

Autumn Beer Menu

**DREVENICE
RESORT**
Terchová



BEER FESTIVAL

3.10.-26.10.2025

BEER SPECIAL 13^o

Live Music Every Saturday from 6 p.m.



Appetizer

100 g /3 pcs - 100 g 1, 7	Sous-vide Goose Foie Gras, served with Homemade Bread (Meat origin: Slovakia)	20,50 €
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Soup

0,33 l 7, 9	Traditional Smoked Bryndza Cheese Soup Topped with crispy smoked bacon, pomegranate purée, and bread chips (Bryndza origin: Turčianska bryndziareň)	5,90 €
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Main course

180 g/180 g 7, 9, 10, 12	Deer Ragout in Red Wine Served with fermented cauliflower and celery-potato purée (Meat origin: Slovakia, PZ. Vyšovec)	13,90 €
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180 g/50 g /180 g 12	Deer Fillet with Rose-hip and Port Wine sauce Served with roasted baby potatoes (Meat origin: Slovakia, PZ. Vyšovec)	16,90 €
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220 g/100 g /180 g 1, 3, 7	Confit Duck Leg Served with stewed red cabbage and oranges, and homemade potato pancakes (Meat origin: Slovakia, Hungary)	19,50 €
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300 g/150 g 1, 3, 7, 9, 12	Grilled Toast with Leberkäse, Topped with cheddar mayonnaise, red onion, currant chutney, fermented celery, and steak fries	13,90 €
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250 g/50 g 1, 3, 7, 11	Ravioli Stuffed with Hokkaido pumpkin and basil ricotta, served with ghee and black sesame	10,50 €
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Dessert

120 g 1, 3, 7, 8	Pear-Almond tarte Bourdaloue, served with crème fraîche, Baileys, lemon, and fresh fruit	6,50 €
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100 g/20 g 1, 3, 7, 8	Potato dumpling Topped with plum chutney and poppy seeds (or nuts)	5,90 €
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