

MARATHON HALALS

Autumn Feast

APPETIZER

(60g)

Duck rillettes on cherry chutney with toast

Goose pate with cranberries and toast

4€

SOUP

(0.33l)

Pheasant broth with gágorík (1,3,7)

Slightly spicy cream of Hokkaido pumpkin with beetroot chips and chilli straw

5 €

MAIN COURSES

Roasted goose leg (380g) 19€

Roasted duck leg (200g) 16€

Roasted duck breast (180g) 18€

SPECIAL OFFER: free bottle of wine with 4 meals



Side dishes for goose and duck to choose from:

Homemade potato pancakes 180g (1)

Homemade Carlsbad dumpling 180g (1,3,7)

Butter gnocchi 180g (1,3,7)

Stewed red cabbage 180g

Stewed white cabbage 180g

Venison goulash with cranberries and homemade Carlsbad dumpling 13€

Homemade pancakes stuffed with duck liver on onion (150g), (1,3,7) 9€

Roasted duck liver on onion with rice 9€

Creamy pumpkin risotto with parmesan 300g (7) 10€

DESSERTS

(120g)

Plum dumplings in clarified butter with roasted breadcrumbs and sugar (1,3,7)

5€

Homemade potato pancakes stuffed with plum jam, sprinkled with poppy seeds and topped with clarified butter (1,3,7)

5€

Desserts according to the daily menu

3,50€

The preparation time of meals takes between 30 and 45 minutes, depending on the difficulty of their preparation. When ordering a half portion of a portion, we charge 80% of the price of the selected meal. The weight of the meals is indicated before cooking.

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. Soya beans and products thereof 7. Milk and products thereof 8. 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 in concentrations higher than 10 mg/kg or 10 mg/l 13. Lupines and products thereof 14. Molluscs and products thereof 15. Honey