

## TASTING 5 COURSE MENU

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### GOOSE LIVER FOIE GRAS

pistachios, almonds, raspberry powder, cranberries, onion sorbet

- **80g Allergens:** 1,3,7,8,12

### ST. LAURENT ROSÉ

sparkling wine, Winery HACAJ

Wine Region Malé Karpaty, extra dry

- **0.05 l Allergens:** 12

### RAVIOLI FILLED WITH TALEGGIO CHEESE

chilli, rocket, pangritata, chestnuts, wine and butter glazé

- **80g Allergens:** 1,3,7,8,9,12

### WELSCHRIESLING 2018

late harvest, Winery CHOWANIEC&KRAJČÍROVIČ

Wine Region Malé Karpaty, dry

- **0.05 l Allergens:** 12

### BROOK TROUT ROLL

beetroot and ricotta cannelloni, spinach leaves, crispy trout skin

- **135g Allergens:** 1,3,4,7

### PÁLAVA 2018

Winery VINKOR, Wine Region Malé Karpaty, dry

- **0.05 l Allergens:** 12

### DEER CHEEK CONFIT

carrots, pumpkin, leek, turnip purée, roast juice

- **150g Allergens:** 7,9,12

### BLAUFRÄNKISCH 2017

selection of grapes, D.S.C., Winery PAVELKA

Wine Region Malé Karpaty, dry

- **0,1 l Allergens:** 12

### PASSION FRUIT AND COCONUT TARTE

passion fruit seeds, coconut bar

- **70g Allergens:** 1,3,7

### MÍLIA 2018

selection of grapes, Winery CHATEAU RÚBAŇ

Wine Region South Slovakia, semisweet

- **0.05 l Allergens:** 12

**TASTING 5 COURSE MENU**

**58,00 €**

**TASTING 5 COURSE MENU WITH PAIRED WINES**

**75,00 €**

The restaurant can accept order for 5 course menu until 2 pm and 9 pm.