



A LA CARTE MENU



STARTERS

FOIE GRAS PARFAIT

fed goose liver,
apricots and camomile granola with hazelnuts

40g 6,50 € 1, 7, 8

STEAK TARTAR

grounded Black Angus beef,
dried figs, nuts and anchovy butter

80g 6,50 € 1, 4, 7, 8

SOUP

STRONG HOMEMADE CONSOMMÉ

pulled meat, homemade noodles, julienne vegetables

220ml 3,90 € 1, 3, 9

SOUP OF THE DAY

by our fresh daily offer

220ml 3,90 €

MAIN DISHES

PORK TENDERLOIN

ghee roasted homemade potato gnocchi with turmeric,
mushroom ragout with double cream

160g 14,90 € 1, 3, 7

DUCK BREAST

celery choucroute, duck fat confited potatoes,
pickled Rowan berry

160g 15,90 € 9

VEAL SCHNITZEL

veal escalope breaded in Kaiser breadcrumbs, fried ghee pan-fried butter,
potato purée, traditional cucumber salad

160g 14,90 € 1, 3, 7

RABBIT STEW

wild rabbit thigh ragout with root vegetables,
whole grain bread

120g 13,90 € 1, 3, 7, 9



RACK OF VENISON

homemade curd dumplings,
rose hip demi-glace, bacon chips

160g 16,90 € 1, 3, 7

RUMP STEAK

Black Angus steak sous-vide,
wine and thyme potato gratin

200g 18,90 € 3, 7

ZANDER FILET

apple – celery purée, citrus gremolata,
sweet and sour carrot salad

160g 15,90 € 4, 7, 9

VEGETARIAN „BOLOGNESE“

black linguine al nero di seppia,
tomato ragout with red and Beluga lentils and mushrooms

250g 11,90 € 1, 4, 7

BEETROOT SALAD WITH 63°C EGG

salad leaves with baked beetroot,
Dijon mustard dressing, poached egg

250g 11,90 € 1, 3, 7, 10

DESSERTS

For our dessert menu, do not hesitate to ask your waiter.

SPECIAL WISHES

Should you have any additional wishes or dietary restrictions,
we will gladly prepare your meal according to your wishes
and our possibilities.

Weight of the meat is stated in raw state.

Half portions are charged for 75% of the original price.

Prices are valid from 15th June 2019, incl. VAT.

MENU BY OUR CHEF DE CUISINE MARTIN FRANKL

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ALERGENES: 1. CEREALS CONTAINING GLUTEN
2. CRUSTACEANS AND THEIR PRODUCTS
3. EGGS AND THEIR PRODUCTS
4. FISH AND THEIR PRODUCTS
5. PEANUTS AND THEIR PRODUCTS
6. SOYBEANS AND THEIR PRODUCTS
7. MILK AND ITS PRODUCTS
8. NUTS - ALMONDS, HAZELNUTS, WALNUTS,
CASHEWS, PECANS, BRAZIL NUTS, MACADAMIA
9. CELERY AND ITS PRODUCTS
10. MUSTARD AND ITS PRODUCTS
11. SESAME SEEDS AND THEIR PRODUCTS
12. SULPHUR DIOXIDE AND SULPHITES
13. LUPIN AND ITS PRODUCTS
14. MOLLUSCS AND THEIR PRODUCTS

SERVICE: CHATEAU GRANDCASTLE
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RESPONSIBLE LEADER: ING. DAGMAR MACHOVÁ



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