



MENU

APPETIZERS

80g Sous-vide veal slices, mayonnaise
with wild garlic, radish, young lettuce,
and capers ^{1,3,7 /BEL/} 8,90 €

80g Spring stuffed homemade ravioli with ricotta
and with asparagus ^{1,3,7} 6,90 €

80g Pickled salmon trout, apple-cauliflower salad,
dill dressing ^{3,4,7 /ITA/} 7,80 €





SOUPS

0,25l Chicken broth with homemade noodles,
with meat and vegetables ^{1,3,7,9 /SVK/} 4,30 €

0,25l Pea cream with bacon croutons
and with a quail egg ^{3,7} 5,10 €

0,25l Beetroot cappuccino, crème fraiche ^{3,7} 4,50 €

MAIN COURSES

200g Beef steak, grilled spring vegetables,
confit potatoes ^{7 /ARG/SVK/} 35,50 €

160g Sous-vide veal loin, broccoli-spinach cake,
herb veloute ^{1,3,7 /BEL/} 25,60 €

160g Corn chicken, asparagus risotto,
baby carrot ^{7 /SVK/} 15,90 €

180g Viennese veal schnitzel, butter baby
potatoes with chives ^{1,3,7 /BEL/} 22,90 €





250g Roasted beef rib on root vegetables,
mashed potatoes with wild garlic ^{7,9 /SVK/} 18,60 €

160g Sous-vide pork tenderloin,
creamy tarragon, sautéed mushrooms ^{1,7 /SVK/} 16,90 €

160g Seabass, zucchini and kohlrabi
spaghetti, roasted baby beets ^{4,7 /HRV/GRC/} 19,80 €

SALADS AND MEATLESS

250g Caesar salad ^{1,3,7} /SVK/	12,90 €
250g Asparagus risotto with wild garlic, grilled vegetables, parmesan cheese ⁷	12,90 €
250g Grilled goat cheese, green salad with pomegranate and rhubarb, baked sweet potatoes ^{1,3,7}	14,50 €





DESERTS

120g Almond cake, vanilla cream,
marinated strawberries with elderberry^{3, 7, 8} 7,80 €

120g Variations of homemade cream puffs,
fruit^{1,3,7} 7,60 €

120g Lemon tartlet, egg white frosting^{1,3,7} 6,20 €

120g Strawberry brownie, rhubarb-pomegranate
ragout with mint, homemade sorbet^{1,3,7} 7,20 €

120g Selection of homemade sorbets with fruit 5,90 €

SNACKS

200g Selection of cheeses ^{1,3,7,8,10}	12,90 €
200g Selection of game products ^{1,3,7,8 /SVK/}	11,60 €
100g Roasted almonds ⁸	4,90 €

The hotel staff wishes you a delightful dining experience.



MEALS WERE CALCULATED BY **STANISLAV DOMČEK**

The weight of the meat is given in its raw state. Half portions are charged at 70% of the meal price. Meal prices are listed inclusive of VAT.

On the basis of the decree of the Ministry of Agriculture and the Ministry of Health of the Slovak Republic no. 1187/2010, decree no. 3493/2005-2010 and decree no. 2319/2007-2010, we present a list of allergenic ingredients

ALLERGENS AND THEIR DESCRIPTION

1. CEREALS CONTAINING GLUTEN
2. BARKS AND THEIR PRODUCTS
3. EGGS AND THEIR PRODUCTS
4. FISH AND THEIR PRODUCTS
5. PEANUTS AND THEIR PRODUCTS
6. SOY BEANS AND THEIR PRODUCTS
7. MILK AND IT PRODUCTS
8. NUTS AND THEIR PRODUCTS
9. CELERY AND CELERY PRODUCTS
10. MUSTARD AND PRODUCTS FROM NEJ
11. SESAME SEEDS AND THEIR PRODUCTS
12. SULFUR OXIDE AND SULFITE
13. WOLF BEANS AND PRODUCTS FROM THEM
14. MOLLUSKS AND THEIR PRODUCTS

Dear guests, as we prepare your meals exclusively with high-quality and fresh ingredients, please note that your meal may require approximately 30 minutes for preparation.