



# ROMANTICKÁ VEČERA

## ROMANTIC DINNER

### Amuse bouche

#### **Kačacia pečeň / Foie gras** <sup>1,7</sup>

Grilovaná pečeň, datle, hruška, ríbezľová omáčka, brioška  
Grilled foie gras, dates, pear, currant sauce, brioche

#### **Tekvicová polievka / Pumpkin soup** <sup>7,8,9</sup>

Krémová polievka, pomaranč, zázvor, semiačka, tekvicový olej  
Cream soup, orange, ginger, seed, pumpkin oil

#### **Telacie / Veal** <sup>7,9,10</sup>

Telací chrbát, petržlen, horčica, zemiaky  
Rack of veal, parsley, mustard, potatoes

#### **Slivkové gule / Plum balls** <sup>1,3,7</sup>

Slivky, opečená strúhanka, prepálené maslo,  
Stroh Rum 80%, škorica  
Plums, toasted breadcrumbs, burnt butter,  
Stroh Rum 80%, cinnamon

#### **Cena / Price:**

**39 €** (osoba / person)

Romantickú večeru zostavil  
Executive Chef Daniel Marek.  
The romantic dinner was prepared by  
Executive Chef Daniel Marek.