

# Menu à la carte

## **COLD APPETIZERS**

#### Foie gras duck terrine

Apple puree, homemade brioche \*1,3,7 90g / 14,9 €

#### Pork belly roll

green pepper, mildly spicy ajvar, marinated red onion 90g / 7,9 €

#### Pork aspic

vinegar, fresh onion, sourdough bread \*1 80g / 7,9 €

#### **Collared pork**

Marinated mustard seeds,

Sweet and sour onion, garlic mayonnaise, potato chip \*1,3,7,10

110g / 8,9 €

#### Ham from the shank

Horseradish mousse, mustard dip \*3,8 90g / 7,9 €

#### **Veal tartare**

toasts plain/fried \*1,3,8 110g / 14,9 €

#### Butcher's cold cuts board

Sourdough bread\*1 110g / 9,9 €

#### **Smoked trout**

trout caviar, potato salad, kefir, dill, quail egg \*3,4,7 90g / 9,8 €

## "Veggie" roll

potato flatbread, fresh vegetables, yogurt dip \*1 100g / 7,2 €

## **SOUPS**

#### **Veal broth**

homemade noodles, veal meat, root vegetables \*1 0,33I / 4,9 €

#### **Chicken broth**

homemade noodles, chicken meat, root vegetables \*1 0,33I / 4,4 €

#### Spicy game soup

venison tenderloin ,forest mushrooms 0,331 / 5,9 €

#### **Demikát**

(Traditional sheep cheese soup)

dumplings \*1,3,7 0.4l /5.9 €

# "MIDDAY SOUPS"

## Tripe soup from our butcher

0,41 / 6,9 €

#### **Bean soup**

root vegetables, smoked shank € \*1 0,4l / 6,9 €

## **HOT APPETIZERS**

## Chicken oysters (sot-l'y-laisse)

Crispy vegetables, steamed rice, sprouts 100g / 6,9 €

#### **Duck tounges**

Braised red cabbage, flatbread chips \*1 90g / 7,9 €

#### Bone marrow in bread roll

boiled carrot \*1 80g / 5,9 €

#### **Forest mushrooms**

semolina/ egg \*3 80g / 6,9 €

## **Potato dumplings**

sheep cheese, kefir, spinach \*1,3,7 90g / 6,9 €

## **MAIN COURSES**

## "Halušky" potato dumplings

sheep cheese, bacon\*1,3,7 300g / 9,9€

#### Homemade pierogies

sheep cheese, bacon, sour cream\*1,3,7 300g / 9,9€

#### Homemade pierogies

filled with veal cheeks, viennese onions, red wine sauce \*1,3 300g / 16,9 €

#### "Perklet" rooster stew

potato dumplings \*1,3,7 180g / 13,9 €

#### Pork schnitzel

in potato batter, mashed potatoes, cucumber salad\*1,3,7 150g / 12,9 €

#### Viennese veal steak

Steamed rice, viennese onions\*1 180g / 16,9 €

#### Beef tenderloin steak

"gratin", forest mushroom sauce\*7
220g / 25,9 €

#### Lamb shank

Cabbage spaetzle\*1,3 400g / 26,9 €

#### **Venison ragout**

bread dumplings, cranberries\*1,3,7 200g / 16,9 €

## Homemade cottage cheese noodles

sweet/savory \*1,3,7 130g / 8,9 €

### **Potato pancake**

Veal strips, vegetables, grated cheese \*1,3,7 160g / 13,9 €

## MAIN COURSES "FROM THE MONARY"

#### Moravian Sparrow – roasted pork

sourdough dumplings, braised cabbge \*1,3,7

(Czech Republic)

180g / 11,9 €

#### Hungarian goulash

sourdough dumplings, onion, chili \*1,3,7 (Hungary) 200g / 12,9 €

#### Szegedin goulash

sauerkraut, cream, sourdough dumplings \*1,3,7
(Maďarsko)
180g / 11,9 €

#### Wiener schnitzel

potato salad \*1,3,7 (Austria) 160g / 17,9 €

## "Sviečková na smotane" Tenderloin on cream

Carlsbad dumplings, cranberries \*1,3,7,8

(Czech Republic)

160g / 12,9 €

## Pljeskavica

Sourdough bread, ajvar, fresh onion \*1
(Serbia)
200g / 11,5 €

## Tripe stew with bone marrow

dumplings \*1,3 (Hungary) 160g / 12,9 €

#### **Veal liver Tyrolean style**

roasted apple, bacon, steamed rice\*1,3,7

(Austria)

160g /13,6 €

## **DISHES FROM THE OPEN FIRE**

#### Boneless chicken tigh

200g / 7,9€

#### **Pork neck**

Gypsy style\*7 200g / 7,9 €

#### "Živánska"

3 types of meat, sausage, bacon, vegetables, potatoes \*8
180g / 14,9 €

#### Fresh trout

250g / 11,9 €

# SPECIALTIES FROM THE GRILL

PREPARED ON OPEN FIRE

Available for groups of 10+ upon prior arrangement (at least 48 hours in advance).

A variety of meats on offer:

(chicken, duck, turkey, pork neck/ribs/shank/belly/roulade, calf's knee, whole small pig, in season: whole lamb, whole lamb)

Reservations and orders must be made at least 48 hours in advance.

## SIDE DISHES

**Steamed rice** 

120g / 3,9€

**Roasted potatoes** 

120g / 3,9€

**French fries** 

120g / 3,9€

**Grilled vegetables** 

120g / 3,9€

**Pickled condiments** 

120g / 3,9€

**SAUCES** 

**Demiglace** 

90g / 3,5 €

**Green peppercorn sauce \*7** 

90g / 3,5 €

Forerst mushroom sauce\*7

90g / 3,5 €

## **DESSERTS**

## Poppy seed and cherry strudel

whipped cream\*1,3 90g / 6,9 €

## **Plum dumplings**

poppy seeds, clarified butter \*1,3,7 110g / 7,9 €

## **Potato flatbread**

plum jam 110g / 6,9 € \*1

## **Fruit dumplings**

sweet breadcrumbs, clarified butter\*1,37 110g / 7,9 € Origin of meats: Slovakia Origin of fishes: Slovakia

#### Allergens in food

The occurrence of the relevant allergen is for the dishes listed in this menu is indicated according to the following list (14 allergens):

- 1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties).
  - 2. Crustaceans and their products.
    - 3. Eggs and products thereof.
    - 4. Fish and products thereof.
  - 5. Peanuts and products thereof.
  - 6. Soya beans and products thereof.
    - 7. Milk and milk products.
- 8. Nuts, namely almonds, hazelnuts, walnuts, cashew nuts, pecansnuts, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts; andproducts thereof)
  - 9. Celery and products thereof.
  - 10. Mustard and products thereof.
  - 11. Sesame seeds and products thereof.
  - 12. Sulphur dioxide SO2 and sulphites in concentrations greater than 10 mg/kg or 10mg/l.
    - 13. Lupin and products thereof
    - 14. Shellfish and products thereof

If you are allergic to any food and have any doubts, please contact our staff.

If you wish to stay in the restaurant after 22:00 hours by arrangement with the staff, the restaurant charges 55 € with (23%) VAT for each hour started.

The menu and the drink card are valid from 20.01.2025. All prices are inclusive of 5% VAT. The weight of the meat is given in raw state before cooking. JThe menu was created by the restaurant team under the direction of Peter Matyšák. Dorica Martin, Jarka Zichová