

## À LA CARTE

### STARTERS

<b>Trout</b> <sup>4</sup>	100 g	13,50 €
Marinated poached fillet of trout, pomegranate, cucumber, caviar		
Max Ferdinand Richter Brauneberger Juffer Riesling Alte Reben, Mosel 2020	0,1 L	8,40 €
<b>Cheese</b> <sup>1,3,7,8</sup>	100 g	12,50 €
Cream of gorgonzola, figs, pear, hazenuts, home-made brioche		
Fundus Regius Tramín Červený 2018	0,11	5,70 €
<b>Steak tartare</b> <sup>1,3</sup>	100 g	15,90 €
Smoked steak tartare, egg yolk cream, pepper croutons, chive, toast		
Château Belá Riesling L06 2021	0,11	7,50 €

### SOUPS

<b>Kulajda</b> <sup>3,7</sup>	0,33 l	5,90 €
Cream of soup, fried potato, mushrooms, soft-boiled egg, grated egg yolk		
<b>Chicken broth</b> <sup>1,3,9</sup>	0,33 l	4,50 €
Vegetables, meat, noodles, parsley leaf		

### MAIN COURSE

<b>Waldorf</b> <sup>4,7,8,9</sup>	100 g /250 g	15,90 €
Grilled salmon, Romaine lettuce and celeriac salad, apple, yogurt dressing, candied walnuts		
Château M Minuty Côtes de Provence 2021	0,11	7,80 €
<b>Pasta</b> <sup>1,3,7</sup>	300 g	16,50 €
Home-made tortellini, zucchini, pecorino cheese, parsley sauce, herb oil		
Karpatská Perla Sauvignon Blanc 2022	0,11	5,50 €
<b>Fresh fish of the day</b> <sup>4,7</sup>	160 g	20,90 €
Grilled fillet, spring vegetables, turnip, roasted peppers sauce, butter potatoes		
Domaine Laporte Sancerre Les Grandmontains Bio 2021	0,11	9,80 €
<b>Chicken</b> <sup>3,7,8</sup>	180 g	16,90 €
Breast sous vide, carrot gratin, carrot puree, veloute, peanuts, cream of corn		
Víno od Francúza Pávilon Le Rosé (Pinot Noir) Bio 2022	0,11	5,80 €

<b>Pork chop</b> <sup>1,7,8</sup>	300 g	22,90 €
Aged pork chop, shallot puree, smoked shallot sauce, brittle, cashew nuts		
J. Stávek Karmazín family 30' cuvée Velkopavlovická podoblast 2019	0,11	5,90 €
<b>Veal</b> <sup>7</sup>	200 g	19,90 €
Braised veal cheeks, vegetables, red wine jus, potato mash		
Víno Natural Domin&Kušícký Pinot Noir Bio 2017	0,11	6,70 €
<b>Lamb</b> <sup>1,3,7,8</sup>	180 g	29,90 €
Grilled backstrap, parsley, herb crust, pasta, onions		
Stift Klosterneuburg St. Laurent Ausstich Tattendorf, Thermenregion 2021	0,11	7,80 €
<b>Beef</b> <sup>7</sup>	250 g	38,50 €
Grilled tenderloin, mushroom ragu with cream, home made fries, beef jus		
El Coto Coto de Imaz Gran Reserva Rioja 2017	0,11	9,00 €

### DESSERT

<b>Chocolate mousse</b> <sup>3,7</sup>	130 g	7,50 €
Cream of milk chocolate, pink grapefruit jelly, pistachios, pink grapefruit sorbet		
Ostrožovič Tokajský Výber 5-putňový sladké/sweet 2007	0,11	14,30 €
<b>Potato gnocchi</b> <sup>1,3,7</sup>	150 g	10,50 €
Home made potato gnocchi, marinated ringlots, ghee butter, poppy seeds, poppy seeds cream, 80% Stroh Alpine Rum		
Ostrožovič Special Collection Hankove polosladké/off-dry 2021	0,11	6,50 €
<b>Cheese</b> <sup>1,7,8</sup>	100 g	12,90 €
Selection of Trencheese cheese, nuts, apricot		
<b>Sorbet / Ice cream</b> <sup>1,3,7,8</sup>	100 g	3,50 €
Selection of home-made sorbet, ice creams		

We would appreciate it if you let us know in advance of any allergies or specific dietary requirements. List of allergens on request from the staf. The weight of the meals is given in the raw state.

À la Carte was prepared by Executive Chef Daniel Marek.