



T A S T I N G M E N U H O U D I N I
created by Executive Chef Michal Škrabák and his team for you to enjoy.

49 € / per person

Recommended reservation in advance.

Monday - Saturday 12 noon - 10:30 pm
Sunday 12 noon - 3 pm, 6 pm - 10:30 pm

Foie gras pâté,
pumpkin seeds, cocoa crisps,
dried raspberries, brandy sauce 40g

Pike perch cheeks,
black salsify purée,
lemon jelly, trout caviar 50g

Goat cheese gratin,
mushrooms ragout, pine nuts,
cranberry sauce 50g

Salmon trout,
vegetable bulgur, avocado salad,
sauce of green tea
and lime 75g

Deer loin,
sweet potatoes with orange,
celery gratin, venison jus 75g

Chestnut tartlet,
sour cherries, caramel sauce 80 g

Free parking during your stay in restaurant.

Restaurant Houdini, Marrol's Boutique Hotel, Tobručká 4, 811 02 Bratislava Staré Mesto
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