

# 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.

## STARTERS

- |      |                                                                                                                          |                |
|------|--------------------------------------------------------------------------------------------------------------------------|----------------|
| 60 g | Homemade duck paté, wine-raspberry jelly, marinated gooseberries, crunchy onion, homemade bread<br><i>/1,3,7/</i>        | <b>10,60 €</b> |
| 70 g | Gently smoked dear tartar, egg yolk jelly, shallot chilli jam, homemade toast<br><i>/1,3,10/</i>                         | <b>12,90 €</b> |
| 80 g | Homemade mushroom parfait with brandy, baby onion marinated in beetroot, mushroom pickles, fresh bread<br><i>/1,3,7/</i> | <b>8,70 €</b>  |

## SOUPS

- |       |                                                                                                                                         |               |
|-------|-----------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 0,2 l | Chicken consommé, chicken thigh roulade, marinated vegetables, homemade vegetable spice, traditional „frkacúle“ pasta<br><i>/1,3,9/</i> | <b>5,60 €</b> |
| 0,2 l | Creamy onion soup, cheese croquet, potatoes brunoa, herbs oil<br><i>/1,3,7/</i>                                                         | <b>6,50 €</b> |

## VEGETARIAN

- |       |                                                                                                                    |                |
|-------|--------------------------------------------------------------------------------------------------------------------|----------------|
| 300 g | Cream of chickpeas and baked sweet potatoes, vegetables tempura and herbs oil<br><i>/1,11/</i>                     | <b>12,80 €</b> |
| 150 g | Homemade cheese croquet, mashed potatoes, baked red pepper jelly and anchovies-herbs mayonaise<br><i>/1,3,4,7/</i> | <b>16,70 €</b> |

## MAIN COURSE

350 g	Traditional sheep-cheese potatoes „pirohy“ dumplings, bacon-butter sauce, sheep-cheese crumbles, herbs oil <i>/1,3,7/</i>	<b>16,60 €</b>
170 g	Sous-vide duck breast, smoked beans-wallnuts purré, variation of beetroot and marinated black currants <i>/7,8/</i>	<b>21,80 €</b>
170 g	Steak of deer sirloin, parsley-butter pureé, wild game demi-glace, marinated gooseberries and sheep-cheese chips <i>/7/</i>	<b>24,40 €</b>
350 g	Wild mouflon red wine stew, potatoes pureé, marinated pickles vegetables <i>/7,9/</i>	<b>30,90 €</b>
150 g	Marinated baked perch, herbs-butter sauce, carrot-rosemary pureé, confit garlic <i>/1,4,7/</i>	<b>19,90 €</b>

## DESSERT

150 g	Deep fried potatoes dumplings (apple-cinnamon), wine yolk cream, mint oil <i>/1,3/</i>	<b>6,20 €</b>
160 g	Honey slices with caramelized honey cream, gingerbread ice cream, candied nuts and honey pollen <i>/1,3,7,8/</i>	<b>6,90 €</b>

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

# TASTING MENU

## Aperitif

Blanc de Blancs Brut (100% Chardonnay ) 0,1 l

## Menu

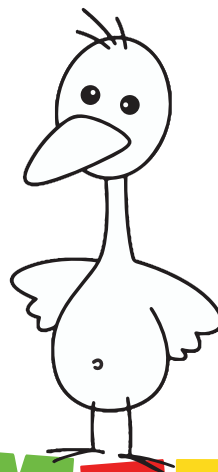
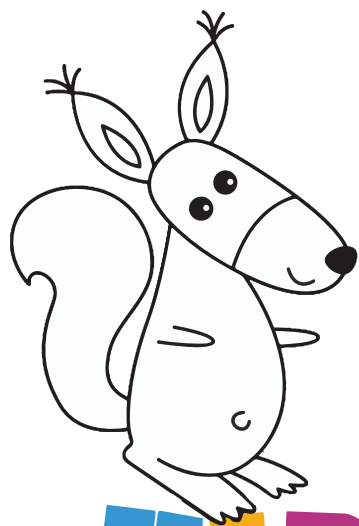
- 1 40g Homemade duck paté, wine-raspberry jelly, marinated gooseberries, crunchy onion, homemade bread /1,3,7/  
*Viognier D.S.C. – white, dry 0,05l*
- 2 0,15l Creamy onion soup, cheese croquet, potatoes brunoa, herbs oil /1,3,7/
- 3 75g Marinated baked perch, herbs-butter sauce, carrot-rosemary pureé, confit garlic /1,4,7/  
*Sauvignon D.S.C. – white, dry 0,05l*
- 4 80g Sous-vide duck breast, smoked beans-wallnuts purré, variation of beetroot and marinated black currants /7,8/  
*Merlot D.S.C. – red, dry 0,05l*
- 5 80g Steak of deer sirloin, parsley-butter pureé, wild game demi-glace, marinated gooseberries and sheep-cheese chips (7)  
*Alibernet D.S.C. – red, dry 0,05l*
- 6 50g Deep fried potatoe dumpling (apple-cinnamon), wine yolk cream, mint oil and homemade sorbet (1,3)  
*Pálava „2“ D.S.C. – white, semi-sweet 0,05l*

## Digestif

Pálava, grape spirit 52% 0,02l

Price excluding wine samples 65,-/per person

Price including wine samples 87,-/per person



# KIDS MENU

Tasty snacks for hungry tummies

## Soup

0,15l Chicken consomé, vegetables, traditional „frkacúle“ pasta /1,3,7/ - **3,50 €**

## Main courses

90g Deep fried chicken breast, potatoe puré /1,3,7/ - **5,90 €**

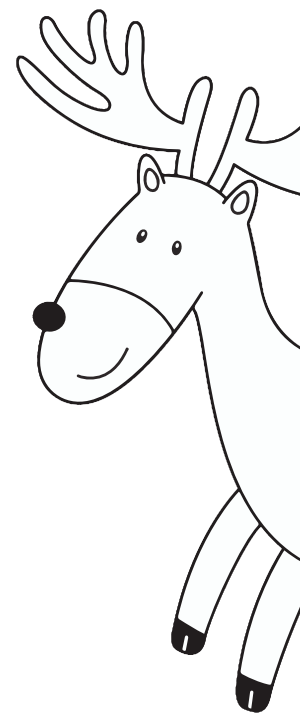
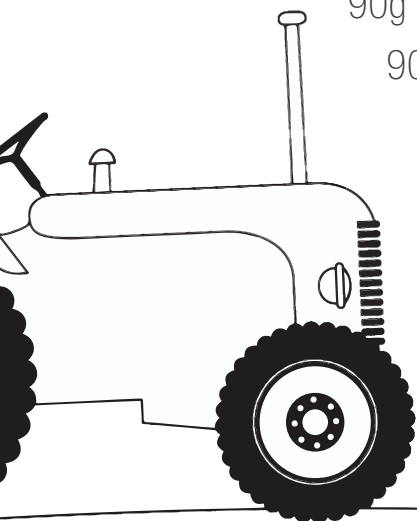
90g Deep fried veal fillet, potatoe pure /1,3,7/ - **6,90 €**

## Dessert

70g 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 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**