

TASTING 5 COURSE MENU

SMOKED GOOSE BREAST SALAD

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

• 50 g Alergény: 8

SAUVIGNON 2016, ZÁMOCKÉ VINÁRSTVO, EDÍCIA ROMAN JANOUŠEK

Wine region Malé Karpaty, dry

• 0,05l

GOAT CHEESE AU GRATIN

marinated beetroot, rocket, hazelnuts

• 50 g Alergény: 7,8,9

FURMINT „33“ 2016, CREATED BY VLADIMÍR HRONSKÝ

Wine region Tokaj, dry

• 0,05l

GRILLED SHRIMP

celery, chili, black sesame, romaine lettuce,

wasabi sauce, cassava root chips

• 100 g Alergény: 2,4,7,9,11

GREEN VELTLINER 2017, LATE HARVEST, KARPATSKÁ PERLA, ŠENKVICE

Wine region Malé Karpaty, dry

• 0,05l

SOUS VIDE DUCK BREAST

red wine cabbage with orange and cranberries,

bread dumplings with chestnuts

• 195 g Alergény: 1,3,7,9,12

OAK PETIT MERLE 2015, REPA WINERY, ŠENKVICE

Wine region South Slovakia, dry

• 0,1l

ALMOND-CRUST CARAMEL CAKE

filled with home-made caramel liqueur, apple ragout

• 100 g Alergény: 3,7,8

PÁLAVA 2016, BERRY SELECTION, VINKOR VINOSADY

Wine region Malé Karpaty, sweet

• 0,05l

TASTING 5 COURSE MENU

TASTING 5 COURSE MENU WITH PAIRED WINES

48,00 €

65,00 €