V A L E N T I N E´ S D A Y M E N U

created by Chef de cuisine Michal Škrabák
and his team for you to enjoy.

92€ / per person

Booking is required in advance.

CONTACT: sales@hotelmarrols.sk or +421 2 577 84 610

The only menu available on 14th February 2024, 5:00 pm – 10:00 pm

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PROSECCO
fresh strawberry
0,1l, Allergens : 12

GOOSE FOIE GRAS PATE
pumpkin seeds, cranberries,
raspberry powder, lotus root
80g, Allergens : 7,8,12

SESAME CRUSTED TUNA
romaine lettuce, avocado, mango,
chilli, fennel, white radish,
coriander sauce with wasabi
150g, Allergens : 4,6,11

VEAL TENDERLOIN SOUS VIDE
porcini mashrooms, onion jam with aronia,
sweet potato puree
250g, Allergens : 7,9,12

CHOCOLATE CAKE
raspberries, chestnut mousse,
raspberry sauce
100g, Allergens : 1,3,7,12

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2 hours free parking.

Restaurant Houdini, Marrol´s Boutique Hotel, Tobrucká 4, 811 02 Bratislava Staré Mesto
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