

MENU

PŮTNICKÝ

STARTERS

SHRIMPS

shrimps, garlic, white wine, butter,
homemade focaccia
100 g (1,2,7) 8,90 €

BEEF TARTAR *

beef tenderloin, onion, garlic, homemade bread
90g (1,3,10) lactosefree 14,90 €

GOAT CHEESE

fresh goat cheese, sourdough bread,
arugula, fig chutney, nuts
120 g (1,5,7,8) 8,90 €

SALADS

SALAD WITH GOAT CHEESE

rocket, lamb's lettuce, beetroot, homemade
focaccia, goat cheese, orange, nuts
300 g (1,5,7,8) vegetarian 17,50 €

SALAD WITH DUCK

rocket, lamb's lettuce, beetroot, homemade
focaccia, duck breast, orange, nuts
300 g (1,5,7,8) 18,50 €

CAESAR WITH SALMON

roman salad, tomatoes, parmesan,
homemade focaccia, salmon
390 g (1,3,4,7,10) 18,50 €

CAESAR WITH CHICKEN

roman salad, tomatoes, parmesan,
homemade focaccia, chicken breast
390 g (1,3,4,7,10) 16,50 €

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, beef tenderloin,
honey demi-glace, cherry tomatoes,
chilli ricotta, parmesan
350 g (1,3,7) 18,90 €

GNOCCHI

homemade gnocchi, halloumi, basil pesto,
black olives, cherry tomatoes
350 g (1,3,7) vegetarian 16,90 €

RISOTTO al PROSCIUTTO

pomodoro risotto, prosciutto crudo,
sundried tomatoes
350g (7) glutenfree 16,90 €

POMODORO RISOTTO

pomodoro risotto, sundried tomatoes,
pecorino romano
350 g (7) vegetarian 16,90 €

SOUPS

Chicken soup with noodles
0,33 l (1,3) lactosefree 5,50 €

Daily soup
0,33 l 5,50 €



MENU

MAIN COURSES

CHICKEN BREAST

sous-vide chicken breast, white wine sauce with herbs, baked baby potatoes
180 g (7) glutenfree 17,90 €

PORK TENDERLOIN

sous-vide pork tenderloin, mushroom sauce, potato puree with wholegrain mustard
180 g (7,10) 18,90 €

DUCK BREAST

sous-vide duck breast, rosehip sauce, sweet potato pavé
180 g (7) glutenfree 20,90€

SALMON

grilled salmon, coconut milk, broccoli, carrot, jasmine rice
180 g (4,6,7,11) glutenfree 26,50 €

VEGAN BOWL

marinated tofu, cucumber, mirin, radish, edamame, mango, jasmine rice, hoisin mayo, cilantro
350 g (6,11) vegan 14,90 €

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 21,90 €

RIBS

pork spare ribs, bbq sauce, homemade coleslaw, pickles, homemade sourdough bread
500 g (1,3,6) 18,90 €

DESSERTS

Glutenfree pancakes

with nutella or jam
130 g (3,6,7,8) glutenfree 6,90 €

'RUM CAKE''

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

SIDE DISHES

Homemade sourdough bread

100 g (1) 1,20€

Jasmine rice

200 g 3,00 €

Baby potatoes

boiled (7)/ baked / puree (7)
200 g 3,20 €

Sweet potato pavé

200 g 3,90 €

Mix salad

200 g 3,90 €

Cucumber salad

200 g 3,90 €

KIDS DISHES

CHICKEN NUGGETS, RICE, CUCUMBER SALAD

100 g (1,3,7) 8,50 €

GRILLED CHICKEN BREAST, RICE CUCUMBER SALAD

100 g lactosefree, glutenfree 8,50 €

PENNE WITH CHEESE SAUCE WITH CHEDDAR

200 g (1,3,7) 7,50 €

OUR CLASSICS

POTATO "GNOCCHI", SHEEP CHEESE, BACON, CHIVE

350 g (1,3,7) 12,90 €

BEEF RUMP, VEGETABLE CREAMY SAUCE, BREAD DUMPLINGS, CRANBERRIES

180 g (1,3,7,10) 18,90 €

PORK / CHICKEN SCHNITZEL

150 g (1,3,7) 11,50 €

POTATO "PIROHY" (TRADITIONAL SLOVAK PASTA) FILLED WITH SHEEP CHEESE, BACON, DILL, RICOTTA

350 g (1,3,7) 14,90 €

"Pavlova cake" anew

eggwhite-floe, sea buckthorn, seasonal fruit

90 g (3,7) glutenfree 6,90 €

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 €

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

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

DRINK MENU

SOFT DRINKS

Rajec mineral water 0,3 l	2,60 €
Rajec mineral water 0,7 l	4,60 €
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	2,20 €
Kofola draught 0,50 l	3,20 €
RedBull 0,25 l	3,50 €
Rauch juice 0,20 l	3,50 €
Kombucha 0,33 l	4,50 €
Soda with lemon juice 0,1 l	0,50 €

SOMETHING HOT

Tea (fruit, green, black)	2,90 €
Tea fresh ginger / mint	4,50 €
Hot chocolate Monbana	4,50 €
Honey	0,50 €

VEGAN COFFEE

Vegan capuccino coconut	4,70 €
Vegan capuccino oat	4,70 €
Vegan latte coconut	4,90 €
Vegan latte oat	4,90 €

HM LEMONADES

0,5 / 1,0 L

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

FRESH JUICE 0,10L

Orange fresh juice	3,00 €
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COFFEE

Espresso 7,5 g	2,80 €
Cappuccino 7,5 g	3,90 €
Caffé latte macchiato 7,5	4,50 €
Flat white 15 g	4,70 €
Vienna coffee 7,5 g	3,70 €
Ice coffee 7,5 g	4,70 €
Caffé afogatto 7,5 g	4,70 €
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

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

CHAMPAGNE

Veuve Cliquot Brut 0,75 l	79,00 €
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WHITE WINES 0,75 L

Rizling rýnsky, Vino DIOUS, Dry	21,00 €
Devín, Vino DIOUS, Semi-dry	32,00 €
Noria, Vino DIOUS, Dry	29,00 €
Pinot Gris, Vino DIOUS, Suché / Dry	25,00 €
Sauvignon, Vino DIOUS, Suché / Dry	25,00 €
Pinot Blanc, Vino DIOUS, Suché / Dry	25,00 €
Tramín červený Vino DIOUS, Polosuché/Semi-dry	29,00 €

ROSÉ WINES

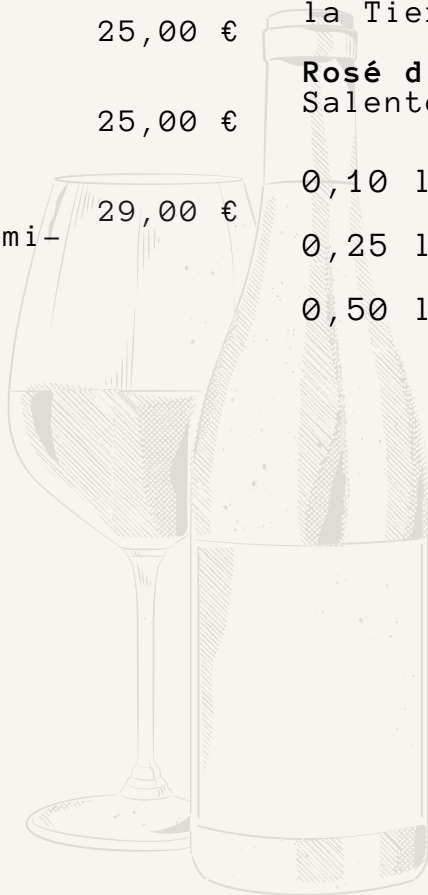
Cabernet Sauvignon rosé Vino DIOUS, Suché / Dry	23,00 €
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RED WINES

Modrý Portugal, Vino DIOUS, Suché / Dry	25,00 €
Dunaj, Vino DIOUS, Suché / Dry	32,00 €

WINE BY THE GLASS

Malvasia, IL Pumo, IGP Salento, Italy, Dry	
Primitivo, IL Pumo, IGP Salento, Italy, Dry	
Chardonnay, Olcaviana, Vino de la Tierra de Castilla, Spain	
Tempranillo, Olcaviana, Vino de la Tierra de Castilla, Spain	
Rosé di Primitivo, 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.
- WiFi: Mlyn_restauracia_1
- Password: MLYN123456789



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