

STARTERS, SALADS, SOUPS

LAMB DUMPLINGS

fava beans, radish, chilli, cress, beetroot sprouts

• 100 g Allergens: 1,3,7,12

12,50 €

FRIED CHEESE VOLOVEC

almonds, spinach, frisée salad,
spinach mayonnaise, potato chips

• 100 g Allergens: 1,3,7,8

12,50 €

TROUT FILLET

cauliflower with saffron, parsley oil,
trout caviar, cauliflower mash

• 100 g Allergens: 4,7,12

16,50 €

LEAF SALAD WITH BURRATA

arugula, valerian, frisée salad, cherry tomatoes,
radish, pine nuts, cheese pretzels

• 200 g Allergens: 1,3,7,8

18,00 €

VEGAN SALAD WITH QUINOA

zucchini, pea pods, sun-dried tomatoes,
asparagus, avocado, herb, avocado dip

• 200 g Allergens: 1

18,00 €

PEA-MINT SOUP

smoked goat cheese, quail egg

• 0,22 l Allergens: 3,7,9

9,00 €

ROOSTER BROTH

carrot carpaccio, chicken galantine

• 0,22 l Allergens: 9

9,00 €

PASTA, RISOTTO

RAVIOLI FILLED WITH PEA

Vršatec cheese, valerian, pea, pangritata

• 300 g Allergens: 1,3,7,9,12

19,50 €

DUMPLINGS FILLED WITH SLOVAK CHEESE BRYNDZA

sour cream, Slovak bacon Orava, currants, chive

• 300 g Allergens: 1,3,7,9

19,50 €

SAFFRON RISOTTO

grilled shrimp, beetroot leaves, Parmesan cheese

• 300 g Allergens: 2,4,7,9,12

22,50 €

MAIN COURSES

SESAME CRUSTED TUNA

romaine lettuce, white radish, mango, avocado,
ginger, chilli, soya bean sauce, basmati rice

• 350 g Allergens: 4,6,11

38,00 €

CORN FED CHICKEN BREAST

carrot, pak-choi, corn-turmeric mash

• 350 g Allergens: 7,9

21,00 €

RABBIT LEG

asparagus, wild broccoli, lotus root,
morel sauce, black root purée

• 350 g Allergens: 7,9

29,50 €

LAMB TENDERLOIN

pistachios, shimeji mushrooms,
onion jam, blackberries, pea mash

• 350 g Allergens: 7,8,9,12

39,50 €

VEAL SCHNITZEL

potato salad with shallot

• 350 g Allergens: 1,3,7,10

27,00 €

DUROC PORK BELLY

black cabbage, bacon, rice croquette

• 350 g Allergens: 1,3,7,9

27,00 €

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 €

YOUNG ALPINE BULL STEAK

grilled vegetables, red wine reduction, potato chips

• 350 g Allergens: 7,12

49,00 €

DESSERTS

BLUEBERRY DUMPLINGS

marzipan, quark, blueberries,
Tokaj wine sauce, roasted breadcrumbs
• 150 g Allergens: 1,3,7,8,12

9,50 €

CHOCOLATE-RASPBERRY TARLET

chocolate crust, raspberry sauce, raspberries, blackberries
• 100 g Allergens: 7,12

9,50 €

ALMOND CAKE

strawberries, Crème fraîche mousse,
Ruby chocolate, strawberry powder
• 100 g Allergens: 1,3,7,8

9,50 €

VEGAN COCONUT ESPUMA

mango-passion fruit tartar, coconut, mango sorbet
• 100 g Allergens: -

9,50 €

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, cherry tomatoes
• 230 g Allergens: -

21,00 €

FRUIT PLATTER

sliced fresh fruit
• 150 g Allergens: -

9,50 €

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, NZ

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 April 2024.