

## EASTER 5 COURSE MENU

---

### **BEEF TENDERLOIN SLICES**

rocket, lamb's lettuce, cherry tomatoes,  
caper dressing, cassava root chips

- **50 g** Allergens: 3,7

### **GREEN VELTLINER 2017**

late harvest, Karpatská perla Šenkvice, Wine region Malé Karpaty, dry

- **0,05 l** Allergens: 12

### **STUFFED EGG**

smoked trout tartare, lemon jelly, trout caviar, frisée lettuce

- **50 g** Allergens: 3,4

### **REBELOT VIOGNIER 2017**

created by Vladimír Hronský, Wine region Malé Karpaty, dry

- **0,05 l** Allergens: 12

### **DUMPLINGS FILLED WITH GOAT CHEESE**

beet greens, chilli, pangritata

- **50 g** Allergens: 1,3,7,12

### **CABERNET SAUVIGNON 2016**

Víno Mrva&Stanko, Wine region South Slovakia, dry

- **0,05 l** Allergens: 12

### **LAMB LOIN SOUS VIDE**

pea and asparagus purée, rice and cheese croquette,  
grilled asparagus, cocoa chip

- **200 g** Allergens: 1,3,7,9,12

### **SECRET RESERVA CUVÉE 2015**

Tajna, Wine region Nitra, dry

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

### **QUARK TARTELLETTE**

chocolate crust, Matcha green tea, orange ragout

- **100 g** Allergens: 7,8

### **MÍLIA 2017**

selection of grapes, Château Rúbaň,  
Wine region South Slovakia, demisweet

- **0,05 l** Allergens: 12

**EASTER 5 COURSE MENU**

**EASTER 5 COURSE MENU WITH PAIRED WINES**

**42,00 €**

**58,00 €**