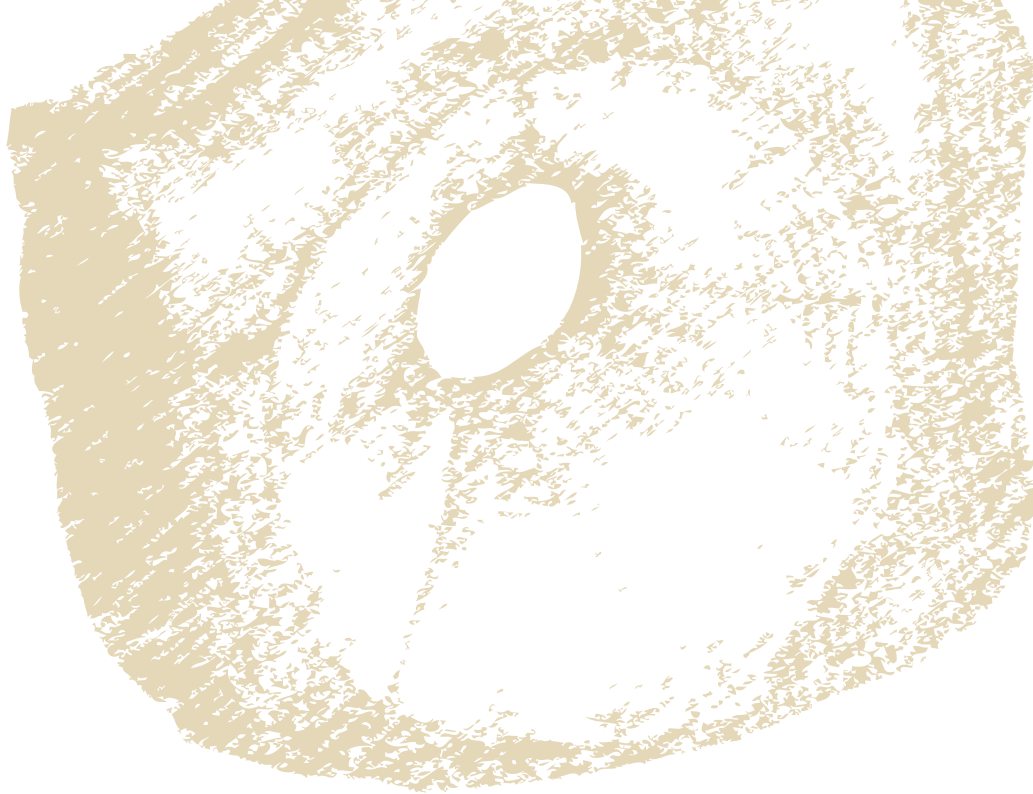




ELESKO

R E S T A U R A N T

Kameň je prirodzeným základom každého vinohradu. Dáva oporu koreňom, reguluje blahodarnú vlahu, drží v sebe teplo slnečných lúčov. Je symbol vytrvalej sily, pevnosti a krásy. Pre všetky tieto vlastnosti sme si vybrali kameň za symbol našich krásnych viníc v Malých Karpatoch. Nazvali sme ho ELESKO podľa mena stredovekého strážneho hradu, ktorý stál na úpätí vrchu Záruby. V srdci viníc sa nachádza aj tradičná slovenská reštaurácia ELESKO s obyčajnými jedlami, ktoré však chutia neobvyčajne dobre.

Návšteva reštaurácie je oslavou jedla. Ak ste ale príliš hladní, jedlo si správne nevychutnáte, myslíte len na to, ako si čo najskôr naplniť žalúdok, navyše ste nervózni a jedlo vyberáte náhlivo. Preto si nájdite dostatok času na posedenie s rodinou a priateľmi a objednajte si ľahké predjedlo, ktoré správne pripraví váš žalúdok i chuťové poháriky na hlavný chod. Takto si budete môcť užiť vybrané jedlo i váš čas v reštaurácii.

Dobrá chuť želá tím ELESKO restaurant & wine bar!

Dear customers,

we offer you 10% discount in the restaurant on your birthday. Offer is valid just for customers who have proof their identity and date of birth.

Please let us know about application of discount just before your order, otherwise 10% discount is not valid. Discounts can not be combined.

STARTERS

80 g	Duck pate, pear puree, baby onions marinated in beetroot vinegar, crispy shallot, homemade bread <i>/1,3,7/</i>	9,80 €
80 g	Fellow deer tartar, homemade salsa, toasts (SVK origin) <i>/1,3,10,14/</i>	11,60 €
120 g	Potato pancakes, sheep cheese cream, bacon, dill <i>/1,3,7/</i>	7,60 €
80 g	Smoked zander, lettuce, horseradish mayonnaise, basil oil, bread chips (AT origin) <i>/1,4,6/</i>	9,80 €

SOUPS

0,25 l	Strong chicken broth with meat, root vegetable, homemade crumble (AT origin) <i>/1,3,9/</i>	4,40 €
0,25 l	Creamy oyster mushroom soup, bread crumble, mushroom flakes <i>/1,4,7/</i>	4,90 €

VEGETARIAN

150 g	Cheese dumplings, basil, blanched broccoli, creamy polenta <i>/1,3,7/</i>	14,90 €
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MAIN COURSE

350 g	Sheep cheese gnocchi, crunchy bacon <i>/1,3,7/</i>	10,90 €
250 g / 250 g	Marinated chicken legs, creamed zucchini, roasted purple potatoes, spring onion oil <i>/1,3,7/</i>	14,40 €
150 g / 200 g	Venison meatballs, demi glace, smoked roasted celery root puree, fried zucchini, roasted hazelnuts (SVK origin) <i>/1,3,7,8,9/</i>	16,60 €
180 g	Rousted mouflon leg, root vegetable, sauce, traditional potato pancake ("harula") (SVK origin) <i>/1,3,9,10,14/</i>	17,90 €
150 g	Grilled zander, vegetable ragout, kefir sauce with dill (AT origin) <i>/4,7/</i>	18,90 €
300 g	Deep fried duck leg, stewed red cabbage, potato dumplings, garlic mayonnaise (FR origin) <i>/1,3,6,7,10/</i>	18,90 €
170 g	Fellow deer sirloin crusted in herbs and nuts, creamy mushrooms, roasted red cabbage, roasted baby potatoes, demi glace (SVK origin) <i>/1,3,7,8,9/</i>	23,90 €

DESSERTS

150 g	White chocolate pudding, mint crumble, raspberries <i>/1,3,7/</i>	4,80 €
150 g	Apple pierogi, cinnamon, sugar, brown butter <i>/1,3,7,/</i>	4,90 €
50g	Ice-cream selection (daily offer) <i>/3,7,8/</i>	1,60 €
50g	Sorbet selection (daily offer) <i>/3,7,8/</i>	1,50 €

TASTING MENU

Aperitif

Blanc de Blancs Brut (100% Chardonnay) 0,1l

Menu

- 1 40g Potato pancake, sheep cheese cream, bacon, dill /1,3,7/
Riesling D.S.C., white, dry 0,05l
- 2 0,2l Creamy oyster mushroom soup, bread crumble, mushroom flakes /1,7/
- 3 50g Cheese dumplings, basil, blanched broccoli, creamy corn polenta /1,3,7/
Petit merle rosé D.S.C., rosé, semi-dry 0,05l
- 4 75g Grilled zander fish, vegetable ragout, kefir sauce with dill /4,7/ (AT origin)
Sauvignon D.S.C., white, dry 0,05l
- 5 85g Fellow deer sirloin crusted in herbs and nuts, creamy mushrooms, roasted red cabbage, roasted baby potatoes, demi glace /1,3,7,8,9/ (SVK origin)
Dunaj D.S.C., red, dry 0,05l
- 6 50g Apple pierog, cinnamon, sugar, brown butter /1,3,7/
Pálava "2" D.S.C., white, semi-sweet 0,05l

Digestif

Pálava, grape spirit 52% 0,02l

Tasting menu excluding wine samples 40,- / per person

Tasting menu including wine samples 60,- / per person

DEAR GUESTS, IN ADDITION TO OUR MENU WE WILL BE PLEASED TO
PREPARE A SPECIAL ORDER 48 HOURS IN ADVANCE AT THE AGREED
TIME OF YOUR ARRIVAL:

600 g	Duck liver served with bread, apple chutney and cranberry compote /1,7/	68,00 €
cca 2,4 kg	Sous vide chicken breast, pepper sauce, homemade buttered gnocchi /1/	49,00 €
cca 4,5 kg	Roasted goose served with red and white cabbage, potato pancakes and dumplings /1/	89,00 €
<i>Lamb only in season.</i>		

KIDS MENU

Tasty snacks for hungry tummies

Soup

0,2l Strong chicken broth, meat, vegetables,
homemade crumble (origin SVK,A) /1,3,7/ - **2,90 €**

Main courses

90g Grilled chicken breast, baby potatoes /1,3,7/ - **3,90 €**

90g Deep-fried veal cutlet, baby potatoes /1,3,7/ - **5,90 €**

Dessert

50g Homemade apricot dumplings, curd cheese,
sugar, butter /1,3,7/ - **2,50 €**

LIST AND NUMBERING ALLERGENS

- 1 – Cereals containing gluten
- 2 – Crustaceans and products thereof
- 3 – Eggs and products thereof
- 4 – Fish and products thereof
- 5 – Peanuts and products thereof
- 6 – Soybeans and products thereof
- 7 – Milk and dairy products including lactose
- 8 – Nuts: almonds, hazelnuts, walnuts, macadamia nuts, pecans,
Queensland and Brazil nuts, cashews, pistachios
- 9 – Celery and products thereof
- 10 – Mustard and products thereof
- 11 – Sesame seeds and products thereof
- 12 – Sulfur dioxide and sulphites
- 13 – Lupins and products thereof
- 14 – Mollusks and products thereof

The indicated weight of meat is the raw weight.

The indicated weight of other meals is the final weight of a meal.

Agreed prices are applicable in the restaurant. Prices are valid since 23. 03. 2019.

In case of half portion we charge 50% of the original price.

The restaurant is operated by the company LE&TO, s.r.o.

Ingredients may contain some allergens.

Executive Chef Peter Nagy
General Manager: Peter Tóth