

ELESKO

RESTAURANT

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 neobyčajne 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

60 g	Homemade duck patè, root&apple variation, marinated baby onion in beetroot, pastry <i>/1,3,7/</i>	10,20 €
80 g	Deer steak tartar, homemade salsa, ripening sheep cheese, crispy pancakes <i>/1,3,7/</i>	12,50 €
80 g	Fallow deer carpaccio, salsa with baked tomatoes, dill mayonaise, onion bread <i>/1,3,7/</i>	13,20 €
100 g	Baked couliflower, broccoli sauce, gourmet yeast, dried yolk <i>/3/</i>	8,80 €

SOUPS

0,2 l	Chicken consommé, lovage oil, chicken roll, vegetable pie <i>/1,3/</i>	5,40 €
0,2 l	Pumpkin velouté, buckthorns, carrot variations <i>/vegan/</i>	6,20 €
0,2 l	„Kulajda“ mushroom variation, crème fraiche, 63° egg <i>/3,7/</i>	6,60 €

VEGETARIAN

350 g	Homemade potatoes gnocchi, sheep cheese&wild garlic sauce and jerusalem artichoke <i>/1,3,7/</i>	14,70 €
160 g	Deep fried goat cheese, homemade tartare sauce, leaf lettuce, baked baby potatoes <i>/1,3,7,10/</i>	16,80 €

MAIN COURSE

200 g	Deep fried chicken roll in bun bread crumb, potatoes pureé and dill mayonaise <i>/1,3,7,8/</i>	15,90 €
150 g	Grilled zander, creamy bulghur, zucchini variation and carrot pureé <i>/1,4,7/</i>	20,90 €
200 g	Grilled roll (pork loin&confit knuckle), potatoes gratine and spinach sauce <i>/3,7/</i>	19,80 €
300 g	Wild boar ragoutè, roasted vegetable, smoked sour cream and potatoes „podpecník“ <i>/1,7,9/</i>	19,20 €
250 g	Grilled duck breast root variation, jerusalem artichoke a brussels sprouts <i>/7/</i>	25,20 €
180 g	Deer sirloin, carrot gratine, baked red pepper sauce and salsify pureé <i>/3,7/</i>	29,90 €
180 g	Fallow deer sirloin, cabbage variation, baked onion cream and roasted baby potatoes <i>/7/</i>	28,90 €

DESSERT

130 g	Homemade doughnut, clementine cream, morello sorbet and tonka bean <i>/1,7/</i>	6,60 €
160 g	Homemade apple pie, baked white chocolate, burnt sugar and barley ice cream <i>/1,3,7/</i>	6,90 €
100 g	Variation (tafia ice-cream&morello sorbet), marinated gooseberry, strawberry carpaccio a champagne sauce <i>/1,3,7/</i>	6,60 €
120 g	Modern wallnuts „štrúdl'a“ with white poppy seeds, wine yolk cream and morello variation <i>/1,7/</i>	6,90 €

SPECIAL MENU:

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:

110 g	Foie gras, onion variations, salty caramel, pear gel, butter bun <i>/1,3,7/</i>	21,80 €
cca 2,4 kg	Baked duck, white&red cabbage, homemade „lokša“, sourdough dumplings and streamed dumplings <i>/1,3/</i>	59,00 €
cca 5,5 kg	Baked goose, white&red cabbage, homemade „lokša“, sourdough dumplings and streamed dumplings <i>/1,3/</i>	110,00 €

TASTING MENU

Aperitif

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

Menu

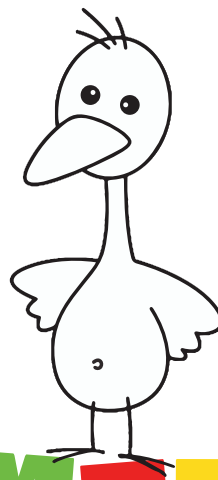
- 1 40g Fallow deer carpaccio, salsa with baked tomatoes, dill mayonaise, onion bread /1,3,7/
Riesling D.S.C. – white, dry 0,05l
- 2 0,15l Pumpkin velouté, buckthorns, carrot variations (vegan)
- 3 80g Deep fried goat cheese, homemade tartare sauce, leaf lettuce, baked baby potatoes /1,3,7,10/
Sauvignon D.S.C. – white, dry 0,05l
- 4 100g Wild boar ragoutè, roasted vegetable, smoked sour cream and potatoes „podpecník“ /1,7,9/
Dunaj D.S.C. – red, dry 0,05l
- 5 90g Deer sirloin, carrot gratine, baked red pepper sauce and salsify pureé /3,7/
Alibernet D.S.C. – red, dry 0,05l
- 6 60g Modern wallnuts „štrúdl'a“ with white poppy seeds, wine yolk cream and morello variation /1,7/
Zeta D.S.C. – white, sweet 0,05l

Digestif

Pálava, hroznový spirit 52% 0,02l

Price excluding wine samples 59,-/per person

Price including wine samples 79,-/per person



KIDS MENU

Tasty snacks for hungry tummies

Soup

0,15l Chicken consomè, chicken roll, vegetable,
homemade pasta /1,3/ - **3,10 €**

Main courses

90g Deep fried zander nugets, potatoe purè,
homemade tartare sauce /1,3,4,7/ - **5,50 €**

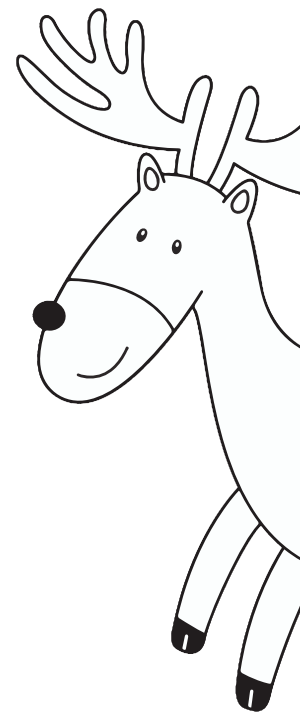
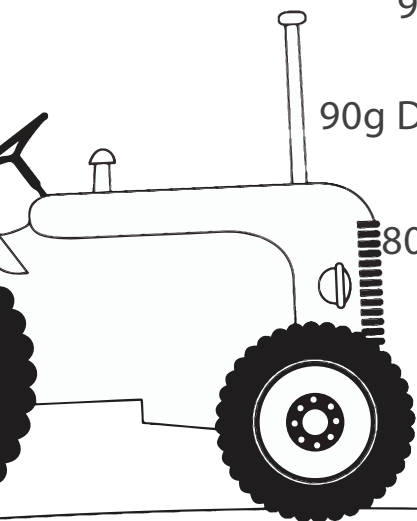
90g Deep fried veal fillet, potatoe purè /1,3,7/ - **6,10 €**

Dessert

80g Homemade doughnut, clementine cream,
baked white chocolate /1,7/ - **3,50 €**



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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 01. 03. 2024.

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.

Creative Chef: Filip Ondrušek

Chef de Cuisine: Marek Trojan

General Manager: Peter Tóth