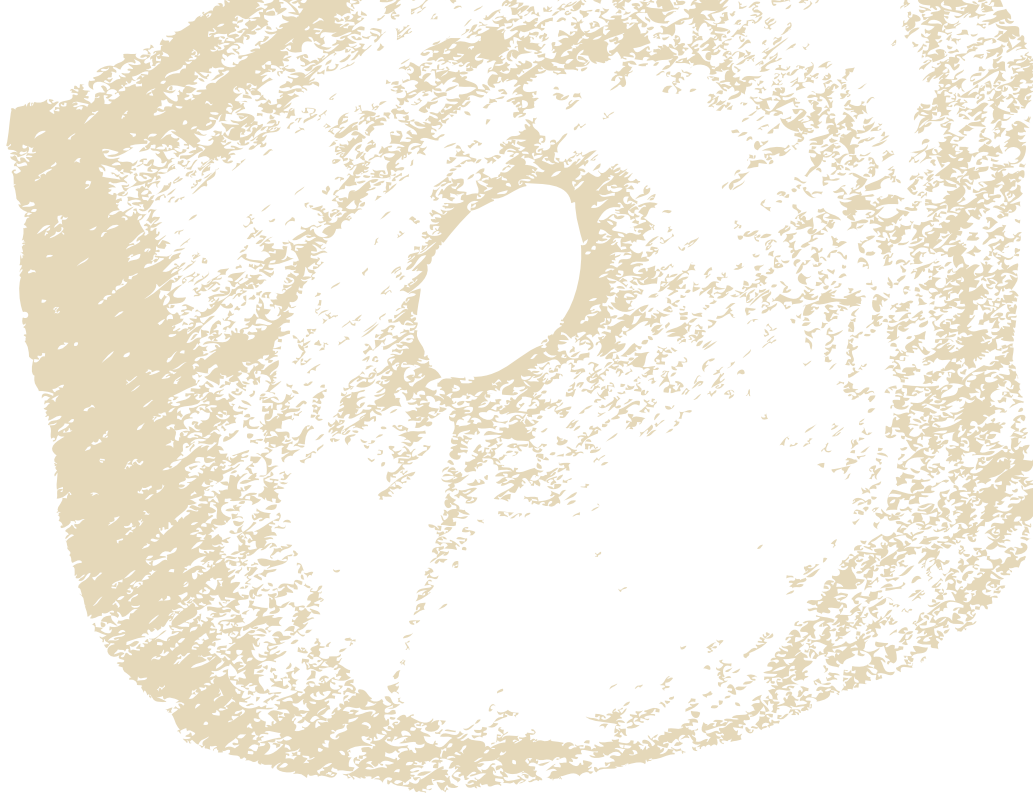




ELESKO

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 obvyčajnými jedlami, ktoré však chutia neobvyčajne dobre.

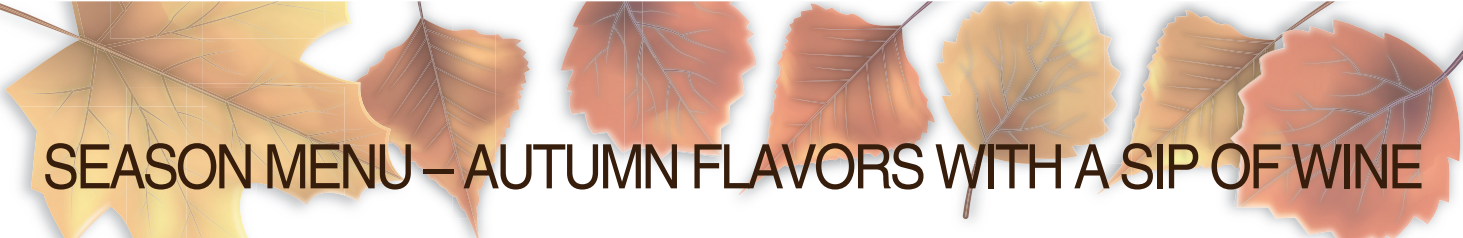
Návšteva reštaurácie je oslavou jedla. Ak ste ale príliš hladní, jedlo si správne nevychutnáte, myslíte len na to, ako si čo najskôr naplniť žalúdok, navyše ste nervózni a jedlo vyberáte náhlivo. Preto si nájdite dostatok času na posedenie s rodinou a priateľmi a objednajte si ľahké predjedlo, ktoré 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.



SEASON MENU – AUTUMN FLAVORS WITH A SIP OF WINE

STARTER

100 g	Roasted coulliflower, herbs oil, creamy red pepper sauce with almonds <i>/8/</i>	8,80 €
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SOUP

0,2 l	Creamy chestnut soup, truffle oil, leek straw <i>/7/</i>	6,60 €
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MAIN COURSE

250 g	Mixed leaf salad, grilled marinated peach, goat cheese baked in honey, crunchy nuts, honey-mustard dressing <i>/7,8,10/</i>	15,80 €
250 g	Grilled chicken supreme, creamy red pepper sauce with almonds, streamed dumplings <i>/1,3,7,8/</i>	16,60 €
140 g	Poached cod fish in herb butter, pea puree, wine-saffron sauce, potato chips, trout caviar <i>/4,7/</i>	27,70 €

DESSERT

120 g	Honey tiramisu, homemade lavender syrup, fragile honey tuile <i>/1,3,7/</i>	6,60 €
150 g	Chestnuts crème brulée, forrest fruit jelly <i>/3,7/</i>	6,20 €



STARTERS

60 g	Homemade duck patè, figs chutney, pickled king mushroom, pastry /1,3,7,10/	10,20 €
80 g	Deer steak tartar, homemade salsa, honey cured egg yolk, toast /1,3/	12,50 €
80 g	Fallow deer carpaccio, salsa with baked tomatoes, dill mayonaise, onion bread /1,3,7/	13,20 €

SOUPS

0,2 l	Chicken consommé, lovage oil, chicken roll, vegetable pie /1,3/	5,40 €
0,2 l /	Pumpkin velouté, buckthorns, carrot variations /vegan/	6,20 €

VEGETARIAN

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

MAIN COURSE

200 g	Confit of pork belly, dark beer&caramel sauce, mashed potatoes, marinated gooseberries /7/	17,70 €
300 g	Wild boar ragoutè, roasted vegetable, smoked sour cream and potatoes „podpecník“ /1,7,9/	19,20 €
180 g	Gently smoked duck breast, confit duck leg croquette, steamed red cabbage, crispy potatoe pancake /1,3/	22,90 €
180 g	Deer sirloin, carrot gratine, baked red pepper sauce and salsify pureé /3,7/	29,90 €

DESSERT

120 g	Modern walnuts „štrúdl’a“ with white poppy seeds, wine yolk cream and morello variation /1,7/	6,90 €
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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 /1,3,7/	21,80 €
cca 2,4 kg	Baked duck, white&red cabbage, homemade „lokša“, sourdough dumplings and streamed dumplings /1,3/	59,00 €
cca 4,6 kg	Baked goose, white&red cabbage, homemade „lokša“, sourdough dumplings and streamed dumplings /1,3/	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 chicken nuggets,
roasted potatoes /1,3/- **5,50 €**

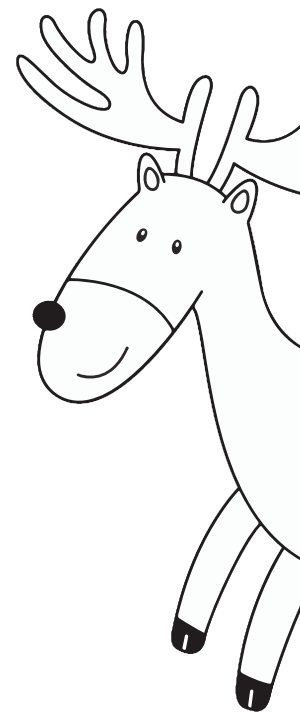
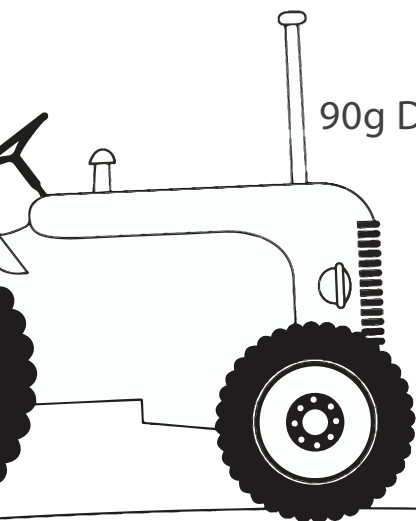
90g Deep fried veal fillet, potatoe purè /1,3,7/- **6,10 €**

Dessert

60g Variation homemade ice-cream
and sorbets (daily offer) /7/- **3,50 €**



ELESKO
RESTAURANT



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. 09. 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.

Chef de Cuisine: Marek Minárik

Head of operations: Marek Trojan

General Manager: Peter Tóth