Our meat and fish specialities can be prepared according to your wishes (intensity of roasting), and our dining room staff will be happy to help you choose. Please note, however, that consumption of raw or uncooked meat by children, pregnant or nursing women, and persons with compromised immune systems is not recommended.

Countries of origin of our meat: SK, CZ, HU, FR, NL, AT, IT

Potential allergens:

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soya beans and products thereof.
7. Milk and products thereof (including lactose).
8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂.
13. Lupin and products thereof.
14. Molluscs and products thereof.

Prices include VAT. The weight given for each item is the total weight served.

This menu has been prepared by Chef Michal Škrabák and his team, and is valid from October 2023.