



Cold and hot appetizers

Allergens

200 g Meat board

(50 g oravian bacon, 50 g sausage, 50 g smoked tongue, 50 g peppered pork belly, horseradish, mustard, red onion, home-made bread)

6,60 € 1,7,10

170 g Cheese board with grapes, walnuts and honey

(50g smoked sheep cheese (oštiepok), 50g blue cheese (niva), 40g camembert, 30g cheese strings (korbáčiky), home-made bread)

6,60 € 1,7,8

95 g Pickled Camembert with seasonal vegetables

4,90 € 7

105 g Grilled traditional rolled cheese (parenica) with roasted tomatoes on a home-made bread

5,30 € 1,7

180 g Roasted dumplings filled with meat and hot sauce

5,90 € 1,3,7

Soups

0,33l Chicken soup with home-made noodles, stuffing, meat and vegetables

3,10 € 1,3,7,9

0,33l Garlic soup with cheese and croutons

3,10 € 1,3,7,9

0,33l Bean soup with smoked pork knuckle and home-made bread

4,10 € 1,9

0,33l Danub fisherman's soup (halászle) with home-made pasta

6,10 € 1,4,7,9

Meals to order – (order 2 hours in advance)

1000 g Grilled Bavarian knuckle

16,90 € 1,7,10

*served with horseradish, mustard, pickled peppers, pickles and pickled hot peppers
(every extra 100g +1,69 €)*

150 g Tartar steak with fried bread (6 slices)

18,90 € 1,3,10

It is not recommended for children, pregnant or breast-feeding women and people with weakened immunity to consume raw meat and eggs.



Traditional Slovak meals and specialties

(Home production)

<i>400 g Potato dumplings with sheep cheese (bryndza), bacon, sour cream and onion</i>	<i>7,10 €^{1,3,7}</i>
<i>400 g Potato gnocchi with sheep cheese (bryndza), bacon and sour cream</i>	<i>7,10 €^{1,7}</i>
<i>400 g Potato gnocchi with sour cabbage and bacon</i>	<i>6,50 €^{1,7}</i>
<i>400 g Potato gnocchi with curd cheese, bacon, sour cream and dill</i>	<i>7,10 €^{1,7}</i>
<i>450 g Furman potato gnocchi with sheep cheese (bryndza) with sausage and sour cream</i>	<i>7,10 €^{1,7}</i>
<i>400 g "Koliba" plate (potato gnocchi with sheep cheese (bryndza), potato gnocchi with sour cabbage, potato gnocchi with curd cheese, bacon, sour cream, dill)</i>	<i>7,10 €^{1,3,7}</i>
<i>400 g "Podkova" plate (½ potato gnocchi with sheep cheese (bryndza), ½ potato dumplings with sheep cheese (bryndza), bacon, sour cream, onion)</i>	<i>7,10 €^{1,3,7}</i>
<i>400 g Potato gnocchi with poppy or breadcrumbs poured with melted butter</i>	<i>6,30 €^{1,3,7}</i>
<i>400 g Potato dumplings with jam, sweet breadcrumbs and butter</i>	<i>6,30 €^{1,3,7}</i>
<i>400 g Potato dumplings with curd cheese, sweet breadcrumbs and butter</i>	<i>6,30 €^{1,3,7}</i>

We offer acidophilic or full-fat milk with traditional Slovak meals

Slow-cooked meals

<i>300 g Tripe on paprika with home-made bread</i>	<i>7,10 €^{1,9}</i>
<i>1000 g Honey grilled pork rib with horseradish, mustard, pickle, pickled hot peppers and home-made bread</i>	<i>24,90 €</i>



Main meals

Allergens

<i>200 g Chicken breast with herbs and butter with vegetables wrapped in prosciutto</i>	<i>8,60 €</i>	<i>7</i>
<i>200 g Grilled chicken "kapsa" filled with sheep cheese and ham</i>	<i>8,60 €</i>	<i>1,3,7</i>
<i>160 g Roasted deboned chicken thigh filled with home-made stuffing from chicken liver</i>	<i>7,60 €</i>	<i>1,3,7,9</i>
<i>300 g Farmer's plate with stewed sour cabbage and mashed potatoes (100 g smoked pork neck, 100 g home-made sausage, 100 g roasted "Laci"- pork neck)</i>	<i>11,90 €</i>	<i>1,6,10</i>
<i>200 g Fried schnitzel from pork hock</i>	<i>9,60 €</i>	<i>1,3,7</i>
<i>200 g Chateaubriand from pork hock wrapped in prosciutto with demi-glace sauce and Viennese onion</i>	<i>9,90 €</i>	<i>1,3,7,9</i>
<i>150 g Beef stroganoff from sirloin</i>	<i>13,90 €</i>	<i>1,3,7,9,10</i>
<i>150 g Fried cheese</i>	<i>5,90 €</i>	<i>1,3,7</i>

Kids menu

<i>100 g Vegetable risotto with grilled chicken</i>	<i>4,60 €</i>	<i>1,3,7</i>
<i>100 g Braised chicken breast with rice and peach compote</i>	<i>4,60 €</i>	<i>1,3,7</i>
<i>100 g Chicken breast in cornflakes, mashed potatoes, peach compote</i>	<i>4,60 €</i>	<i>1,3,7</i>



Fish meals

- 200 g *Lemon steamed poached trout with butter stewed vegetables*
(with possibility to grill up), (every extra 10g + 0,40 €) 9,90 € 4,7
- 200 g *Grilled salmon with dill sauce* 9,90 € 4,7

Salads

- 375 g *Boiled beetroot with pomegranate syrup and roasted goat cheese*
(beetroot 300g, goat cheese 75 g, toast 50g) 8,90 € 3,7
- 250 g *Mixed salad with feta cheese and olives*
(iceberg lettuce 50g, cucumber, tomato, pepper, onion, olives 30g, feta cheese 50g, toast 50g) 7,90 € 7
- 250 g *Caesar salad with grilled chicken breast*
(romaine lettuce 100g, Parmesan cheese, 20g, bacon 70g, pasteurized yolk, dressing, toast 50g, chicken breast 100g) 9,60 € 1,3,4,7,10
- 130 g *Salad – cucumber, carrot, tomato, cabbage* 2,40 €

Desserts

- 200 g *Pancake with strawberry purée with whipped cream and chocolate* 5,10 € 1,3,7
- 120 g *Lava cake with raspberry sorbet* 5,10 € 1,3,7
- 134 g *Salted caramel cheesecake* 5,10 € 1,3,7
- 116 g *Raspberry cheesecake (gluten-free)* 5,10 € 3,7



Side dishes

200 g Potatoes (boiled, roasted, mashed)	2,50 €	7
200 g Fries	2,50 €	
200 g Stewed rice	2,10€	
150 g Potato gnocchi with butter	2,50 €	1,3,7
300 g Grilled vegetables (zucchini, eggplant, pepper, tomato, red onion)	3,10 €	
300 g English vegetables (broccoli, carrot, whole green beans, butter)	3,10 €	7
60 g Pickled hot peppers	1,30 €	
130 g Pickles, Pickled peppers	1,80 €	
50 g Mustard, Ketchup, Horseradish	1,30 €	7,10
50 g Tartar sauce	1,40 €	1,3,7,9
1 dl Full-fat milk	0,50 €	7
2,5 dl Acidophilic milk	1,80 €	7
50 g Sour cream	1,10 €	7
50 g Edam cheese	1,10 €	7
50 g Parmesan cheese	2,70 €	7
50 g Bacon	2,10 €	
50 g Home-made bread	0,50 €	1,7
50 g Lemon slice	0,30 €	
50 ml Barbecue sauce	1,90 €	
100 g Saffron risotto with Parmesan cheese	3,90 €	3,7

Side dishes are not served separately.

Allergens

*1- Cereals containing gluten and products from it, 2- Crustaceans and products from them, 3- Eggs and products from them
4- Fish and products from them, 5- Peanuts and products from them, 6- Soya and products from it, 7- Milk and products
from it,
8- Nuts and products from them, 9- Celery and products from it, 10- Mustard and products from it, 11- Sesame and products
from it
12- Sulphur dioxide and sulphites in concentrations greater than 10mg/kg or 10 mg/l, 13- Sweet lupins and products from
them, 14- Molluscs and products from them*

Prices are set by agreement. The weight of materials (except pasta) is given in raw state

Meal orders are accepted:

Monday - Thursday until 8:30 p.m.

Friday, Saturday until 9:30p.m.

Sunday until 8:00p.m.

Price list of food and beverage menu is valid from 01.02.2022



Dear customers, friends.

We would like to introduce you a new menu complemented by grilling dishes on lava rock,

You will be able to cook yourself a dish of your choice from our current offer, which will include various types of meat, fish and vegetables.

A volcanic stone heated to 350 C° capable of removing the fat from the food and reducing the risk of harmful burns. It maintains a stable temperature where you will be able to grill your food the way you like it and, most importantly, in a healthy way.

Another innovation is the home-made fermented vegetable kimchi which comes from Korea. This gently spicy pickled vegetable is packed with vitamins thanks to enzymes and beneficial bacteria. It helps with weight loss and maintains the overall vitality of the body.

Meals on lava rock

<i>200 g Pork sirloin</i>	<i>19,90€</i>
<i>300 g Pork sirloin</i>	<i>24,90 €</i>
<i>200 g Lamb thigh</i>	<i>18,90 €</i>
<i>200 g Ostrich – home breeding from bio farm Oáza – Radimov</i>	<i>20,90 €</i>
<i>200 g Yellowfin tuna</i>	<i>17,90 €</i>

Side dishes:

<i>200 g Roast potatoes with cheddar cheese</i>	<i>2,50 €^{3,7}</i>
<i>200 g Grilled vegetables with pomegranate syrup</i>	<i>2,90 €</i>
<i>200 g Buttered English vegetables with hollandaise sauce</i>	<i>2,90 €</i>
<i>100 g Saffron risotto with Parmesan cheese</i>	<i>3,90 €^{3,7}</i>

Sauces:

<i>90 g From green pepper</i>	<i>1,90 €^{3,7}</i>
<i>90 g Champion</i>	<i>1,90 €^{3,7}</i>
<i>90 g Cheese</i>	<i>2,10 €^{3,7}</i>
<i>90 g Dill</i>	<i>1,90 €^{3,7}</i>