



TASTING MENU

Bread, butter

Amuse bouche

Cheese^{1, 3, 7, 8}

Cream of gorgonzola, figs, pear,
hazelnuts, home-made brioche

Fundus Regius Tramín Červený 2018

2,90 € / 0,05l

Trout⁴

Marinated poached fillet of trout,
pomegranate, cucumber, caviar

Max Ferdinand Richter Brauneberger Juffer

Riesling Alte Reben, Mosel 2020

4,20 € / 0,05l

Soup^{3, 7}

Cream of soup, fried potato, mushrooms,
soft-boiled egg, grated egg yolk

Fresh fish of the day^{4, 7}

Grilled fillet, spring vegetables, turnip,
roasted peppers sauce

Domaine Laporte Sancerre Les Grandmontains Bio 2021

4,90 € / 0,05l

Lamb^{1, 3, 7, 8}

Grilled backstrap, parsley, herb crust,
pasta, onions

Stift Klosterneuburg St.Laurent Austich

Tattendorf, Thermenregion 2021

4,50 € / 0,05l

Potato gnocchi^{1, 3, 7}

Home made potato gnocchi, marinated ringlots, ghee butter,
poppy seeds, poppy seeds cream, 80% Stroh Alpine Rum

Ostrožovič Special Collection Hankove polosladké / off-dry

3,30 € / 0,05l

PRICE WITHOUT WINE:

59 € (person)

The Tasting menu was prepared by
Executive Chef Daniel Marek.

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