

# REGIONAL & MODERN CUISINE

## Soups

### MUSHROOM CONSOMÉ

pheasant ravioli, brioche with mushroom chutney (1, 3, 7, 8, 11)  
250ml / 5,90 €

### PEA VALOUTÉ

with watercress, flax and sesame seeds,  
crispy bacon and poached duck egg (3, 7, 11)  
250ml / 3,90 €

## Starters

### MARINATED TROUT

in rum, beetroot guinea fowl eggs, trout caviar, spinach,  
radish and light horseradish dressing (3, 4, 7)  
90g / 9,90 €

THE MOST POPULAR

### SMOKED DUCK BREAST

in raspberry tea, foie gras shavings,  
bio lentils salad and raspberry vinegarette (7)  
90g / 10,90 €

### ROASTED GOAT CHEESE

Beer jam, plum and nut puree,  
crispy bread & wood sorrel (1, 7, 8)  
100g / 8,90 €

### SEASONAL VEGETABLE

in tempura and terrine, eggplant caviar,  
herb pesto (1, 3, 7, 8)  
120g / 7,90 €

## Main course

CHEF'S SPECIALTY

### MARINATED AND ROASTED LAMB RUMP

Chard, leek puree, bio pasta Tarhoña,  
lamb jus (1, 3, 7, 9)  
180g / 18,90 €

### BEEF FILLET

Roasted marrow bone, watercress, oxalis, roasted ceps,  
shallot and red wine sauce (7, 9)  
200g / 19,90 €

### SOUS-VIDE DUCK BREAST

Glazed cherries, almond croquette from duck leg,  
quinoa (1, 3, 7, 8)  
200g / 16,90 €

### GUINEA FOWL SUPREME

with foie gras, roasted garlic puree,  
fresh leek on liquorice, butter chanterelles (1, 3, 7)  
200g / 17,90 €

### BIO CHICKEN BREAST

with pistachios and pine nuts crust, leg on red wine,  
romanesco and seasonal vegetable (1, 7, 8, 9)  
200g / 12,90 €

## Fish

### BROOK TROUT ROASTED IN HERB BUTTER

Broccoli espuma with fresh carrot, spring pea,  
caviar sabayon sauce (1, 3, 4, 7)  
180g / 17,90 €

## Vegetarian

### GRATINATED PORTOBELLO

Baby spinach, duck egg and sauce from aging cheese (3, 7)  
250g / 9,90 €

### DEEP FRIED KOHLRABI

Millet mash with fresh carrot and peas with beet greens (1, 3)  
250g / 7,90 €

## Salads

### CUCUMBER SALAD WITH SMOKED TROUT

with dill and white yoghurt, peas and radish (4, 7)  
250g / 8,90 €

THE MOST POPULAR

### MARINATED GRILLED VEGETABLE

Seasonal green shoots & herbs,  
local "Kozí vršok" cheese shavings (7)  
250 g 7,90 €

### GREEN LEAF SALAD

with seasonal vegetable, fresh baguette and herb butter (1, 7)  
250g / 6,90 €

## Desserts

POPPY SEEDS VARIATION WITH RASPBERRIES  
AND SOUR CHERRIES (1, 3, 7)  
100g / 3,90 €

SELECTION OF HOMEMADE ICE CREAM & SORBET  
(3, 7)  
100g / 3,90 €

### STRAWBERRY CREAM

with almond cookies and ground pistachios (1, 8)  
100g / 3,90 €

Please note a discretionary service charge of 8 % will be added to your bill.

# TRADITIONAL BRATISLAVA CUISINE

## Soups

SERVED IN SAVOY ALREADY IN 1914

### OXTAIL BROTH

with home-made fine pasta and boiled vegetables (1, 3, 9)  
250ml / 3,90 €

## Starters

BEST VALUE

### BEEF TARTAR

with quail egg, grilled or lard onion bread  
(1, 3, 10)  
100g / 9,90 €

### VARIATION OF LOCAL CHEESE, SALAMI & SAUSAGES

gooseberry marmalade, beer jam, mustard (7, 10)  
120g / 7,90 €

## Main course

### PAN-FRIED VEAL LIVER

with caramelised onion, mashed potatoes  
and wholegrain mustard sauce (7, 10)  
200g / 14,90 €

### PRESSBURGER SCHNITZEL

cutlet marinated in white wine, deep-fried in butter and oil and  
served with traditional potato salad (1, 3, 7)  
200g / 12,90 €

NEW

### CARTLON BEEF GOULASH

gently spiced, with paprika and tomatoes,  
served with Carlsbad and steamed dumplings (1, 3, 7)  
200g / 9,50 €

## Fish

### ROASTED TROUT FILLET

beetroot grouts with goat cheese, white wine sauce  
with watercress, roasted chanterelles (1, 4, 7)  
180g / 13,90 €

## Vegetarian

LOCAL

### HUBAKUBO – MUSHROOM JACOB

Baked barley with dried forest mushrooms  
in white Pressburg wine (7)  
250g / 11,90 €

### HOMEMADE LECSÓ

with bio eggs, cauliflower and eggplant,  
served with semolina dumplings (1, 3, 7)  
250g / 8,50 €

### TRADITIONAL SHEEP CHEESE PERKY DUMPLINGS

sour cream, caramelized onion and chives (1, 3, 7)  
250g / 6,50 €

## Side salads

### CHERRY TOMATOES SALAD

with red onion & chicory  
150g / 5,90 €

THE MOST POPULAR

### TRADITIONAL CUCUMBER SALAD

in sweet & sour sauce  
150g / 2,90 €

### BRATISLAVA MIXED PICKLE

150g / 2,90 €

## Desserts

THE MOST POPULAR

### CARLTON CAKE YOUR FAVOURITE

Chocolate dessert with fresh fruit  
and homemade vanilla whipped cream (1, 3, 7)  
120g / 3,90 €

### HOMEMADE STRUDEL

fresh everyday (1, 3, 5, 7)  
120g / 3,90 €

Menu prepared by Executive chef Jozef Riska and À la carte Chef Miroslav Huba.

Register of allergies:

1. cereals containing gluten (wheat, rye, barley, oats, spelled, kamutor or their hybridised strains)
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof.
5. Peanuts and products thereof.
6. Soya beans and products thereof.
7. Milk and products thereof.
8. Nuts, which are almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts and products made from them.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations higher than 10mg/kg or 10mg/l.
13. Lupin and products thereof.
14. Molluscs and products thereof.

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