

Dear Guests

Let me shortly explain, why I decided to open this restaurant with wine bar. Our goal is to offer you gastronomy with traditional concept, in a beautiful space, with full professionalism and elegance. Nevertheless, affordable for wide range of customers. Our meals will be prepared mainly from local but always fresh bio quality foods with respective certificate (available on request). All Bio vegetables and meat products are from our own production. We will offer various meals and drinks in attractive and traditional concept. We will get back to things that have disappeared from gastronomy; many from domestic production. Menu changes will be frequently inspired by seasons. In addition to that, we`ll offer you 150 types of our and foreign wines, and certainly customers will be interested in our 20 years old distillates. I strong believe that under management of talented Dominik Baranek, who worked in London`s hotel Savoy and well-known chef Braňo Križan, my gastronomy dream will come true. I will also little supervise the restaurant and the wine bar to be rightfully named „ experience restaurant “.

Your Peter Matyšák,



Dominik Baránek
Manager

Peter Matyšák
Owner

Braňo Križan
Executive Chef

TASTING MENU

5 – Course Tasting Menu

/with aperitif/

70 €

/ wine pairing with wines from our winery (o,o8l)/

95 €

/wine pairing with foreign wines (daily sommelier offer) (o,o8l)/

110 €

G L O B O

restaurant & wine bar

Aperitif – Matyšák Sekt Methode Traditionelle Rosé

* * *

Trout, cucumber, dill mayonnaise (5og)^{*} 3,4,10,12
Muškat Ottonel 2016, late harvest, dry, Mužla

* * *

Strong meat broth, kohlrabi, carrot (0,25l)^{*} 9
Rizling Rýnsky Prestige Gold 2010, selection of grapes, dry, Mužla

* * *

Egg, beluga lentil, brussels sprouts, sausage (7og)^{*} 2,3,7
Matyšák Pinot Noir Limited Editon 2012, dry, Rúbaň

* * *

Lamb chops, chick pea, rutabaga (6og)^{*} 3,11,12
Matyšák Chardonnay Prestige barrique 2001, cabinet, dry, Hlohovec

* * *

Coconut, mango, grapefruit (6og)^{*} 7
Matyšák Veltínske Zelené Prestige 2011, nobly rotten raisin selection

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restaurant & wine bar

Aperitif – Matyšák Sekt Methode Traditionelle Rosé

* * *

Avocado, olive, caviar (5og) *4,7

Matyšák Sauvignon Prestige 2018 late harvest, dry, Mužla, Slovakia

* * *

Cream of cauliflower, scallops (0,15l) *7,14

Matyšák Pinot Gris Prestige Gold 2016, late harvest, semi dry, Mužla, Slovakia

* * *

Halibut, leek, almonds (8og) *4,7,8

Matyšák Chardonnay Prestige 2018, neskorý zber, suché, Hlohovec

* * *

Rabbit, carrot textures (8og) *7

Frankovka Modrá Limited Edition Oak Wood 2012, suché, Šomod'

* * *

Yogurt, beetroot, chocolate (7og) *7

Matyšák Portito Rosso 8-years old

À la carte from the tasting menus

Trout, cucumber, dill mayonnaise - 50g / 12€ ^{*3,4,10,12}

Avocado, olive, caviar - 50g / 15€ ^{*3,7,12}

Strong meat broth, kohlrabi, carrot - 0,25l / 10€ ^{*9}

Cream of cauliflower, scallops - 0,25l / 14 € ^{*7,14}

Egg, beluga lentil, brussels sprouts, sausage - 70g / 10€ - ^{*2,3,7}

Halibut, leek, almonds - 100g / 25€ - ^{*4,7,8}

Rabbit, carrot textures - 140g / 29€ ^{*7}

Lamb chops, chick pea, rutabaga - 120g / 29€ ^{*3,11,12}

Yogurt, beetroot, chocolate - 70g / 11€ ^{*7}

Coconut, mango, grapefruit - 60g / 12€ ^{*7}

List of Allergens

1. **Cereals** containing **gluten** (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised, strains)
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 products thereof
8. **Nuts** i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts, and Queensland nuts and products thereof
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulphur dioxide** and sulphites at concentrations of more than 10mg/1kg or 10mg/1 litre
13. **Lupin** and products thereof
14. **Molluscs** and products thereof

Remember, if you are allergic to a food and are in any doubt, speak to a member of our staff.

Menu is valid from 15.02.2020
Prices include 20% VAT
Weight of meat is before cooking
Chef: Branislav Križan
Manager: Dominik Baranek