

# MENU

PŮTNICKÝ

## STARTERS

### SHRIMPS

shrimps, garlic, white wine, butter,  
homemade focaccia  
100 g (1,2,7) 7,90 €

### BEFF 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) 7,90 €

## SALADS

### SALAD WITH GOAT CHEESE

rocket, lamb's lettuce, beetroot, homemade focaccia  
goat cheese, orange, nuts  
300 g (1,7,8) vegetarian 16,90 €

### SALAD WITH DUCK

rocket, lamb's lettuce, beetroot, homemade focaccia  
duck breast, orange, nuts  
300 g (1,7,8) 17,90 €

### CAESAR WITH SALMON

roman salad, tomatoes, parmesan,  
homemade focaccia, salmon  
390 g (1,3,4,7,10) 17,90 €

### CAESAR WITH CHICKEN

roman salad, tomatoes, parmesan,  
homemade focaccia, chicken breast  
390 g (1,3,4,7,10) 15,90 €

## PASTA AND RISOTTO

### TAGLIATELLE "AGLIO OLIO"

homemade tagliatelle, garlic,  
rawit chilli, parmesan  
250 g (1,3,7) vegetarian 11,90 €

(+ shrimps 90g 6,90 €)

### 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, pecorino romano,  
mushroom sauce  
350 g (90g) (1,3,7) 16,90 €

### RISOTTO al PROSCIUTTO

pomodoro risotto, prosciutto crudo,  
sundried tomatoes  
350g (7) glutenfree 15,90 €

### POMODORO RISOTTO

pomodoro risotto, sundried tomatoes,  
pecorino romano  
350 g (7) vegetarian 15,90 €

## SOUPS

Chicken soup with noodles  
0,33 l (1,3) lactosefree 5,20 €

Daily soup  
0,33 l 5,20 €



# MENU

## MAIN COURSES

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### CHICKEN BREAST

sous-vide chicken breast, chanterelle mushroom sauce, baked baby potatoes  
180 g (7) glutenfree 17,90 €

### PORK TENDERLOIN

sous-vide pork tenderloin, baked vegetable sauce, spinach dumplings, sour cream  
180 g (1,7) 17,90 €

### DUCK BREAST

sous-vide duck breast, sour cherries sauce, chestnut puree, chestnuts  
180 g (7) glutenfree 20,90€

### SALMON

grilled salmon, pea puree, blanched vegetable  
180 g (4,7) glutenfree 22,90 €

### VEGAN UDON

udon noodles, zucchini, carrot, daikon, edamame, marinated tofu, hoisin, sesam, cilantro  
350 g (1,6,11) vegan 13,90 €

### SMASH BURGER

matured chuck roll, cheddar, bacon, lamb's lettuce, bbq mayonaise, homemade fries  
400 g (1,3,7) 16,90 €

### BEEF CHEEKS

beef cheeks, red wine, root vegetable, potato puree  
200 g (7) glutenfree 20,90 €

### RIBS

pork spare ribs, bbq sauce, homemade coleslaw, pickles, homemade sourdough bread  
500 g (1,3,6) 17,90 €

## DESSERTS

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### Glutenfree pancakes

with nutella or jam  
130 g (3,6,7,8) glutenfree 6,50 €

### 'RUM CAKE''

mascarpone, coffee biscuit, chocolate  
100 g (1,3,7) 6,90 €

## SIDE DISHES

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### Homemade sourdough bread

100 g (1) 1,20€

### Rice

200 g 2,80 €

### Baby potatoes

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

### Pea puree

200 g (7) 3,90 €

### Mix salad

200 g 3,90 €

### Cucumber salad

200 g 3,50 €

## KIDS DISHES

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### CHICKEN NUGGETS, RICE, CUCUMBER SALAD

100 g (1,3,7) 7,50 €

### GRILLED CHICKEN BREAST, RICE CUCUMBER SALAD

100 g lactosefree, glutenfree 7,50 €

### PENNE WITH TOMATO SAUCE AND PARMESAN

200 g (1,3,7) 6,90 €

## OUR CLASSICS

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### POTATO DUMPLINGS, SHEEP CHEESE, BACON, CHIVE

300 g (1,3,7) 11,90 €

### BEEF RUMP, VEGETABLE CREAMY SAUCE, BREAD DUMPLINGS, CRANBERRIES

180 g (1,3,7,10) 17,90 €

### PORK / CHICKEN SCHNITZEL

150 g (1,3,7) 10,90 €



### "Pavlova cake" anew

eggwhite-floe, sea buckthorn, seasonal fruit  
90 g (3,7) glutenfree 6,50 €

# DRINK MENU

## APERITIFS 0,08 L

Martini bianco	3,50 €
Martini extra dry	3,50 €

## VODKA 0,04 L

Absolut	2,70 €
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## GIN 0,04 L

Beefeater	3,10 €
Bombay sapphire	3,90 €

## LIQUORS 0,04 L

Fernet stock /citrus	2,50 €
Becherovka	2,70 €
Demänovka	2,80 €
Aperol	2,70 €
Jägermeister	2,90 €
Baileys	2,90 €

## RUM 0,04 L

Bacardi Carta Blanca	3,20 €
Zacapa centenario 23	8,50 €
Captain morgan spiced	2,70 €
Diplomatico reserva	6,90 €
Don papa 7 y.o.	7,90 €

## ALCOHOLIC

Aperol spritz 0,20 l	7,90 €
Mojito 0,20 l	7,50 €
Hugo 0,20 l	7,50 €
Rose gin tonic 0,20 l	6,90 €

## TAP BEER

Pilsner Urquelle 0,50l	3,90 €
Pilsner Urquelle 0,30l	3,30 €
Radegast birell, btl. 0,50l	2,90 €
Birell radler pomelo grep, btl 0,50l	2,90 €
Leffe bruin, btl. 0,33 l	3,90 €

## BRANDY 0,04 L

Karpatské brandy špeciál	4,90 €
Metaxa 7	4,50 €
Martel V.S.O.P.	6,90 €

## WHISKY 0,04 L

Jameson	3,50 €
Johnnie Walker Red Label	3,50 €
Tullamore D.E.W.	3,50 €
Jack Daniel's	3,90 €
Talisker 10 y	7,90 €

## DISTILATES 0,04 L

Grappa bianca	3,50 €
Spišská borovička	2,90 €
Slovak pear 52%	4,50 €
Slovak plum 52%	4,50 €
Slovak apricot 52%	4,50 €

## MIX DRINKS

## NON ALCOHOLIC

Aperol spritz 0,20 l	7,90 €	Crodino spritz 0,20 l	7,90 €
Mojito 0,20 l	7,50 €	Virgin mojito 0,20 l	7,50 €
Hugo 0,20 l	7,50 €	Virgin hugo 0,20 l	7,50 €

# DRINK MENU



## SOFT DRINKS

Rajec mineral water 0,3 l	2,50 €
Rajec mineral water 0,7 l	4,50 €
Coca cola, zero 0,33 l	3,50 €
Fanta, Sprite 0,33 l	3,50 €
Tonic, ginger tonic 0,25 l	3,50 €
Vinea white/red 0,25 l	3,50 €
Kofola draught 0,30 l	2,00 €
Kofola draught 0,50 l	3,00 €
RedBull 0,25 l	3,50 €
Rauch juice 0,20 l	3,30 €
Soda with lemon juice 0,1 l	0,40 €

## HM LEMONADES 0,5 / 1,0 L

Strawberry, lemon, mint	5,50 / 8,90 €
Lemon and mint	4,90 / 7,90 €
Elder, lemon and pear	4,90 / 7,90 €
Ginger, lemon, mint	4,90 / 7,90 €
Orange and ginger	5,50 / 8,90 €

## FRESH JUICE 0,10 L

Orange fresh juice	2,90 €
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## SOMETHING HOT

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

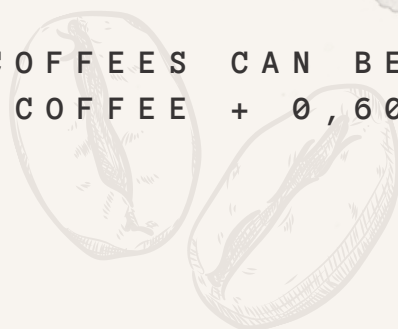
## COFFEE

## VEGAN COFFEE

Vegan capuccino coconut	4,50 €
Vegan capuccino oat	4,50 €
Vegan latte coconut	4,90 €
Vegan latte oat	4,90 €

Espresso 7,5 g	2,50 €
Cappuccino 7,5 g	3,70 €
Caffé latte macchiato 7,5	3,90 €
Flat white 15 g	4,50 €
Vienna coffee 7,5 g	3,50 €
Ice coffee 7,5 g	4,50 €
Caffé afogatto 7,5 g	4,50 €
Algerian coffee 7,5 g	4,50 €
Milk 0,02 l	0,20 €

(EACH OF THE COFFEES CAN BE MADE FROM DECAFFEINATED COFFEE + 0,60 €)



# WINE CARD

## SPARKLING WINES

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<b>Prosecco Collalto Extra dry,</b> Valdobbiadene DOC 0,75 l	29,00 €
<b>Prosecco Collalto Brut,</b> Valdobbiadene DOCG 0,75 l	33,00 €
<b>DeGiusti Frizzante,</b> Valdobbiadene 0,10 l	3,30 €

## CHAMPAGNE

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<b>Vueve Cliquot Brut 0,75 l</b>	79,00 €
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## WHITE WINES 0,75 L

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<b>Rizling rýnský,</b> Vino DIOUS, Dry	21,00 €
<b>Rizling vlašský,</b> Vino DIOUS, Dry	21,00 €
<b>Chardonnay,</b> Vino DIOUS, Dry	21,00 €
<b>Devín,</b> Vino DIOUS, Semi-dry	32,00 €
<b>Noria,</b> Vino DIOUS, Dry	29,00 €
<b>Pinot Gris,</b> Vino DIOUS, Suché / Dry	25,00 €
<b>Sauvignon,</b> Vino DIOUS, Suché / Dry	25,00 €
<b>Pinot Blanc,</b> Vino DIOUS, Suché / Dry	25,00 €
<b>Tramín červený</b> Vino DIOUS, Polosuché/Semi-dry	29,00 €

## ROSÉ WINES

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<b>Cabernet Sauvignon rosé</b> Vino DIOUS, Suché / Dry	23,00 €
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## RED WINES

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<b>Modrý Portugal,</b> Vino DIOUS, Suché / Dry	25,00 €
<b>Cabernet Sauvignon,</b> Vino DIOUS, Suché / Dry	25,00 €
<b>Dunaj,</b> Vino DIOUS, Suché / Dry	32,00 €

## WINE BY THE GLASS

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<b>Malvasia,</b> IL Pumo, IGP Salento, Italy, Dry	
<b>Primitivo,</b> IL Pumo, IGP Salento, Italy, Dry	
<b>Chardonnay,</b> Olcaviana, Vino de la Tierra de Castilla, Spain	
<b>Tempranillo,</b> Olcaviana, Vino de la Tierra de Castilla, Spain	
<b>Rosé di Primitivo,</b> Tramari, IGP Salento, Italy, Dry	
0,10 l -	2,80 €
0,25 l -	6,50 €
0,50 l -	11,90 €



## A L E R G E N S

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.

## I N F O R M A T I O N S

- 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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