

MENU OF THE MONTH

*Marinated veal fillet and vegetable, on young salad with creamy truffle dressing with
condensed apple must*

*Poached fillet of pike perch with creamy dill sauce
Mashed young potato with sea spider and basil vinaigrette*

*Roasted breast of duck in madeira wine sauce on young peas with mint
Glazed young onion, black root, nuts and cream of parsnip*

*Chestnut tart with Valhrona chocolate on currant cream
Warm tarragon espouma with glazed chestnuts*

PRICE: € 40 per person

Price is in EUR and included VAT. This offer is valid until cancellation.

WINEGROWER OF THE MONTH



0,125 l

0,750 l

Šipon – Furmint	-	dry	4,00	24,00
Renski Rizling / Rhein Riesling	-	dry	4,00	24,00
Chardonnay Vajgen	-	dry	4,50	27,00
Benedict Red Cuvee	-	dry	4,50	27,00

All prices are in EUR and included VAT.