



STARTERS

80 g Gratin goat cheese, romaine salad with figs,
honey mustard, pine nuts ^{1,7,8,10}
6,90 eur

80 g Pickled salmon trout,
romaine lettuce with cherry tomatoes, dill dressing ^{10 SVK}
7,20 eur

80 g Roast beef, eggplant-pepper salsa ^{1,8,10 SVK}
7,90 eur

SOUPS

0,25 l Chicken broth with meat and noodles ^{1,3,7,8}
3,90 eur

0,25 l Roasted tomato soup, basil oil ⁷
4,10 eur

0,25 l Cream of pea soup, mint crème fraîche ^{7,8}
4,20 eur





MAIN DISHES

160 g Chicken breast with skin, vegetable bulgur, parsley sauce ^{1,7 SVK}
15,90 eur

150 g Pork tenderloin with pea puree, potato gnocchi ^{1,7 SVK}
16,80 eur

150 g Grilled Salvelinus, zucchini spaghetti with beetroot,
baked sweet potatoes ^{2 SVK}
18,20 eur

150 g Grilled deer tenderloin, potato-cauliflower gratin ^{3,7 SVK}
22,40 eur

150 g Veal back, lavender risotto with baby spinach ^{7 BEL}
23,30 eur

200 g Beef steak, chicken and mushroom grits ^{1,7 ARG}
33,50 eur





VEGETARIAN MEALS AND SALADS

250 g Caesar salad ^{1,7 SVK}
10,50 eur

250 g Pumpkin risotto with gorgonzola, pear ⁷
12,30 eur

250 g Grilled goat cheese,
roasted beetroot and vegetable salad ⁷
13,90 eur

SNACKS

200 g A selection of home-made smoked
meats and game pate ^{1,3,7,8}
11,50 eur

200 g Selection of cheeses ^{1,3,7,8}
11,80 eur

100 g Roasted almonds ⁸
4,50 eur





DESSERTS

120 g Marinated pears with lavender,
chocolate sponge cake, vanilla cream ^{1,3,7}
5,80 eur

120g Pavlova's mini cake, plum ragout,
plum-poppy foam ^{3,7}
5,90 eur

120 g Crispy coffee cake ^{1,3,7}
6,60 eur

120 g Chocolate fondant, marinated fruit,
peach ice cream with fermented milk drink ^{1,3,7}
8,30 eur

120 g Selection of homemade sorbets
4,80 eur

