

STARTERS AND SOUPS

FATTENED DUCK LIVER PÂTÉ

covered with pistachios, Tokay wine jelly, apple in saffron

• 80 g Allergens: 1,3,7,8,12

11,00 €

GRILLED ST. JACOB'S SCALLOPS

salad with grapefruit, celery, frisée, chilli,
black sesame, grapefruit pearls

• 100 g Allergens: 2,7,9,12

12,00 €

GRATINATED WHITE MOULD CHEESE

honey and truffle oil, cranberry sauce, pecan chips

• 100 g Allergens: 1,7,8,12

7,50 €

SMOKED GOOSE BREAST SALAD

lamb's lettuce, frisée, orange, dried tomatoes, pine nuts

• 100 g Allergens: 8

10,50 €

BAKED MATURED SOFT CHEESE SALAD

rocket, lollo rosso, roasted pumpkin,
pumpkin seeds, enoki mushrooms

• 100 g Allergens: 7,8

8,50 €

BEEF BROTH

slices of beef tenderloin, home-made noodles,
root vegetables, fava beans

• 0,22 l Allergens: 1,3,9

7,50 €

CREAMY WILD MUSHROOM SOUP

quail egg 62°C, cheese stick

• 0,22 l Allergens: 1,3,7,9,12

6,50 €

HOMEMADE PASTA AND RISOTTO

DUMPLINGS STUFFED WITH SLOVAK SHEEP CHEESE

sour cream, fried bacon, chives

• 250 g Allergens: 1,3,7,9

12,00 €

TAGLIATELLE WITH SHRIMPS

chilli, spinach leaves, cherry tomatoes

• 250 g Allergens: 1,2,3,4,7,9,12

15,00 €

MUSHROOM RISOTTO

rocket, Grana Padano, truffle pearls

• 250 g Allergens: 7,9

12,00 €

FISH AND MEAT

BAKED PIKE-PERCH FILLET AND CHEEKS

vine leaves stuffed with quinoa, beluga lentils, root vegetables, carrot with spinach leaves, lime sauce
• **270 g** Allergens: 4,7,9

18,00 €

GRILLED MONKFISH

salad with romaine lettuce, pomelo, chilli and white radish, wasabi sauce, yucca chips
• **260 g** Allergens: 4,7

27,00 €

ROASTED BREAST OF CORN FED CHICKEN

egg barley and summer cep risotto, baked red beet
• **320 g** Allergens: 1,3,7,9

16,50 €

SOUS VIDE DUCK BREAST

red wine cabbage with orange and cranberries, bread dumplings with chestnuts
• **390 g** Allergens: 1,3,7,9,12

19,50 €

WILD RABBIT ROASTED LEG

root vegetables, pearl onions, roasted potato mash
• **400 g** Allergens: 7,9,12

24,00 €

FRIED DUROC PORK CUTLET

covered with thick breadcrumbs, sweet-and-sour potato salad, marinated cucumbers
• **400 g** Allergens: 1,3,7,10

15,00 €

BOAR NECK CONFIT

dumplings, organic sauerkraut, roasted bacon, onion rings
• **380 g** Allergens: 1,3,9

16,00 €

SOUS VIDE FALLOW DEER LOIN

black salsify purée, roasted pumpkin, glazed red onion, roast juice
• **380 g** Allergens: 7,9,12

28,00 €

BEEF TENDERLOIN STEAK ARG

potatoes au gratin with cheese, enoki mushrooms with onion, brandy sauce
• **320 g** Allergens: 7,9

33,00 €

DESSERTS

FARMER'S CHEESE DUMPLINGS

filled with sour cherries, flambéed with plum brandy, roasted breadcrumbs streusel
 • 100 g Allergens: 1,3,7

6,50 €

CHOCOLATE TARTELETTE

filled with chestnut mousse and raspberry sauce, hot chocolate topping
 • 100 g Allergens: 1,7,8,12

6,50 €

ALMOND-CRUST CARAMEL CAKE

filled with home-made caramel liqueur, apple ragout
 • 100 g Allergens: 3,7,8

6,50 €

WHITE CHOCOLATE CAKE

filled with black currants, cocoa beans, lyophilized currants
 • 100 g Allergens: 7,8

6,50 €

PLATES

CHEESE PLATTER

Gorgonzola, Camembert, Taleggio, Pecorino, goat cheese, truffled honey, cranberry and rosehip jam
 • 130 g Allergens: 7

14,50 €

HAM PLATTER

Parma ham, bresaola, coppa di Parma, Slovak dry-cured ham, olives
 • 130 g Allergens: 0

14,50 €

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 October 2018.

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

The restaurant can accept orders until 02:40 p.m. and 10:00 p.m.

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

Some of our foods may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our restaurant team who can advise you on your choice.