



## Cold and hot appetizers

Forest mushroom and chickpea puree  
with marinated zucchini, caramelized goat cheese, olives and truffle sauce  
14€

Forest mushroom juliene  
with crispy ciabatta  
14€

Grilled scallops with avocado mousse  
and thin layer of pastry with white asparagus  
19€

Salmon trio (tartar, gravlax, grilled)  
15€

Seared duck liver with honey - balsamic glazed pearl onions,  
truffle potato puree  
24€

Beef tartar served with traditional accompaniments  
17€

Beef carpaccio with foie gras, parmesan slices and black truffle vinaigrette  
17€

Red deer in aspic,  
served with homemade marinated pickles and a shot of hrenavuha  
15€

## Soups

Boletus cream soup  
with crispy duck confit and truffle foam  
14€

Deer goulash soup  
vegetables and puff pastry  
12€

Pumpkin ginger cream soup with pumpkin seed oil  
10€

## Main courses

Fresh sturgeon steak  
with zucchini pancakes, potato pearls and creamy dill sauce  
26€

Pan fried cobia with quince seeds, green peas and lemongrass sauce  
26€

A variety of fish stewed with autumn flavours  
18€

Duck leg confit with pumpkin risotto and spinach  
21€

Hunter`s Pan  
Red and Roe deer with mushroom, potatoes, sour cream and cranberry sauce  
19€

Deer medallions with wild mushroom purée,  
root vegetable chips and juniper - red wine sauce  
26€

Sirloin steak with bone marrow,  
crispy roasted potatoes, grill vegetable and green pepper sauce  
28€

## Desserts

Pumpkin Grand Marnier cheese cake  
with pumpkin seed oil and crispy seeds chips  
7€

Apple strudel  
with homemade vanilla ice cream and pumpkin seed oil  
7€

Dark chocolate fondant  
with rum pecans ice cream, wine cranberry sauce  
7€