

DAILY SPECIALS

SOUP

0,33l Kohlrabi cream soup^{*1,3,7} 4,4 €

MAIN COURSES

***350g Pumpkin rissoto with grilled duck breasts,
rosehip demiglance*** ^{*7,9} 15,9 €

***250g Confit duck leg, potatoes au gratin,
foie gras sauce*** ^{*3,7} 16,5 €

***300g Duck burger, coleslaw salad,
horseradish mayonnaise, potato fries*** ^{*1,3,7} 14,9 €

2400g Whole baked duck (for 4 guests) order min. 48 hours before 69 €

4200g Whole baked goose (for 5 guests) order min. 48 hours before 95 €

SPECIALS FROM THE GRILL
LIVE FIRE COOKING

Tailor made for group of minimum 10 guests.

Selection of different meats:

(chicken, duck, pork neck, pork ribs, pork side, whole suckling pig, in season: whole lamb, whole goat)

Reservation with order has to be placed at least 48 hour before arrival.

For 8 and more guests

its possible to have only set menu.

GRILL  **WINE**
— fork — restaurant — fork —

MENU

STARTERS

Home cured pork neck, pickled shimeji mushrooms
tarragon, mayonnaise, home made sourdough bread ^{*1,7}

120g / 13,5 €

Fried veal sweetbread, veal bone marrow, soja beans,
pumkin purée, truffle oil, home made sourdough bread ^{*1,3,6,7}

120g / 15,9 €

'Lopár'

Selection of cold cuts and cured meats from our butcher,
home made sourdough bread ^{*12}

120g / 11 €

SOUPS

Veal broth, root vegetables, home made pasta ^{*1,3,9}

0,25l / 4,9 €

Been soup (Pezinok town style)

with smoked pork knuckle and sausage

home made sourdough bread ^{*7,9,12}

0,33l / 5,9 €

MAIN COURSES

Chicken 'sot-l'y-laisse' (*chicken oysters*),

chanterelle risotto *7

150g / 13,9 €

Slowly roasted pork belly, pork croquette,

carrot-kohlrabi purée, demiglace *7

200g / 16,9 €

Grilled veal Entrecote steak, mushroom ragout ,

potato strudel *1,3,7

180g / 33 €

Sous vide beef ribs, warm lentil salad with root vegetable,

carrot and celery root purée, herb demiglace *7,9,12

180g / 17 €

Grilled Sea bream, potatoes with dill and kohlrabi,

fennel purée, garden cress sauce *4,7

160g / 23 €

Wild mushroom risotto, ricotta cream *7

300g / 15,5 €

Romaine lettuce with anchovies dressing*1,3,7,10,12

350g

chicken breast (120g) / 13,9 €

prawns (120g) / 16,9 €

Baked goat cheese, mixed leaves salad,

beetroot carpaccio *7,8,12

350g / 16 €

DESSERTS

Variations of chocolate, mandarin sorbet *1,3,7

120g / 5,5 €

Homemade apple pie, cinnamon ice cream *3,7

150g / 4,8 €

Selection of cheeses (3-kinds), quince jam

home made sourdough bread *3,7,8

150g / 12,9 €

Origin of meat : Slovakia - Veal, Beef in BIO quality (certificate on the request)

Origin of fishes: Slovakia (Stupava), Croatia

List of **Allergens**:

1. **Cereals** containing **gluten** (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised, strains)
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof
5. **Peanuts** and products thereof
6. **Soybeans** and products thereof
7. **Milk** and products thereof
8. **Nuts** i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, and Queensland nuts and products thereof
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulphur dioxide** and sulphites at concentrations of more than 10mg/1kg or 10mg/1 litre
13. **Lupin** and products thereof
14. **Molluscs** and products thereof

Remember, if you are allergic to any kind of food and are in any doubt, speak to a member of our staff.

Menu is valid from 20.09.2022 Prices include 20% VAT Weight of meat is before cooking. Menu created by the chef: Tomáš Šípoš, Manager: Dominik Baranek