

GRILL  WINE
— restaurant —

MENU

TASTING MENU

Homemade sourdough bread, whipped butter *1,7

Amouse Bouche

60g Marinated and lightly smoked trout from Stupava,
fermented cauliflower, lovage aioli, horseradish, olive skin *3,4

0,2l Duck velouté, bread dumpling with duck liver, duck hearts, *1,3,7

60g Pork heart, red cabbage purée, dried cabbage leave,
currant wine sauce *7

90g Sous vide catfish kohlrabi leave, baked paprika, homemade pasta with curd
cheese and dill, „paprikash“ sauce *1,3,4,7

110g Venison saddle (sous vide), lightly smoked,
homemade wild boar sausage, parsley purée,
marinated beetroot, chard, hazelnuts, dewberry sauce *7,8

90g Chocolate textures with beetroot sorbet *1,3,7

60g Selection of cheeses, homemade quince jam *7

MENU per person /79 € with VAT

0,08l WINE PAIRING /20 € with VAT

STARTERS

Marinated and lightly smoked **trout from Stupava**,
fermented cauliflower, lovage aioli, horseradish, olive skin *3,4

90g / 9,9 €

The 63°C panko crusted **chicken egg**,
sweet and sour potato foam, oyster mushroom, dill, ash *1,3

80g/ 8,9 €

Pork heart, red cabbage purée, dried cabbage leave,
currant wine sauce *7

80g / 11,9 €

SOUPS

Veal broth,
shredded pasta, root vegetables *1,3,9

0,25l / 5,9 €

Fish soup made from freshwater fishes served in a kettle,
homemade sourdough bread *1,9

0,33l / 7,9 €

MAIN COURSES

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

160g / 19,5 €

Veal leg with bone marrow,
homemade smoked bacon, roasted root vegetables,
gremolata, parsley dumplings *³

200g / 25,9 €

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

200g / 23,9 €

Grilled beef tenderloin,
kefir potatoes in puff pastry dough, Sautéed Spinach,
shitake, Matyšák brandy sauce *^{1,3,7}

200g / 29,9 €

Venison saddle (sous vide), lightly smoked,
homemade wild **boar** sausage, parsley purée,
marinated beetroot, chard, hazelnuts, dewberry sauce^{*7,8}

220 / 31,9 €

Fish of the day,
variations of broccoli, potato terrine with spinach,
bisque from river crayfish^{*3,4,7}

160g / 21,9 €

Sous vide **catfish** kohlrabi leave, baked paprika
homemade pasta with curd cheese and dill,
„paprikash“ sauce^{*1,3,4,7}

160g / 22,9 €

Creamy **egg barley pasta**, oyster mushrooms, fava beans,
fermented tomatoes, smoked Ricotta,^{*7}
(could be served as vegan and lactose free version)

350g / 15,9 €

Autumn salad with baked pumpkin, fresh pear, curd cheese, beetroot,
pumpkin seeds, vinaigrette from apple and wine vinegar with honey^{*7}

350g / 15,9 €

KIDS

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

DESSERTS

Chocolate textures with beetroot sorbet *1,3,7
120g / 9,2 €

Citrus tart, burnt yogurt, yogurt ice cream *1,3,7
120g / 8,9 €

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

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 €

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.

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.