



## ROMANTIC DINNER

Bread, butter

Amuse bouche

Trout<sup>4</sup>

Marinated poached fillet of trout,  
pomegranate, cucumber, caviar

Max Ferdinand Richter Brauneberger Juffer  
Riesling Alte Reben, Mosel 2020  
4,20 € / 0,05l

Cheese<sup>1, 3, 7, 8</sup>

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

Fundus Regius Tramín Červený 2018  
2,90 € / 0,05l

Chicken<sup>3, 7, 8</sup>

Breast sous vide, carrot gratin, carrot puree,  
veloute, peanuts, cream of corn

Víno od Francúza Papiilon Le Rosé  
(Pinot Noir) Bio 2022  
2,90 € / 0,05l

Potato gnocchi<sup>1, 3, 7</sup>

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:

45 € (person)

The Romantic menu was prepared by  
Executive Chef Daniel Marek.

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