

# 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 dojčiacie 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/



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

## DEZERT / DESSERT

110g/50g	<b>�okol�dov� vulcano s jahodov�m coulis a mascarpone – vanilkov�m kr�mom</b> Chocolate lava cake with strawberry coulis and mascarpone - vanilla cream	5,90 EUR /1,3,7,8/
150g	<b>Medov�y pl�t plnen�y makov�m cr�me fra�che s coulis z lesn�ho ovocia</b> 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	<b>V�ber syrov pod�van�y s medov�mi orie�kami a hroznom</b> Selection of artisanal cheeses served with honey-roasted nuts and grapes	19,90 EUR /1,7,8/
100g	<b>Pra�en� mandle</b> Roasted almonds	3,90 EUR /8/
100g/50g	<b>Bat�tov� hranolky s bylinkov�m dipom</b> Sweet potato french fries with herb dip	3,90 EUR /7,9/

V ha m sa je uveden  v surovom stave. Kalkuloval: Ing. Blanka G n czyov , Controlling manager. Ceny s  vr tane 10% DPH, platnos  jed lneho l stka je od 01.03.2023

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

