



TASTE MENU

menu created with passion by chef Jozef Masarovič

Appetizer (120g)	€
Grilled tiger prawns, wagyu beef gyoza, Malaysian laksa	18
Cuttlefish sandwich, scallops, wasabi mayonnaise, wakame salad, enoki	22
King crab salad, avocado, compressed daikon radish, grapefruit caviar, tapioca cracker	24
Poached sea urchin, zabaione, strained yogurt, apple, chervil	24
Kangaroo tartare, buckwheat popcorn, oyster cream, fresh horseradish	19
Onion roasted on charcoal, foie gras, 63-degree duck egg, black garlic	20
Soup (180g)	€
Beetroot - coconut soup, white fungus, coconut jelly	12
Langoustine and dried seaweed soup	12
Main course (180g)	€
Deep sea sole	42
Grilled sea bass, fennel puree, celeriac shavings, cassava, beurre blanc	35
Miso-glazed pollock, sushi risotto, pak choi, kombu mousse	40
Marinated duck breast, ginger-carrot jam, kimchi, grain salad	29
Smoked fillet of beef, shitake mousse, pancetta-potato cake, prosciutto crumble cognac sauce	38
Venison fillet, pumpkin trilogy, smoked plum gel, molasses sauce	38
Tenderloin of lamb, pistachio sponge, onion mousse, demi glace	35
Wasabi potato gnocchi, organic soya cheese, thai vegetable	27
Chikpeas curry, grilled tempeh, roasted pak choi	27



DÉGUSTATION de la MAISON

€

First course

Pike-perch gently smoked over birch wood, sheep cheese ice cream
beetroot jelly, rye crumble

17

Second course

White bean sour soup, baby broad bean, Mangalitsa pork cracklings
sprinkling of truffles

12

Third course

Duck brawn, pickled red onions in elderberry vinaigrette, sour cream

16

Fourth course

Grilled king huchen fish, spinach gnocchi, parsnip purée, quail's eggs
buckwheat popcorn, trout caviar

32

Fifth course

Veal fillet in root vegetable cream sauce, milk froth, cream dumplings

30

Sixth course

Assortment of local cheeses, honeycomb, quince

13

Seventh course

Poppy seed cake, marzipan ice cream, cherry gel

13

7 course DÉGUSTATION de la MAISON

85

Our chef has prepared local specialties for you to enjoy traditional meals
made of the best quality ingredients from Slovakia and neighboring countries.

Each of the seven courses will be complemented by a specially selected domestic
or foreign wine, beer, destilate or unique cocktails.

DÉGUSTATION de VIN

0,05L / 0,1L - 39 / 59

DÉGUSTATION de la BIÈRE

39

DÉGUSTATION de COCKTAIL

54

DÉGUSTATION de ESPRIT

39

3 course DÉGUSTATION de DÉJEUNER (only available mon-fri, 12 – 16,00)

35

Duck brawn, pickled red onions in elderberry vinaigrette, sour cream

Grilled king huchen fish, spinach gnocchi, parsnip purée, quail's eggs
buckwheat popcorn, trout caviar

Poppy seed cake, marzipan ice cream, cherry gel

4 course DÉGUSTATION de DÉJEUNER (only available mon-fri, 12 – 16,00)

46

Pike-perch gently smoked over birch wood, sheep's cheese ice cream
beetroot jelly, rye crumble

White bean sour soup, baby broad bean, Mangalitsa pork cracklings
sprinkling of summer truffles

Veal fillet in root vegetable cream sauce, milk froth, cream dumpling

Poppy seed cake, marzipan ice cream, cherry gel