



## TASTING MENU

### Amuse bouche

#### Goat cheese <sup>1, 3, 7</sup>

Goat cheese cream, beetroot, sea buckthorn,  
homemade brioche

#### Foie gras <sup>1, 3, 8</sup>

Duck liver terrine, plums, apricots,  
hazelnuts, homemade briochea

#### Jerusalem artichoke <sup>3, 7</sup>

Cream velloute, egg 63 °C,  
marinated mushrooms, potato straw

#### Fresh fish of the day <sup>4, 7</sup>

Grilled fillet, broccoli, currants, wild broccoli,  
tomatoes, sauce with caviar

#### Duck <sup>7</sup>

Duck breast, pumpkin, sour cherries, beets,  
sour cherry sauce

#### Plum pies <sup>1, 3, 7</sup>

Homemade pies, sea buckthorn, sour cream,  
burnt butter, cinnamon,  
Alpine rum Stroh 80%

PRICE:

59 € (person)

The Tasting menu was prepared by  
Executive Chef Daniel Marek.

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