

## **SPECIAL MENU**

### **DUCK AND GOOSE FESTIVAL**

#### **COLD STARTER**

Strasbourg duck breast (stuffed with veal meat and foie gras),  
forest berry sauce, home baked sourdough bread \*7

80g / 12,9 €

#### **WARM STARTER**

Grilled foie gras, caramelizing onions,  
apple, quince jam, toast \*1,3,7

100g / 17,90 €

#### **MAIN COURSE**

Confit 1/2 duck, glazed red cabbage,  
potatoe 'lokša' pancake (2pcs), steam dumplings (2pcs) \*1,3,7

1200g / 29,90 €

Confit goose leg,  
glazed red cabbage, potatoe 'lokša' pancake (2pcs) \*1,3,7

400g / 18,90 €

**FOR SHARING**  
(order min. 48h before)

Whole baked duck

2200g / 69 €

(for 4 guests)

+ a bottle of archive wine as a gift

Whole baked goose

4400g / 95 €

(for 5 guests)

+ a bottle of archive wine as a gift

**SIDE DISHES**

200g Stewed white cabbage - 4,9€

200g Glazed red cabbage - 4,9€

1pc Potatoe 'lokša' pancake \*1 - 1,9€

160g Steam dumpling \*1,3,7 - 2,8€

160g „Pezinská knofľa“ dumpling with bread \*1,3,7 - 3,5€

100g Selection of pickled vegetable - 2,9€



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