



# MENU

## SOMETHING TO START

**HUMMUS AND BABA GHANOUSH**  
homemade hummus and baba ghanoush, sweet potato chips  
100 g (11) **vegan** 6,90 €

**BEEF TARTAR\***  
beef, onion, garlic, homemade bread  
90g (1,3,10) **lactosefree** 11,90 €

**GOAT CHEESE**  
grilled goat cheese, focaccia, pears, onion jam, nuts  
140 g (1,7,8) **vegetarian** 7,90 €



**Mlyn** PÚTNICKÝ

## SOUPS



**Chicken soup with noodles**  
0,33 l (1,3) **lactosefree** 4,90 €

**Daily soup**  
0,33 l 4,90 €

## SALADS

**SALAD WITH GOAT CHEESE**  
rocket, lamb's lettuce, beetroot, homemade focaccia,  
goat cheese, orange, nuts  
300 g (1,7,8) **vegetarian** 15,90 €

**SALAD WITH DUCK**  
rocket, lamb's lettuce, beetroot, homemade focaccia,  
duck breast, orange, nuts  
300 g (1,7,8) 16,90 €

**CAESAR WITH SALMON**  
roman salad, tomatoes, parmesan, focaccia, salmon  
390 g (1,3,4,7,10) 17,90 €

**CAESAR WITH CHICKEN**  
roman salad, tomatoes, parmesan, focaccia, chicken breast  
390 g (1,3,4,7,10) 14,90 €

## PASTA AND RISOTTO

**TAGLIATELLE "AGLIO OLIO"**  
homemade tagliatelle, garlic,  
rawit chilli, parmesan  
250 g (1,3,7) **vegetarian** 11,90 €

**TAGLIATELLE MANZO**  
homemade tagliatelle, flank steak, honey  
demi-glace, cherry tomatoes,  
chilli ricotta, parmesan  
350 g (1,3,7) 16,90 €

**GNOCCHI**  
homemade gnocchi, duck breast,  
chestnuts, pumpkin, snow pea  
350 g (90g) (1,3,7) 16,90 €

**RISOTTO WITH TURKEY**  
creamy risotto, mushrooms,  
sous-vide turkey breast, prosciutto  
350 g (7) **glutenfree** 17,90 €

**MUSHROOM RISOTTO**  
creamy risotto, mushrooms, pea shoots,  
sweet potato chips  
300 g (7) **vegetarian, glutenfree** 16,90 €



# MENU

## MAIN DISHES

### CHICKEN BREAST

sous-vide chicken breast, beetroot, parsley sauce,  
potato-parmesan puree  
180 g (7) **glutenfree** 16,90€

### PORK TENDERLOIN

sous-vide pork tenderloin, demi-glace,  
pea puree, potato croquet  
180 g (1,3,7) 17,90 €

### DUCK BREAST

Sous-vide duck breast,  
wine-sour cherries sauce, parsnip puree  
180 g (7) **glutenfree** 19,90 €

### RIB EYE

matured rib eye steak, mushroom sauce,  
potato fondant  
200 g (7) **glutenfree** 22,90 €

### SALMON

grilled salmon, carrot puree,  
blanched vegetables, herbal oil  
180 g (4,7) **glutenfree** 21,90 €

### TEMPEH IN TEMPURA

marinated tempeh, carrot puree,  
blanched vegetable, herbal oil  
300 g (1,6) **vegan** 13,90 €

### BEEF BURGER

Irish chuck roll, cheddar, tomato, pickles, onion,  
dressing, homemade fries, citrus mayonnaise  
400 g (1,3,7) 15,90 €

### TURKEY BREAST

sous-vide turkey breast, prosciutto,  
vegetable ragout, demi glace, potato fondant  
180 g (7) **glutenfree** 17,90 €

## SIDE DISHES

Homemade sourdough bread  
100 g (1) 1,20€

### Rice

200 g 2,80 €

### Potatoes

boiled (7)/ baked / puree (7)  
200 g 2,90 €

### Parsnip puree

200 g (7) 3,90 €

### Grilled vegetable

200 g (7) 4,90 €

### Mix salad

200 g 3,90 €

### Cucumber salad

200 g 3,50 €

## KIDS DISHES

Chicken nuggets, rice,  
cucumber salad  
100 g (1,3,7) 6,90 €

Grilled chicken breast, rice,  
cucumber salad

100 g **lactosefree**, **glutenfree** 6,90 €

Chicken pieces in buttery sauce,  
peas, rice, compote

100 g (7) **glutenfree** 6,90 €

## OUR CLASSICS

Potato dumplings, bacon, chive  
300 g (1,3,7) 10,90 €

Beef rump, vegetable creamy sauce, bread  
dumplings, cranberries  
180 g (1,3,7,10) 16,90 €

Pork / chicken schnitzel  
180 g (1,3,7) 10,90 €

### Beef cheeks

Beef cheeks, red wine,  
root vegetable, potato puree  
250 g (7) **glutenfree** 18,90 €

## SWEET REWARD

Glutenfree pancakes with nutella or jam  
130 g (3,7,8) **glutenfree** 5,90 €

Ruby mousse cake  
ruby chocolate, fruit sauce, chocolate foam,  
cake, peanut butter  
120 g (1,3,7) 6,90 €

Pavlova otherwise  
egg white meringue, fruits, sea buckthorn  
90 g (3,7) **glutenfree** 5,90 €

Cheese selection with honey and fruit  
200 g (7) **glutenfree** 10,90 €



# DRINK MENU

## APERITIFS 0,08 L

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Martini bianco 2,70 €

Martini extra dry 2,70 €

## VODKA 0,04 L

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Absolut 2,70 €

Beluga Noble 5,50 €

## GIN 0,04 L

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Beefeater 2,90 €

Bombay sapphire 3,90 €

## BRANDY 0,04 L

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Karpatské brandy špeciál 4,70 €

Metaxa 7 3,70 €

Martel V.S.O.P. 6,90 €

## RUM 0,04 L

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Bacardi Carta Blanca 2,70 €

Zacapa centenario 23 6,90 €

Captain morgan spiced 2,70 €

Diplomatico reserva 6,10 €

Don papa 7 y.o. 6,60 €

## DISTILLATES 0,04 L

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Grappa bianca 2,90 €

Spišská borovička 2,60 €

Slovak pear 52% 3,90 €

Slovak plum 52% 3,90 €

## TAP BEER

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Pilsner Urquelle 0,50l 3,50 €

Pilsner Urquelle 0,30l 2,90 €

Radegast birell, btl. 0,50 l 2,70 €

Birell radler pomelo, btl 0,50 l 2,70 €

## LIQUORS 0,04 L

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Fernet stock /citrus 2,50 €

Becherovka 2,70 €

Demänovka 2,60 €

Aperol 2,70 €

Jägermeister 2,90 €

Baileys 2,90 €

## WHISKY 0,04 L

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Jameson 3,50 €

Johnnie Walker Red Label 3,10 €

Tullamore D.E.W. 3,50 €

Jack Daniel's 3,90 €

Laphroaig 10 y 6,90 €

## MIX DRINKS

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Aperol spritz 0,20 l 6,90 €

Mojito 0,20 l 6,90 €

Hugo 0,20 l 6,90 €

Virgin mojito 0,20 l 5,90 €



# DRINK MENU

## SOFT DRINKS

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Rajec mineral water 0,3 l	2,20 €
Rajec mineral water 0,7 l	3,90 €
Coca cola, zero 0,33 l	2,90 €
Fanta, Sprite 0,33 l	2,90 €
Tonic, ginger tonic 0,33 l	2,90 €
Vinea biela, červená 0,25 l	2,90 €
Kofolo draught 0,30 l	1,60 €
Kofola draught 0,50 l	2,50 €
RedBull 0,25 l	2,90 €
Rauch juice 0,20 l	2,90 €
Soda with lemon juice 0,1 l	0,40 €

## SOMETHING HOT

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Tea (fruit, green, black)	2,20 €
Tea fresh ginger / mint	3,60 €
Hot chocolate milk/dark	3,90 €
Honey	0,50 €

## VEGAN COFFEE

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Vegan capuccino coconut	3,80 €
Vegan capuccin oat	3,80 €
Vegan latte coconut	4,50 €
Vegan latte oat	4,50 €

## HM LIMONADES

0,5 / 1,0 L

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Strawberry, lemon and mint	4,90 / 8,50 €
Lemon and mint	4,60 / 7,50 €
Elder, lemon and pear	4,60 / 7,50 €
Ginger, lemon and mint	4,60 / 7,50 €
Orange and ginger	4,90 / 8,50 €

## FRESH JUICE 0,10 L

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Orange fresh juice	2,40 €
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## COFFEE

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Espresso 7,5 g	2,10 €
Espresso decaf 7,5 g	2,60 €
Cappuccino 7,5 g	2,90 €
Caffé latte macchiato 7,5	3,40 €
Vienna coffee 7,5 g	2,90 €
Ice coffee 7,5 g	3,70 €
Caffé afogatto 7,5 g	3,70 €
Algerian coffee 7,5 g	3,70 €

# WINE CARD

## SPARKLING WINES

Prosecco DeGiusti Extra dry, Valdobbiadene DOC 0,75 l	26,00 €
Prosecco DeGiusti Brut, Valdobbiadene DOC 0,75 l	28,00 €
DeGiusti Frizzante, Valdobbiadene 0,10 l	3,10 €

## CHAMPAGNE

Vueve Cliquot Brut 0,75 l	72,00 €
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## WHITE WINE 0,75 L

Rizling rýnský Vino DIOUS, Suché / Dry	20,00 €
Rizling vlašský Vino DIOUS, Suché / Dry	20,00 €
Chardonnay Vino DIOUS, Suché / Dry	20,00 €
Devín Vino DIOUS, Polosuché/Semi-dry	30,00 €
Noria Vino DIOUS, Suché / Dry	27,00 €
Pinot Gris Vino DIOUS, Suché / Dry	23,00 €
Sauvignon Vino DIOUS, Suché / Dry	22,00 €
Pinot Blanc Vino DIOUS, Suché / Dry	22,00 €
Tramín červený Vino DIOUS, Polosuché/Semi-dry	28,00 €

## ROSÉ WINES

Cabernet Sauvignon rosé Vino DIOUS, Suché / Dry	20,00 €
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## RED WINES

Modrý Portugal Vino DIOUS, Suché / Dry	22,00 €
Cabernet Sauvignon Vino DIOUS, Suché / Dry	22,00 €
Dunaj Vino DIOUS, Suché / Dry	30,00 €

## WINES BY THE GLASS

Malvasia, IL Pumo, IGP Salento,  
Taliansko, dry

Primitivo, IL Pumo, IGP Salento,  
Taliansko, dry

Chardonnay, Olcaviana, Vino de la Tierra  
de Castilla, Španielsko, dry

Tempranillo, Olcaviana, Vino de la Tierra  
de Castilla, Španielsko, dry

0,1 l - 2,60 €   0,25 l - 5,90 €   0,5 l - 11,40 €

# ALERGENS

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1. Cereals contain gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties) and products thereof.
  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/kg or 10 mg/l.
  13. Lupin and products thereof.
  14. Molluscs and products thereof.
- \*It is not recommended that uncooked meat and eggs be consumed by children, pregnant, breastfeeding women and people with weakened immunity.*  
*In our restaurant we work with all the above allergens, so meals may contain trace elements of these products.*

# INFORMATIONS

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PRICES AND MENU WERE PREPARED BY THE RESTAURANT STAFF.

ALL PRICES INCLUDE VAT.

THE WEIGHT OF THE MEAT IS GIVEN IN THE RAW STATE.

INFORMATION FOR ALLERGY PEOPLE: WE WORK WITH FLOUR IN OUR RESTAURANT.



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