



Lunch menu SEVEN

25.11.2024 – 1.12.2024

Monday 25.11.2024

AMUSE BOUCHE

KOHLRABI CARPACCIO | FRESH SHEEP CHEESE | POPPY SEEDS | HERBS

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | SEMOLINA DUMPLINGS | HERBS
KULAJDA | HEN EGG

PASTA | RISOTTO

TARHONYA | BEETROOT HERBS | EGG YOLK

FISH OF THE DAY

SEABASS | RED LENTIL RAGOUT | FENNEL | HERBS

MAIN DISH

RUMP STEAK | SHALLOT HONEY VINEGAR | BARLEY POTATO PURÉE MARJORAM

DESSERT

SHEEP MILK CHEESECAKE | POPPY SEEDS | PLUMS

Tuesday 26.11.2024

AMUSE BOUCHE

KOHLRABI CARPACCIO | FRESH SHEEPS CHEESE | POPPY SEEDS HERBS

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | SEMOLINA DUMPLINGS | HERBS
MINISTRONE WINTER VEGETABLE

PASTA | RISOTTO

GNOCHI POTATOE | BRYNDZA CHEESE FARMERS BACON | SOUR CREAM HERBS

FISH OF THE DAY

SEABASS | RED LENTIL RAGOUT | FENNEL | HERBS

MAIN DISH

RABBIT WILD MUSHROOMS | BUTTER DUMPLINGS HERBS | PEARL ONION

DESSERT

SHEEPS MILK CHEESECAKE | POPPY SEEDS | PLUMS





Wednesday 27.11.2024

SOUP

CONSOMMÉ | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
CAULIFLOWER CREAM | POTATOE | CUMIN HERBS

PASTA | RISOTTO

„SLOVAK RICE,, PASTA PUMPKIN HERBS | VRŠATEC CHEESE

FISH OF THE DAY

CATFISH PAPRIKA | TARHONYA CHORIZO | CHICORY

MAIN DISH

OX TAIL | CABBAGE RICE | POTATO DUMPLING | SOUR CREAM

DESSERT

PIEROGY | PLUM MARMELADE | ROSE HIPS | BREADCRUMB BUTTER

Thursday 28.11.2024

SOUP

CONSOMMÉ | GARDEN VEGETABLE | CHICKEN MEAT | HERBS
PEA CREAM | CUMIN | MILK FOAM

PASTA | RISOTTO

POTATO GNOCHI | SPINACH | MASCARPONE | WALNUTS

FISH OF THE DAY

CATFISH PAPRIKA | TARHONYA CHORIZO | CHICORY

MAIN DISH

SZEGED GOULASH PORK SAUERKRAUT | STEAMED DUMPLING

DESSERT

PIEROGY | PLUM MARMELADE | ROSE HIPS | BREADCRUMB BUTTER





Friday 29.11.2024

AMUSE BOUCHE

BEEF TARTAR | CAPERS DRIED TOMATOES | MUSTARD HERBS

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | POTATO NOODLES | OLIVE OIL
LENTIL SOUP | ROOT VEGETABLE | HERBS

PASTA | RISOTTO

RISOTTO VRŠATEC CHEESE | ZUCHINNI TOMATOES | HERBS

FISH OF THE DAY

SEA BREAM | KOHLRABI CREAM HERBS

MAIN DISH

CHICKEN SUPERME | KALE CARROT | BACON CUMIN

DESSERT

BAKED DUMPLINGS | VANIILA CREAM | QUINCE

Saturday 30.11.2024

AMUSE BOUCHE

BEEF TARTAR | CAPERS DRIED TOMATOES | MUSTARD HERBS

SOUPS

CONSOMMÉ | GARDEN VEGETABLE | POTATO NOODLES | OLIVE OIL
CARROT CREAMY SOUP

PASTA | RISOTTO

RAVIOLI BAKED PUMPKIN | MATURED SHEEPS CHEESE | HERBS

FISH OF THE DAY

SEA BREAM | KOHLRABI CREAM HERBS

MAIN DISH

VEAL SCHNITZEL | POTATO CELERY PURÉE | GREMOLATA EGG VEGETABLES

DESSERT

BAKED DUMPLINGS | VANIILA CREAM | QUINCE





Sunday 1.12.2024

SUNDAY BRUNCH

