

BREAKFAST

150g	<i>Omelette with ham and cheese (2pcs eggs, 2pcs pastries)</i>	(1,3,7)	4,70€
150g	<i>Scrambled eggs with onion (3pcs eggs, 2pcs pastries)</i>	(1,3,4)	4,60€
150g	<i>Bacon/ Ham & Eggs (2pcs eggs, 2pcs pastries)</i>	(1,3)	5,20€
150g	<i>Baked Toast (ham, cheese, tomato)</i>	(1,6,7)	4,90€
150g	<i>Oatmeal porridge with honey and cinnamon, butter, fruit</i>	(1,5,7)	4,70€

Serving for the Teetime Game only (take away only)

150g	<i>Homemade „GOLF“ baguette with butter, ham, cheese, salad and tomatoes</i>	(1,3,7,10)	4,90€
------	--	------------	-------

APPETIZERS

100g	<i>SERVANT'S DELICACY - fresh slovak sheep cheese, butter, red pepper, chive, vegetables, dry toasts (2pcs)</i>	(1,7,8,10)	7,90€
100g	<i>Vegan Tartare from dried and fresh tomatoes with dry toasts (2pcs)</i>	(1,10)	8,20€
120g	<i>DIET OF THE COUNTESS – mixed leaf salad with raspberry dressing, crispy pieces of chicken cutlet in parmesan breadcrumbs, cherry tomatoes, mixed vegetables, seasonal fruit</i>	(1,3,7)	9,90€

SOUPS

0,33l	<i>Strong chicken broth with homemade Celestine noodles, meat and vegetables</i>	(1,3,9)	4,80€
0,33l	<i>Soup of the day (daily fresh, according to the daily offer)</i>		3,80€
0,33l	<i>Tuscan soup with mozzarella</i>	(7)	4,50€

MAIN DISHES

160g	Veal schnitzel wrapped in homemade breadcrumbs, lemon	(1,3,7)	16,80€
160g	Crispy pork schnitzel fried in lard, lemon	(1,3,7)	11,90€
160g	Pork tenderloin (sous-vide) in schwartzwald ham on mashed potatoes, roasted carrot, demi-glace, herbs	(7)	13,90€
160g	Esterházy delicacy – spicy mix of pork tenderloin (sous-vide) and grilled vegetables, demi-glace, beetroot chips, roasted parsley, herbs	(1,3,7)	14,80€
220g	Chateau grilled duck breast with red cabbage and homemade potato pancakes (2pcs), roasted orange	(1)	17,80€
240g	Beef cheeks in wine, root vegetables, parsnip puree, herbs	(1,7)	17,40€
220-250g	Beef steak (sous-vide) Chimichuri salsa, grilled vegetables	(7,9)	28,40€
300g	Lamb delicacy „Esterházy“ on wasabi – parsnip puree, demi-glace	(3,7)	27,80€
320g	Homemade Pollo tagliatelle with sage butter, sous-vide chicken, rocket and grana padana, crispy sage	(1,3,7)	13,70€
200g	Homemade tagliatelle with cream-cheese sauce, rucola and parmesan, sage butter, herbs	(1,3,7)	13,50€
300g	Risotto Pollo, asparagus, chicken sous-vide cutlet (100g) in Parmesan breadcrumbs	(1,3,7)	15,60€
200g	BUTLER'S DELICASY – rice nodles, chicken mix, grilled vegetables, demi-glas, garlic, roasted nuts, herbs	(1,3,7)	14,40€

SALADS

125g	Bogey salad (mixed vegetable salad) with honey-lemon dressing		5,80€
175g	Par Rucola salad (rocket salad, roma leaves, tomatoes, pepper, parmesan, olive oil)	(7,11)	9,90€
250g	Birdie Caesar salad (chicken pieces 100g, roma leaves, caesar dressing, cherry tomatoes, bacon, croutons)	(1,3,4,7,10)	11,90€
250g	Eagle Esterházy salad (grilled duck breast 100g, mixed green salad, roasted nuts, cherry tomatoes, pepper, dijon dressing)	(8,10)	18,40€
100g	Garlic baquette with herb butter	(1,3,7)	2,50€

SIDE DISHES

50g	Bread, baguette, pastries	0,50€
50g	Toast dry/greasy	0,60€
200g	Roasted potatoes on rosemary	3,00€
200g	Boiled baby potatoes with parsley	3,00€
200g	Mashed potatoes	2,80€
150g	Rise	2,60€
120g	Grilled vegetables	5,20€
40g	Pepperoni	1,50€
40g	Sour cream	1,20€
40g	Ketchup / Mustard	0,70€

DESSERTS

150g	Tiramisu/ Panna Cotta	(1,3,7)	4,80€
150g	Cheesecake or Raw dessert		3,80€
Dessert according to the daily offer Type1/Type2/Type3			2,90€/3,80€/4,40€

SNACKS

125g/250g	Meat plate (for 1-2 persons) Selected kinds of slovak and foreign sliced cured meats and salami according to the menu with fresh marinated vegetables	9,80€/18,80€
125g/250g	Cheese plate (for 1-2 persons) Selected kinds of slovak and foreign cheese with honey, fruit and vegetables	9,40€/18,80€
2.250g	THE COUNTESS'S WEAKNESS (order to place 2days in advance) Cheese bowl for 15-25 people Selected kinds of cheese delicacies from domestic and foreign production with nuts, grapes, salad mix, vegetables and fruits (artistic presentation)	217€
2.250g	ESTERHÁZY'S JOY (order to place 2days in advance) Plateau of sliced meat from selected cured meat products from domestic and foreign production for 15-25 people (artistic presentation)	208€

Allergens

1. Cereals with gluten included
2. Crustaceans and products thereof
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and peanuts products
6. Soya grain and soybeans products
7. Milk and milk products
8. Nuts
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulfur dioxide and sulphites
13. Lupine and products thereof
14. Shellfish and products thereof

The weights of the meat is indicated in the raw state

Prices are VAT included

MARIA THERESIA RESTAURANT

Thank you for your visit



Operator:

Black a White, a.s.,

Kaštieľ 5, 900 27 Bernolákovo

IČO: 31 387 888

The Menu is valid from 01.05. 2024

Responsible Operator:

Ing. arch. Jaroslav Kachlík

Operation contact: +421 911 507 555

