

À LA CARTE MENU

STUDENÉ PREDJEDLO / APPETIZER

- 100g **Hovädzí tatarák s hriankami na želanie zákazníka** 13,90 EUR
 Beef tartar with toasts at the customer's request /1,3,7,10/
- Neodporúča sa, aby tepelne nespracované mäso a vajcia konzumovali deti, tehotné a dojčiace ženy a osoby s oslabenou imunitou.
 It is not recommended to consume uncooked meat and eggs by children, pregnant, breastfeeding women and immunocompromised individuals.
- 90g **Marinovaná cvikla na portskom víne** 7,90 EUR
podávaná s lokálnym kravským syrom na bylinkách /7/
 Marinated beets in port wine served with local cow's cheese and herbs

POLIEVKA / SOUP

- 0,33l **Vývar z pečených sliepok s celestínskymi rezancami, trhaným mäsom a zeleninkou** 4,20 EUR
 Consommé from roast chicken with celkestine noodles, chicken meat and vegetables /1,3,7,9/
- 0,33l **Kulajda s kôprovým olejom a strateným vajíčkom** 4,90 EUR
 Typical local potato soup with mushrooms, dill oil and poached egg /3,7/

HLAVNÉ JEDLÁ / MAIN MEALS

- 180g/200g **Kuracie supreme s cviklovo - zemiakovým pyrém, velouté omáčkou a parmezánom** 14,90 EUR
 Chicken supreme with beetroot - potato puree, velouté sauce and parmesan cheese /3,7/
- 200g/180g **Šašlik z bravčovej panenky so slaninkou, šampiňónmi a pečenými zemiačikmi na bylinkách** 15,90 EUR
 Shashlik of pork tenderloin with bacon, mushrooms and baked potatoes on herbs /7/
- 350g/180g **Kolienko z mladého prasiatka na pive podávané s tlačnými zemiakmi, smaženou cibuľkou a čerstvým chrenom** 16,90 EUR
 Knuckle of piglet cooked with beer served with mashed potatoes, fried onions and fresh horseradish /1,7/
- 150g/200g **Víglašský teľací rezeň s brusnicami a slovenským zemiakovým šalátom** 16,50 EUR
 Viglas veal schnitzel with cranberries and sour potato salad /1,3,7/

Váha mäsa je uvedená v surovom stave. Kalkuloval: Ing. Blanka Gánóczyová, Controlling manager. Ceny sú vrátane 10% DPH, platnosť jedálneho lístka je od 01.03.2023

Meat weight is listed in its raw state. Calculated by: Ing. Blanka Gánóczyová, Controlling manager. Price includes 10% VAT. Price list is valid from 01.03.2023

150g/200g	Hovädzí steak s batátovým pyr�, pe�en�m zemiakom, divokou brokolicou a silnou m�sovou om��kou Beef tenderloin with sweet potato pure�, roast potato, wild broccoli and gravy	26,90 EUR /7/
150g/200g	Grilovaný losos marinovaný s medom a celozrnnou hor�icou na topinamburovom pyr� s belugou a restovanou mrkvou na masle Grilled salmon marinated with honey and whole grain mustard on topinambur puree with beluga and roasted carrots in butter	17,90 EUR /4,7,10/
300g	Pappardelle s koz�m syrom, p�niov�mi orie�kami a p�rom Pappardelle with goat cheese, pine nuts and leeks	13,90 EUR /1,3,7,8/
300g	Quinov�y �al�t ochuten�y �iernym �ajom s grilovanou cuketou, mrkvou a �erstv�m avok�dom preliaty bylinkov�m pestom Black tea flavored quinoa salad with grilled zucchini, carrots and fresh avocado topped with herb pesto	10,90 EUR /8/

DEZERT / DESSERT

110g/50g	�okol�dov� vulcano s jahodov�m coulis a mascarpone – vanilkov�m kr�mom Chocolate lava cake with strawberry coulis and mascarpone - vanilla cream	5,90 EUR /1,3,7,8/
150g	Medov� pl�ty plnen� makov�m cr�me fra�che s coulis z lesn�ho ovocia Honey sheets filled with poppy seed cr�me fra�che with forest fruit coulis	5,90 EUR /1,3,7/

Z MOCK Y SNACK / CASTLE SNACK

400g	V�ber syrov pod�van�y s medov�mi orie�kami a hroznom Selection of artisanal cheeses served with honey-roasted nuts and grapes	19,90 EUR /1,7,8/
100g	Pra�en� mandle Roasted almonds	3,90 EUR /8/
100g/50g	Bat�tov� hranolky s bylinkov�m dipom Sweet potato french fries with herb dip	3,90 EUR /7,9/

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