

STARTERS AND SOUPS

BEEF TENDERLOIN BITES

covered with pistachios, sesame, and chilli powder, onion purée with chokeberries, frisée lettuce, sweet potato crisps
• **80 g** Allergens: 1,3,7,8,11,12

11,00 €

SMOKED EEL TARTARE

salad with fennel and citrus fruits, lemon pearls, chives, cucumber, ciabatta crisp
• **80 g** Allergens: 1,3,4,7,11

13,00 €

DUMPLINGS FILLED WITH GOAT'S CHEESE

asparagus, beet greens, chilli, currants
• **100 g** Allergens: 1,3,7,12

9,00 €

SALAD WITH ALMOND-COVERED BRYNDZA CHEESE BALLS

lollo rosso and lollo bionda, radish, cherry tomatoes, lemon and agave dressing, currants
• **100 g** Allergens: 1,3,7,8

9,00 €

SALAD WITH BRAISED VEAL HAM

rocket, lamb's lettuce, fermented kohlrabi, capers, anchovy dressing, flaxseed stick
• **100 g** Allergens: 1,3,4,7

11,00 €

ROOSTER BROTH

chicken galantine, homemade noodles, julienne vegetables
• **0,22 l** Allergens: 1,3,9

6,00 €

CREAMY DRIED TOMATO SOUP

basil pesto, basil crisps, Grana Padano cheese
• **0,22 l** Allergens: 7

6,00 €

PASTA AND RISOTTO

DUMPLINGS FILLED WITH SLOVAK SHEEP CHEESE BRYNDZA

sour cream, fried bacon, chives
• **250 g** Allergens: 1,3,7,9

11,00 €

MUSHROOM SPAETZLE

lamb's lettuce, dried tomatoes, ripened cow's cheese Vršátec, truffle oil
• **250 g** Allergens: 1,3,7,9

13,00 €

SPINACH AND PEAS RISOTTO

fresh spinach, young peas, Parmesan, peas and radish sprouts
• **250 g** Allergens: 7,9,12

13,00 €

FISH AND MEAT

TROUT FILLET SOUS VIDE

warm salad with quinoa, cauliflower, broccoli, and romanesco, marinated cauliflower, crispy skin
• 350 g Allergens: 4,7,9

19,00 €

GRILLED SHRIMPS

rice rolls filled with vegetables, salad with pak choi, mango, black sesame, chilli, coriander, and white radish, wasabi sauce
• 300 g Allergens: 2,6,7,11

21,00 €

SALAD WITH CORN-FED CHICKEN BREAST

romaine lettuce, avocado, mango, cherry tomatoes, carrots, tomato bruschetta, honey and lemon dressing
• 300 g Allergens: 1,3,7

13,00 €

ROASTED GUINEA FOWL SUPRÊME

peas and asparagus purée, courgette ragout, rice and cheese croquettes
• 350 g Allergens: 1,3,7,9

18,00 €

BRAISED RABBIT LEG

root vegetable cream sauce, bread dumpling with cranberries, cranberry and wine relish
• 370 g Allergens: 1,3,7,9,10,12

16,00 €

FRIED MANGALITSA CUTLET

covered with panko breadcrumbs, sweet and sour potato salad, fried onion rings
• 370 g Allergens: 1,3,7,10

15,00 €

VEAL CHEEKS CONFIT

parsnip purée, sautéed king oyster mushrooms and leeks, coffee and cocoa chips
• 370 g Allergens: 1,7,9,12

21,00 €

LAMB RACK SOUS VIDE

sweet potato purée with oranges, pearl onions, celery au gratin with cheese and bacon, vegetable crisp
• 400 g Allergens: 7,9,12

28,00 €

BEEF TENDERLOIN STEAK URG

grilled zucchini, aubergines, king oyster mushrooms, cherry tomatoes, corn wheel, potato crisps, wine sauce
• 350 g Allergens: 7,9,12

34,00 €

DESSERTS

RICE FLOUR PANCAKES

quark espuma, maple syrup, fresh and lyophilised blueberries

- **100 g** Allergens: 3,7

6,50 €

COCONUT MILK TARTELETTE

covered in pistachios, mango filling,
mango with passion fruit seeds, mango sorbet

- **100 g** Allergens: 7,8

6,50 €

RASPBERRY AND MASCARPONE MOUSSE

with layers of dark chocolate, raspberry and wine cubes,
chocolate pearls, fresh raspberries, raspberry powder

- **100 g** Allergens: 1,7,8,12

6,50 €

QUARK CHEESE CUBES

in dark and white chocolate crust, fresh strawberry tartare,
dark and white chocolate chips with sea salt

- **100 g** Allergens: 7,8

6,50 €

PLATES

CHEESE PLATTER

Gorgonzola, Camembert, Taleggio, Pecorino, goat cheese,
cherry tomatoes, truffled honey, cranberry and rosehip jam

- **130 g** Allergens: 7

14,50 €

HAM PLATTER

Parma ham, bresaola, Coppa di Parma, Slovak dry-cured ham,
cherry tomatoes, green and black olives, green salad

- **130 g** Allergens: 0

14,50 €

FRUIT PLATTER

sliced seasonal fruit

- **150 g** Allergens: 0

3,00 €

The à la carte menu lists the number of potential allergens for each meal.

If you have a food allergy or intolerance, please ask our service personnel about the dish composition before ordering.

Our meat and fish specialities can be prepared to your wishes (intensity of roasting).

Our dining room staff will be happy to help you to choose.

Consuming raw or uncooked meat by children, pregnant and nursing women,
and persons with compromised immune system is not recommended.

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.

The menu has been prepared by the chef Michal Škrabák and his team.

The menu is valid from April 2019.

Prices include VAT. The weight given for meals is the total weight of the meal served.