



STARTER

100 g	Beef tartar, onion dressing, buck weed crunch	1	12,90
We do not recommend eating raw meat and eggs for children, pregnant women, breastfeeding women and people with weak immune system.			
100 g	Marinated cauliflower with cauliflower puree, roasted butter, brioche bread	1, 3, 7	9,90

SOUPS

30 cl	Beef broth with noodles, meat and root vegetables	1, 3, 9	4,00
30 cl	Tomato soup with lemongrass and cinnamon	7	4,40

MAIN COURSES

200 g	Sous-vide flank steak, konfit potatoes with mushroom-bacon sauce, Portobello mushroom, cherry tomatoes	7,10	17,90
150 g	Chicken steak, potato gratin with gorgonzola cheese and truffle oil, demiglace sauce		14,90
150 g	Slowly cooked zander with marinated cauliflower, cauliflower puree, macadamia nuts, beetroot gnocchi	1, 3, 4, 7, 8	16,90
200 g	Pork schnitzel with boiled potatoes, butter and herbs	1,3,7	12,90
300 g	Slowly cooked pork ribs with bread and traditional condiments	1,3	16,90
250 g	Pappardelle with basil pesto, cherry tomatoes, burrata cheese and truffle oil	7	12,90
300 g	Brom beer risotto with baby spinach, blackberries, macadamia nuts	8	13,90
150 g	Fried cheese with French fries and homemade tartar sauce	1, 3, 7	10,90
200 g	Game meat goulash with rosehip and red wine, homemade dumpling	1, 3, 7	15,90
250 g	Spaghetti carbonara, pancetta	1, 3, 7	10,90
200 g	Mixed salad with caramelized goat cheese, marinated beetroot, raspberry coulis, caramelized nuts	1, 3, 7	13,90



200 g	Traditional César salad with croutons, bacon and chicken meat	1, 3, 4, 7	13,90
200 g	Traditional César salad with croutons, bacon and shrimps	1, 2, 3, 4, 7	14,90

TRADITIONAL SLOVAK DISHES MADE IN OUR KITCHEN

300 g	Homemade potato dumplings filled with sheep cheese and sour cream, dill and bacon	1, 3, 7	10,80
300 g	Potato gnocchi with sheep cheese and bacon	1, 3, 7	9,80
300 g	Gnocchi with sour cabbage and bacon	1, 3	9,80
200 g	Homemade potato gnocchi with poppy seeds and plum jam	1, 3, 7	9,80

DESSERTS

100 g	Glutenfree cake Day and Night	1,3,7,8	6,90
100 g	Beerige Charlotte	1,3,7	6,90
150 g	Pancakes with strawberry jam, whipped cream and chocolate topping	1, 3, 7	5,90
150 g	Pancakes with nutella, vanilla ice cream, whipped cream and chocolate topping	1, 3, 7	6,90
100 g	Homemade dessert /as offered/		6,00

DISHES FOR CHILDREN

100 g	Chicken nuggets with french fries	1, 3, 7	7,90
100 g	Chicken breasts, olive oil, steamed rice		6,90
150 g	Spaghetti with ketchup and cheese	1, 3, 7	6,50



SIDES

160 g Rice	2,60
200 g French fries	2,80
200 g Grilled vegetables	3,90
150 g Fresh vegetables	2,80
50 g Ketchup / Tartar sauce 7	1,40
0,30 l „Zakysanka“ traditional Slovak sour milk 7	2,40

Manager: Lauko Dávid Menu is created by: Lauko Dávid

Prices calculated by: Lauko Dávid Weight of the meat is quoted before preparation.

Prices are in euro, including VAT Prices are valid from 1.7.2024

We charge 70% of the price for a half portion.

**We will be happy to prepare meals that you did not find in our offer.
according to your wishes and our possibilities.**

ALERGENS

- 1 Cereals containing gluten (i. e. wheat, rye, barley, oats, spelled, 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 and products thereof, including lactose
- 8 Nuts, almonds, hazelnuts, walnuts, cashews, pecans, brazil nuts, pistachios, macadamia nuts, queensland nuts and products thereof
- 9 Celery and products thereof
- 10 Mustard and products thereof
- 11 Sezame seeds and products thereof
- 12 Sulfur dioxide and sulphites in concentrations higher than 10mg/kg or 10mg/l
- 13 Lupine and products thereof
- 14 Mollusc and products thereof