

MENU

STARTERS

Duck liver terrine, apple variations, homemade brioche *^{1,3,7} 120g / 9,9 €

Pork brawm from our butcher, pickled onion,

mustard, home baked sourdough bread $*^{1,3,7,10}$

120g / 11,9 €

Grilled prawns on garlic and chili butter,

sweet corn, mixed leaves salad *^{2,7} 120g / 15,9 €

SOUPS

Veal broth, homemade pasta, root vegetables *^{1,3,9} 0,25l / 4,9 €

Been soup (Pezinok town style) with smoked pork knuckle and sausage home made sourdhough bread $*^{1,9}$ 0,33l / 6,9 €

Creamy duck soup,

potatoe 'lokša'pancake chips *^{1,7,9}

0,25l / 6,2 €

MAIN COURSES

Pheasant pörkölt,

butter dumplings *^{1,3,7} 250g / 23,9 €

Slowly roasted duck breast,

schupfnudeln baked in foie gras sauce, small herb salad with truffle oil *^{1,3,7}

150g / 21,9 €

Duroc pork belly baked in dark beer , jerusalem artichoke purée, potato Muffins, pickled kumquat, sweet and sour sauce *^{5,6,7,9}

200g / 18,9 €

Veal cheeks (Burgundy style), potato purée *^{7,9} 200g / 21,9 € Grilled flank steak, beens purée, feta cheese,

pickled red onion, homemade potatoe rösti,

grilled sweer corn *7 200g / 23,9 €

Lamb shank braised in red wine with oranges, saffron risotto, gremolata *⁷ 400g / 26,9 €

Grilled monkfisch wrapped in homemade panchetta,

vegetable tagliatelle, herb butter ^{*4, 7} 160g / 29,9 €

Mixed leaves salad, avocado,

honey mustard chicken *^{1,3,7,10} 350g / 15,9 €

Grilled halloumi, mixed leaves salad, pumpkin, beetroot,

beluga lentil, quinoa ^{*1,3,7} 350g / 17,9 €

KIDS

Chicken schnitzel,

potatoe purée or french fries, homemade ketchup *^{1,3,7}

140g /9,9 €

DESSERTS

Homemade schupfnudeln with wild cherry jelly, gingerbread crumble, poppy seed ice cream *^{1,3,7} 130g /7,9 €

> Pear Cake, vanilla cream *^{1,3,7} 130g /7,9 €

FOOD WITH WINE

Selection of cheeses (3-kinds), quince jam home made sourdhough bread *3,7,8 120g / 11,9 €

'Lopár'

Selection of cold cuts and cured meats from our butcher,

home made sourdhough bread *12

120g / 11 €

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 04.10.2023 Prices include 10% VAT Weight of meat is before cooking. Menu created by the chef: Tomáš Šípoš, Manager: Dominik Baranek