



RECOMMENDED BY MARTIN KORBELIČ



## APPETIZER

150 g

### LIGHTLY SMOKED DUCK BREASTS

SMOKED ON APPLE WOOD SHAVINGS, GRANNY SMITH APPLE CREAM, ONION CHUTNEY, BEETROOT MOUSSE <sup>7 9</sup>

*Recommended wine: Berta WMC Rulandské šedé, dry / Champagne Bollinger Special Cuvée, brut*

## SOUP

0.25 l

### CONSOMMÉ (STRONG BROTH)

HEN BROTH, LIVER DUMPLING, SEASONAL VEGETABLES, HOMEMADE NOODLES <sup>1 3 9</sup>

*Recommended wine: Kasnyík Rizling vlašský Selection, dry / Champagne Bollinger Special Cuvée, brut*

## MAIN COURSE

230 g

### GRILLED CHICKEN SUPREME

PURÉED YOUNG PEAS WITH MUSHROOMS, BAKED PARISIENNE POTATOES SCENTED  
WITH FRESH HERBS, POULTRY JUS FLAVOURED WITH TRUFFLES <sup>7 9</sup>

*Recommended wine: Berta WMC Rulandské šedé, dry / Elena Walch Castel Ringberg Pinot Grigio, dry*

## DESSERT

150 g

### HOMEMADE PEAR AND WALNUT STRUDEL

FRESH VANILLA FLAVOURED HOMEMADE CURD CHEESE AND YOGHURT CUSTARD <sup>1 7 8</sup>

*Recommended wine: Tokaj 3 putňový výber Macík Winery, sweet*



PRICE OF FOUR-COURSE MENU

30.60 €

WE WILL BE HAPPY TO PREPARE AN ALTERNATIVE WEDDING MENU FOR YOU UPON YOUR REQUEST.