

GRILL  WINE
— restaurant —

MENU

TASTING MENU

Homemade sourdough bread, whipped butter *1,7

Amouse Bouche

60g Kohlrabi Raviolo stuffed with crème fraîche and kohlrabi tartare,
smoked Stupava's trout *4,7

0,2l Seasonal soup

60g Pork heart, red cabbage purée, dried cabbage leave,

Matyšák bio grape juice sauce *7

90g Fish of the day (local),

variations of broccoli, potato terrine with spinach,

beurre blanc recipe *7

110g Venison saddle (sous vide),

homemade wild boar sausage, sweet potatoes,

green beans, sweet hazelnuts, juniper demi glace *7,8

5 forms of strawberries *1,3,7

MENU per person /59 € with VAT

0,08l WINE PAIRING /20 € with VAT

(only for reservation in advance)

STARTERS

Duck liver terrines, variations of apple,

homemade brioche *1,3,7

90g / 9,9 €

Pork heart, red cabbage purée, dried cabbage leave,

Matyšák bio grape juice sauce *7

80g / 11,9 €

Kohlrabi Raviolo stuffed with crème fraîche and kohlrabi tartare,

smoked Stupava's trout *4,7

90g / 8,9 €

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 sourdough bread *1,9

0,33l / 6,9 €

Soup of the day

0,25l / 6,2 €

MAIN COURSES

Chicken breast and leg, carrot and leek julienne,
parsley purée, pak choi, chicken jus ^{*7}

220g / 18,9 €

Porchetta from our chef butcher, potato purée,
pickled radish, brussels sprouts, pork cracker,
beer hops-caramel sauce ^{*1,3,7}

160g / 19,5 €

Veal cheeks (Burgundy style),
celery purée ^{*7,9}

200g / 21,9 €

Beef rib stewed in red wine,
baked celery, peanuts, carrot,
egg fried rice ^{*3,5,7,9}

200g / 23,9 €

Grilled flank steak, beans purée, feta cheese,
pickled red onion, homemade potatoe rösti,
grilled sweer corn *7

200g / 23,9 €

Venison saddle (sous vide),
homemade wild boar sausage,
sweet potatoes, green beans, sweet hazelnuts,
juniper demi glace *7,8

220 / 31,9 €

Fish of the day (local),
variations of broccoli, potato terrine with spinach,
beurre blanc recipe *7

160g / 19,9 €

Baked parsley with sheep milk cheese in filo pastry,
green pea purée, parsley veloute, buckwheat popcorn *1,3,7

160g / 14,90 €

Seasonal fresh salad from our garden located in Pezinok town,

Honey-Mustard Vinaigrette

You can add: Chicken breast or grilled halloumi chees *1,7,10

350g / 15,9 €

KIDS

Chicken schnitzel,
potatoe purée or french fries, homemade ketchup *1,3,7
140g / 9,9 €

DESSERTS

Variations of chocolate with raspberry sorbet *1,3,7
120g / 8,9 €

Šomlói biscuit cake, punch ice cream *1,3,7,8
110g / 8,90 €

5 forms of strawberries *1,3,7
120g / 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.