

RIVERBANK

R E S T A U R A N T

STARTERS (60 g)

Herring (Contains: 1, 4, 7, 10) € 12.50
home pickled with beetroot, dill, apples and buttermilk

Scallops (Contains: 1, 14) € 15.90
seared with avocado, tomatoes
and pickled garlic with basil

Octopus (Contains: 1, 3, 4, 14) € 14.50
braised with white wine, pasta with capers,
raisins, anchovies and garlic

Cauliflower (Contains: 1, 3, 5, 10) € 8.90
three ways with curry, peanuts
and piccalilli

Duck Foie gras (Contains: 1, 3, 7, 8) € 14.50
cured terrine with cocoa,
elderberries and brioche

Pork (Contains: 1, 3, 7) € 12.90
suckling pig belly confit, bacon foam,
onion seeds and fermented cucumber

Veal (Contains: 7, 10) € 14.90
grilled veal sweetbreads with Jerusalem artichokes,
onion and truffles

Caviar 50 g (Contains: 1, 3, 4, 7) € 155
s nasekanými žltkami a bielkami, kyslou smotanou
s pažitkou, blinami a toastom

SOUPS (0,25 l)

Halászlé (Contains: 3, 7, 9) € 9.50
traditional freshwater fish soup
with rustically bread croutons

Beef (Contains: 1, 3, 9) € 7.50
strong tail and ribs broth with vegetable
and homemade noodles

SALADS (150 g)

Pumpkin (Contains: 7, 8) € 8.90
roasted Hokkaido with dandelion honey, bee pollen,
quark and lettuce seasoned with quince vinegar

Mesclun (Contains: 1, 7, 8, 10) € 9.90
with honey baked goat cheese, lime dressing
with Dijon mustard and sunflower seeds

LUNCH SPECIAL OFFER

12 A.M. - 2:40 P.M.

Soup / Appetizer, Main course

€ 14.90

CHEF RECOMMENDS (160 g)

Game meat (Contains: 7, 8) € 28.90
grilled and lightly smoked saddle with roasted carrot,
rosehip jam, quark, nuts and raisins
(deer, fallow deer, roe deer or venison - seasonal)

MAIN COURSES (160 g)

Wheat (Contains: 1, 3, 7, 8) € 13.50
sprouted red wheat with autumn vegetable,
mushrooms, basil butter and egg

Sturgeon (Contains: 4, 7, 10) € 27.50
grilled with potato in sweet sour sauce with dill,
leek and mustard seeds

Pike perch (Contains: 1, 3, 4, 7) € 29.90
grilled fillet with mushrooms broth with tarragon,
toasted bread and parsley butter

Pigeon (Contains: 1, 7) € 29.90
sous vide with cabbage, beetroot
and dried sour cherry sauce

Lamb (Contains: 7) € 29.90
grilled saddle with pumpkin,
bryndza cheese and herbs sauce

Beef (grain feed) (Contains: 6, 7, 9, 10) € 35.50
fillet steak Rossini with grilled duck foie gras,
summer truffles and madeira sauce

DESSERTS AND CHEESE (70 g)

Chocolate (Contains: 3, 7, 8) € 7.50
chocolate cake with caramel, nuts
and toasted corn ice cream

Vanilla (Contains: 3, 7) € 7.50
classic crème brûlée served with berries compote
and vanilla ice cream

Blueberries (Contains: 1, 3, 7) € 7.50
homemade compote and jam cobbler
with lime crumble and sour cream ice cream

Pear (Contains: 1, 3, 7) € 7.50
poached pear with hazelnuts in caramel
with coffee foam and passion fruit sorbet

Petit four (Contains: 1, 3, 7, 8) € 7.50
selection of homemade pralines, bonbons and mini desserts

Cheese 80 g (Contains: 1, 3, 7, 8) € 11.50
selection of local and imported cheese

 Suitable for vegetarians

Allergens:

1 – Cereals containing gluten, 2 – Crustaceans and crustacean products, 3 – Eggs and egg products, 4 – Fish and fish products, 5 – Peanuts and peanut products, 6 – Soybeans and soy products, 7 – Milk and milk products including lactose 8 – Nuts: almonds, hazelnuts, walnuts, macadamia, pecans, Brazil nuts, cashews and pistachios, 9 – Celery and celery products, 10 – Mustard and mustard products, 11 – Sesame seeds and sesame products, 12 – Sulphur dioxide and sulphites, 13 – Lupine and lupine products, 14 – Shellfish and shellfish products

Please note that the last food order is taken at 2:40 P.M. and 10:00 P.M.

All prices above are final, including VAT. The weight of the meats is stated in their raw state. Prices calculated on 20.3.2018. Executive Chef: Jaroslav Židek.

Best Hotel Properties, a.s., Hodžovo nám 2, 811 06 Bratislava, Slovakia.

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