

STARTERS

100g Foie gras / parsnip / elderflower / blackberries / homemade brioche ^{1, 3, 7, 12} **14,90 €**
Riesling – Hommage à Louise 2025, Dr. Bürklin-Wolf Germany-Pfalz semi-sweet
0,75l **39,90€** 0,1l **5,90€**

120g Beetroot dumpling / leek / truffle / parmesan ^{3, 7, 9, 12} **9,90 €**
Fiano – Otto Muri 2024, Collazzi, Italy - Tuscany dry
0,75l **42,90€** 0,1l **5,90€**

SOUPS

0,33l Jerusalem artichoke cream / smoked curd cheese / pecans / sage ^{3, 7, 8, 9} **9,50 €**
Pinot Grigio 2025, La Tunella, Italy - Friuli dry
0,75l **42,90€** 0,1l **5,90€**

0,33l Duck broth / vegetables / chervil / star anise ^{3, 9} **9,50 €**

MAIN COURSES

150g Zander / fennel / apple / lovage / crayfish velouté ^{2, 3, 4, 9, 12} **27,90 €**
Pinot Grigio 2025, La Tunella, Italy - Friuli dry
0,75l **42,90€** 0,1l **5,90€**

150g Chicken breast / red lentils / sweet potatoes / kale / bacon / marjoram ^{3, 9, 12} **23,90 €**
Noria Frtus Winery & Château Gbeľany 2025, Slovakia - Rybník, dry
0,75l **28,90€** 0,1l **3,90€**

220g Duck breast / carrot / sea buckthorn / chestnuts ^{3, 9, 12} **27,90 €**
Pinot Noir Oaked 2021, Repa Winery, Slovakia-Šenkvice dry
0,75l **44,90€** 0,1l **5,90€**

250g Confit duck leg / red cabbage / potato pancake / bread dumpling ^{1, 3, 7, 12} **23,90 €**
Pinot Noir Oaked 2021, Repa Winery, Slovakia -Šenkvice dry
0,75l **44,90€** 0,1l **5,90€**

150g Pork belly / celery / miso / cavolo nero / lime / demi glace ^{1, 3, 6, 7, 9, 12} **23,90 €**
Cuvée EL&FI VI. 2021 (Cabernet Sauvignon, Merlot, Cabernet Franc)
Miro Fondrk, Slovakia -Tomášov dry
0,75l **59,90€** 0,1l **8,50€**

220g Rib eye steak / homemade fries / green beans / portobello mushroom / grilled tomato / cheddar sauce ^{7, 12} **37,90 €**
Cuvée EL&FI VI. 2021 (Cabernet Sauvignon, Merlot, Cabernet Franc)
Miro Fondrk, Slovakia -Tomášov dry
0,75l **59,90€** 0,1l **8,50€**

350g Tagliatelle / mushrooms / aged sheep's cheese / basil / cashew nuts ^{1, 3, 7, 12} **19,90 €**
Pinot Grigio 2025, La Tunella, Italy-Friuli dry
0,75l **42,90€** 0,1l **5,90€**

350g Pumpkin cannelloni / chickpeas / vegan mascarpone / stem broccoli / oregano ^(vegan) **19,90 €**
Fiano – Otto Muri 2024, Collazi Italy - Tuscany dry
0,75l **42,90€** 0,1l **5,90€**

DESSERTS

120g „Tiramisu“ / limoncello / hazelnuts ^{3, 6, 7, 8, 12} **9,90 €**
Riesling – Hommage à Louise 2025, Dr. Bürklin-Wolf Germany-Pfalz semi-sweet
0,75l **39,90€** 0,1l **5,90€**

120g Pear / chestnuts / violet ^{3, 6, 7} **9,90 €**
Riesling – Hommage à Louise 2025, Dr. Bürklin-Wolf Nemecko-Pfalz semi-sweet
0,75l **39,90€** 0,1l **5,90€**

120g Lava cake / ice cream / fruit ^{3, 7} **9,90 €**

During your meal, we will replenish filtered water according to your preference – sparkling or still. (3,90 €/person)

1.Cereals containing gluten 2.Crustaceans 3.Eggs 4.Fish 5.Peanuts 6.Soybeans 7.Milk 8.Nuts 9.Celery 10.Mustard 11.Sesame seeds 12.Sulphur dioxide and sulphites 13.Lupin 14.Molluscs

Each dish may contain traces of allergens. In case of allergies, please consult with our staff if it is possible to prepare meal without allergen mentioned.

Price list 06.10.2026. Prices calculated by: Richard Svrček