

# Appetisers

TARTAR DOMESTICALLY BRED AND SMOKED TROUT with grated horseradish, parsley sauce and trout caviar drizzled with lemon juice	8,50 €
SHEEP CHEESE SPREAD combined with dried fillet, prepared following an ancient recipe	7,50 €
SLICES OF MILK-FED VEAL with herb dressing	8,50 €
CARPACCIO OF A YOUNG BULL with marinated tomatoes, basil, herb toast and crusted parmesan	8,50 €
LANDLORD'S STEAK TARTARE slightly spicy, with warm toast	8,50 €
VENISON PÂTÉ with apricot mousse and crispy bread	7,50 €

# *Warm starters*

LANDLORD'S FREE RANGE EGG with snail liver and snail caviar	7,00 €
HOME FED DUCK LIVER with sautéed mushrooms from our forests	15,00 €
LIGHTLY SMOKED DUCK BREAST with poultry mousse and a sweet and spicy chili sauce	8,50 €
GRILLED GOAT CHEESE on herbs and zucchini with beetroot-horseradish juice	7,00 €
SLOVAK BRED SNAILS soaked in cognac with herbs	9,50 €
SLICE OF SMOKED TROUT served on the hay from our pastures with fish mousse	7,50 €
SPICY TOAST with beef strips and colorful salad	7,50 €

# Soups

## STRONG BEEF STOCK

from Charolain breed with meat strudel  
and parsley extract

3,00 €

## ČEREŇANY GARLIC SOUP

with fried home bacon and mushrooms

3,00 €

## CREAM OF WILD MUSHROOMS

collected in our forests

4,00 €

## CREAM OF BROCCOLI

with parsley frothed cappuccino and fried almonds

4,00 €

## CRAYFISH

soup with shrimps and herbs

4,50 €

## TRADITIONAL ONION SOUP

flavoured with port wine, refined with Riesling

3,00 €

# Salads

CHICKEN SALAD prepared on herb butter	9,50 €
SALAD WITH THREE KINDS OF MEAT	11,00 €
SALAD WITH GRILLED FISH AND SHRIMPS	14,00 €
SMALL MIXED SALAD	3,50 €
AFRODITA SALAD	5,50 €

# *Fish*

## GRILLED ZANDER

with river crayfish, baby spinach and basil tomatoes 18,00 €

## LANDLORD'S TROUT

two ways 16,00 €

## BAKED EEL

with Riesling foam, crispy celery and pear puree 19,00 €

## STEAMED SALMON

with herbs and prawns soaked in cognac 16,00 €

## RIVER CRAYFISH AND PRAWNS

baked in the traditional way 22,00 €

## SEAFOOD AND FISH

on daily offer

# Steaks

## SIRLOIN STEAK

200 g	20,00 €
300 g	30,00 €
400 g	40,00 €

T-BONE STEAK cca 1 000 g 60,00 €

## PARTISAN STEAK

with sheep cheese dumplings and crispy onion 22,00 €

## SAUCES

Green pepper  
Mushroom  
Extra spicy  
Cheese

## BEEF MEDALLIONS

with mushrooms of your choice 15,00 €

# *Meat from our farm and nearby region*

## PEASANT PORK TENDERLOIN

roasted and lightly plum smoked with homemade  
bacon and rosemary potatoes in skin 16,00 €

## MILK-FED VEAL TENDERLOIN

with mushroom ragout, potatoes au gratin  
and tomatoes 17,00 €

## LAMB

with pierogi and fried chanterelles/ mushrooms 19,00 €

## ČEREŇANY SIRLOIN IN CREAM SAUCE

and a dumpling 11,00 €

## LUNGS PREPARED IN CREAM

chef's specialty 10,00 €

## RABBIT

with homemade stuffing 16,00 €

# *Game from our and surrounding forests*

## ROEBUCK IN PUFF PASTRY

with mushrooms and a stuffed potato,  
finely flambéed with juniper brandy

19,00 €

## BACK OF FALLOW DEER

with grilled pear and apricot foam

17,00 €

## MOUFLON WITH THE SCENT OF PINE NEEDLES

chanterelle ragout and a stuffed potato

17,00 €

## QUAIL WRAPPED IN STREAKY BACON

filled with rosemary stuffing

15,00 €

*Kastiel Čerňany*

RESTAURÁCIA A PIVNICA

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# *Slovak poultry*

## JUICY YOUNG CHICKEN BREAST

on steamed vegetables with pea puree

14,00 €

## BAKED CHICKEN BREAST

with mushrooms, finely flambéed with cognac

14,00 €

## TURKEY BREAST

layered with fruit topped with mint and honey juice

14,00 €

*Kastiel Čerňany*

RESTAURÁCIA A PIVNICA

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# Vegetarian dishes

## HOMEMADE PIEROGI

with goat cheese and warm sheep cheese foam 12,00 €

## BLANCHED VEGETABLE

with mushrooms and broccoli cappuccino 12,00 €

## GRILLED GOAT CHEESE

with marinated beetroot and broccoli 13,00 €

## BABY SPINACH

with cheese crust and baked beetroot 12,00 €

# Side dishes

POTATOES WITH BUTTER	150 g	1,50 €
BAKED POTATOES	150 g	1,50 €
CHIPS	150 g	1,50 €
SESAME POTATOES	150 g	1,50 €
MASHED POTATOES	150 g	1,50 €
POTATO-PEA PURÉE	150 g	1,50 €
GRATIN POTATOES	150 g	1,50 €
POTATOES BAKED IN TINFOIL	150 g	1,50 €
DUMPLINGS with onion and bacon	150 g	1,50 €
STEAMED RICE	150 g	1,50 €
INDIAN RICE	150 g	1,50 €
HOMEMADE DUMPLINGS	150 g	1,50 €
PIEROGI	150 g	1,50 €
SPINACH	100 g	2,00 €
BROCCOLI	150 g	3,00 €
ENGLISH VEGETABLES	100 g	3,00 €
MIXED SALAD	150 g	2,50 €
FLAMBÉ		2,50 €

# Desserts

PEAR SOAKED IN AGED SPIRITS filled with curd cream	5,00 €
CHEF'S CHOCOLATE CREAM	5,00 €
LANDLADY'S HONEY TOWER	6,00 €
SELECTION OF HOME MADE DESSERTS	7,00 €
CHEESE PLATTER	8,00 €