Houdini
WINE & DINE

N E W Y E A R ' S E V E M E N U

created by Executive Chef Michal Škrabák
and his team for you to enjoy.

155€ / per person

Booking is required in advance.

CONTACT: sales@hotelmarrols.sk or +421 2 577 84 610
New Year's Eve menu available on 31st December 2026, 4:00 pm – 10:00 pm
(last order 9:00 pm)

CAVIAR
crème fraîche, quail egg, blinis
30g, Allergens : 1,3,4,7

SMOKED SALMON TARTARE
frisée lettuce, grapefruit, fennel, sesame, chilli, baguette
100g, Allergens :1,4,7,11

GOOSE FOIE GRAS TERRINE
pistachio, raspberry powder, cranberry, homemade bread
100g, Allergens: 1,3,7,8

SESAME-CRUSTED TUNA
mango, avocado, white radish, pomegranate, romaine lettuce,
sesame, avocado dip with wasabi
100g, Allergens : 4,6,11

VEAL TENDERLOIN
porcini mushrooms, onion chutney, black root purée
150g, Allergens : 7,8,12

PISTACHIO-CHOCOLATE DESSERT
raspberries, pistachios, mascarpone, Ruby chocolate
100g, Allergens : 3,6,7,8

---

2 hours free parking.
Restaurant Houdini, Marrol´s Boutique Hotel, Tobrucká 4, 811 02 Bratislava Staré Mesto
www.restauranthoudini.sk, tel. +421 2 577 84 610