

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.

MAIN COURSE

- | | | |
|-------|---|---------|
| 150 g | Chicken roulade stuffed with herb butter, coated in homemade breadcrumbs, with creamy mashed potatoes, herb oil, apple gel and frisée salad
<i>/1,3,7/</i> | 17,50 € |
| 350 g | Sheep cheese pirogi (Bryndzové pirohy) in bacon-butter sauce with fresh sheep cheese and herb oil
<i>/1,3,7/</i> | 16,90 € |
| 130 g | Confit char fillet in thyme butter oil on baby spinach, with baby potatoes, roasted yellow pepper and mango sauce, trout caviar and herb oil
<i>/4,7/</i> | 27,50 € |
| 170 g | Venison loin steak with rosemary-spruce butter, green peppercorn sauce, potato gratin, and caramelized cauliflower purée
<i>/1,7/</i> | 30,90 € |

DESSERT

- | | | |
|-------|---|--------|
| 120 g | Honey and red wine poached pear with honey crumble, egg meringue with chopped caramelized nuts, and pear sorbet with tonka bean
<i>/1,3,8/</i> | 7,90 € |
| 150 g | Blueberry steamed bun with caramelized white chocolate sauce and gingerbread crisps
<i>/1,7/</i> | 7,50 € |
| 100 g | Selection of aged cheeses with fig chutney, pickled grapes with rosemary, and puff pastry sticks
<i>/1,7/</i> | 9,90 € |

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:

- | | | |
|------------|---|----------|
| cca 2,4 kg | Baked duck, red and white cabbage, homemade “lokša”, steamed dumplings
<i>/1,3/</i> | 89,00 € |
| cca 4,6 kg | Baked goose, red and white cabbage, homemade “lokša”, steamed dumplings
<i>/1,3/</i> | 149,00 € |

TASTING MENU

Aperitif

Blanc de Blancs (100% Chardonnay) Sparkling Wine – white, dry (100ml)

Menu

- 1 30g Homemade duck pâté with pickled grapes and rosemary, grape must gel, onion-hazelnut crumble, fig chutney, and fresh bread /1, 7, 8/
Wine pairing: Riesling D.S.C. – white, dry (50ml)
- 2 0.125l Carrot velouté with sous-vide leek, marinated carrot slices, crème fraîche espuma, leek oil, and a puff pastry stick /1, 7/
- 3 75g Confit Arctic char fillet in thyme oil with butter on baby spinach, baby potatoes, roasted yellow pepper and mango sauce, trout caviar, and herb oil /4, 7/
Wine pairing: Pinot Gris D.S.C. – white, dry (50ml)
- 4 90g Venison loin steak with rosemary-spruce butter, green peppercorn sauce, potato gratin, and caramelized cauliflower purée /1, 7/
Wine pairing: Merlot D.S.C. – red, dry (50ml)
- 5 60g Honey and red wine poached pear with honey crumble, egg meringue with chopped caramelized nuts, and pear sorbet with tonka bean /1, 3, 8/
Wine pairing: Zeta D.S.C. – white, sweet (50ml)
- 6 75g Selection of aged cheeses with fig chutney, pickled grapes with rosemary, and puff pastry sticks /1, 7/
Wine pairing: Pinot Noir Rosé Sparkling Wine – rosé, dry (100ml)

Price per person (food only): €69.00

Price per person (including wine pairing): €89.00



KIDS MENU

Tasty snacks for hungry tummies

Soup

0,175l Beef consommé with meat pierogi, vegetable brunoise, lovage oil and fresh chives /1,3,9/ - **4,50 €**

Main courses

90g Veal schnitzel with potato purée /1,3,7/ - **6,90 €**

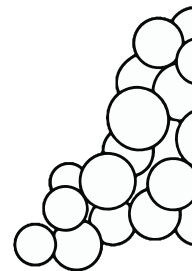
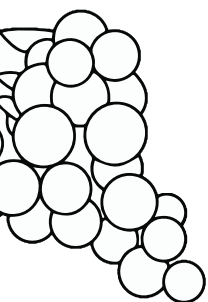
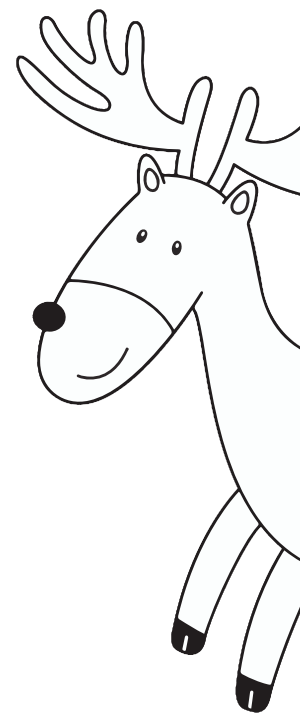
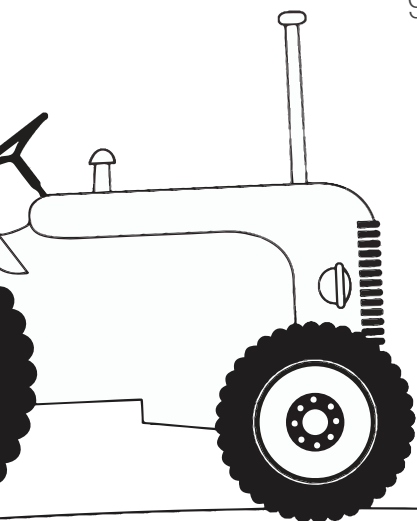
90g Sous-vide chicken breast with butter sauce and confit baby potatoes /7/ - **6,50 €**

Dessert

70g Variation of homemade ice-cream and sorbets (daily offer) /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 15. 03. 2025.

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