

Restaurant

Slnečný pavilón

MENU

*The weight of meat is given in a raw state,
prices are stated with VAT and accounted in Euro.*

Half portion of every meal is accounted for 70% of the price of the meal.

Preparation of meals takes 35-40 mins. Menu is valid from 10.7.2018.

*Chefs Peter Ďurčík, Tomáš Maňak and restaurant supervisor Oliver Kozinka
have created, prepared and calculated menu.*

*Enjoy your meal, drinks, relaxing atmosphere
and we would be pleased to welcome you again.*

Starters

- 110g *Bruschetta mozzarella e pomodoro* 3,50 €
Chopped fresh tomatoes with garlic, fresh basil, olive oil and mozzarella cheese served on toasted slices „Bruschetta“
- 80g *Grilled goat cheese on a bed of rucolla* 4,80 €
with sun-dried tomatoes, nut-pines and served with pastry

Soups

- 0,33l *Chicken broth with meat, vegetables and noodles* 1,80 €
- 0,33l *Homemade soup of the day* 2 €

Choice of fresh salads *All salads are served with garlic baguette*

- 350g *Cesar salad with grilled chicken chunks, anchovies topped with parmesan cheese* 6,20 €
- 350g *Mixed salad leaves with grilled salmon, cherry tomatoes, olives and lime* 7,30 €
- 350g *Insalata Caprese(7) (mozzarella cheese, tomatoes, leaf salad, basil, olive oil)* 5,80 €
(mozzarella cheese, tomatoes, leaf salad, basil, olive oil)
- You may order 100g portion of meat with your salad :*
- 100g *Chicken breast* 2€
- 100g *Turkey breast* 3,50€
- 100g *Salmon* 5 €
- 100g *Pork tenderloin* 4 €
- 350g *Mixed salad leaves with grilled champignons, dressing, bacon, parmesan cheese* 5,80 €
- 350g *Rucolla salad served with figs, goat cheese, walnuts and cherry tomatoes* 6,80 €

Choice of Steaks (cooked to your liking)

Steak meals are our specialties,

enjoy them cooked to your liking with your favourite sauce.

Each steak is served with 80g portion of stewed vegetables.

Recommended wines: Merlot, Frankovka, Alibernet,

Cabernet sauvignon, Pinot Noir, Malbec, Shiraz, Zweigeltrebe, Chardonnay

200g Beef tenderloin steak 15,00 €

200g Pork tenderloin steak 8,00 €

200g Chicken steak 6,00 €

200g Turkey steak 7,00 €

200g Pink-salmon steak 12,00 €

Why not choose a sauce to accompany your steak 1,60€/each

Chanterelle mushroom sauce with white wine and shallot

Recommended wine: Chardonnay, Chablis, Champagne(Sekt)

Pfeffer sauce with a hint of double cream, green pepper and brandy

Recommended wine: Cabernet sauvignon, Gewürztraminer

Spicy sauce with roasted cherry tomatoes and mixed peppers

Recommended wine: Merlot, Cabernet sauvignon

Mild creamy sauce with roasted forest mushrooms

Recommended wine: Riesling, Sauvignon blanc

Lime and basil dressing with black and green olives served cold

Recommended wine: Riesling, Chardonnay, Sauvignon blanc

Cranberry sauce with forest fruit garnished with apple shavings

Recommended wine: Alibernet, Cabernet sauvignon, Merlot

Blue cheese sauce with fresh basil leaves

Recommended wine: Pinot Gris/Pinot Grigio, Riesling

Children's choices

80g/100g/80g Chicken breast on its own served with rice and fruit salad 4,50 €

150g Dough rolls with poppy seed or hazelnut spreading served covered with butter 3,60 €

300g Double portion of dough rolls 5,70 €

You may choose any other pasta upon your wish-please ask our staff

250g Spaghetti served with ketchup and cheese 4,20 €

Burger

150g Beef Burger 8 €

- beef meat loaf, iceberg salad, cheddar cheese, tomato, bacon, fried egg, cucumber, mayonnaise, ketchup, homemade french fries 150g(1, 3, 7)

120g Chicken Burger

- chicken meat, hermelin cheese, iceberg salad, tomato, red onion, rucolla, BBQ sauce 6,50 €
homemade french fries 150g(1,7)

Traditional meals

350g Traditional potato dumplings with "bryndza" sheep cheese, bacon and chive, sour milk 0,25l 5,50 €

350g Delicacy "Važec" (pork and chicken meat, tomatoes, paprika and tomato purée) in a big potato pancake 6,90 €

300g "Šúlance" - homemade potato pastry (dough rolls) served with "bryndza" sheep cheese spring onion and bacon 5,20 €

Fried meals

<i>150g Fried eidam cheese</i>	<i>4 €</i>
<i>120g Fried „hermelin“(soft) cheese garnished with cranberries and sour cream</i>	<i>5 €</i>
<i>150g Fried chicken breast</i>	<i>4,80 €</i>

Pasta

You may change type of pasta upon your wish.

In offer-spelt fusilli and gluten free pasta-spaghetti and fusilli.

All Pasta meals are served with parmesan cheese.

350g Pappardelle with beef tenderloin pieces, chili peppers, tomatoes and aubergine 8,50 €

350g Potato gnocchi with a cheese sauce, black olives and sun-dried tomatoes 6,50 €
(1,3,7)

You may order 100g portion of meat with your choosed pasta:

100g Chicken breast 2€

100g Turkey breast 2,50€

100g Salmon 4,50€

100g Pork tenderloin 3€

350g Spaghetti alla Genovese(green basil pesto, nut-pines, olive oil, garlic) 5,80 €

Ready to serve meals

<i>150g Chicken breast filled with sun-dried tomatoes then served with blue cheese & basil sauce</i>	<i>6,30 €</i>
<i>150g Chicken steak "Mediterranea" garnished with herb butter</i>	<i>6,50 €</i>
<i>150g Turkey breast served with a forest mushroom sauce</i>	<i>7 €</i>
<i>150g Pork medallions with creamy rosemary sauce</i>	<i>7,20 €</i>
<i>150g Pork-tenderloin slices served with tomato sauce your choice of 1 side order is in the price included</i>	<i>7,60 €</i>
<i>120g Beef tenderloin slices in a slightly spicy sauce, with chili peppers, corn, tomatoes and red beans served with stewed rice</i>	<i>12,50 €</i>
<i>150g Beef tenderloin slices stewed with artichokes, aubergine and tomatoes</i>	<i>12,90 €</i>
<i>250g Baked Trout served with stewed vegetables - any side order 1€ each 10g more of weight</i>	<i>7,20 € 0,20 €</i>

Vegetarian meals

<i>120g Grilled "hermelin" (soft) cheese garnished with cranberries and sour cream</i>	<i>5,20 €</i>
<i>300g Grilled aubergine slices layered with goat cheese, basil and tomatoes</i>	<i>5,60 €</i>
<i>350g Chocolate gnocchi served with whipped cream</i>	<i>5,30 €</i>

Desserts

<i>100g Baked apple with honey and cranberry filling topped with vanilla custard</i>	<i>3,60 €</i>
<i>2pcs Old Bohemian pancakes filled with plum jam and covered with poppy seed spreading</i>	<i>3,40 €</i>
<i>120g Selection of vanilla, strawberry and chocolate ice cream served with whipped cream and a crisp wafer</i>	<i>3,20 €</i>

Side orders

<i>200g Boiled potatoes topped with butter and parsley</i>	<i>1,50 €</i>
<i>200g Baked potato rounds</i>	<i>1,50 €</i>
<i>200g French fries</i>	<i>1,50 €</i>
<i>150g Fresh tomato and red onion salad finished with white balsamic vinegar</i>	<i>1,80 €</i>
<i>150g Grated apple mixed with carrot and a fresh lemon squash</i>	<i>1,80 €</i>
<i>200g Stewed rice</i>	<i>1,50 €</i>
<i>200g Stewed buckwheat</i>	<i>1,80 €</i>
<i>200g Portion of stewed vegetables</i>	<i>1,80 €</i>
<i>200g Potato gnocchi</i>	<i>1,80 €</i>
<i>200g Portion of grilled vegetables</i>	<i>2,50 €</i>
<i>50g Tartar sauce, mild ketchup, mustard</i>	<i>0,80 €</i>

Celiac(gluten-free) Specialties

Buckwheat - Energizing and nutritious, buckwheat is available throughout the year.

While many people think that buckwheat is a cereal grain, it is actually a fruit seed that is related to rhubarb and sorrel making it a suitable substitute for grains for people who are sensitive to wheat or other grains that contain protein glutens. Buckwheat flowers are very fragrant and are attractive to bees that use them to produce a special, strongly flavored, dark honey. Buckwheat's beneficial effects are due in part to its rich supply of flavonoids, particularly rutin. Flavonoids are phytonutrients that protect against disease by extending the action of vitamin C and acting as antioxidants. Buckwheat's lipid-lowering activity is largely due to rutin and other flavonoid compounds. These compounds help maintain blood flow, keep platelets from clotting excessively (platelets are compounds in blood that, when triggered, clump together, thus preventing excessive blood loss, and protect LDL from free radical oxidation into potentially harmful cholesterol oxides). All these actions help to protect against heart disease.

Buckwheat is also a good source of magnesium. This mineral relaxes blood vessels, improving blood flow and nutrient delivery while lowering blood pressure-the perfect combination for a healthy cardiovascular system.

Here are some meals made with buckwheat, so do enjoy them any you choose!

*300g Buckwheat risotto with aubergine, sun-dried tomatoes and artichokes,
topped with parmesan cheese* 6,30 €

*350g Buckwheat pancakes made with sour cabbage
and filled with with "bryndza" sheep cheese and served with sour cream* 5,20 €

*350g Buckwheat potato dumplings with „bryndza“ sheep cheese, bacon and chive, served
with sour milk 0,25l* 5,90 €

2pcs Buckwheat pancakes filled with rose-hip jam and covered with poppy seed spreading 3,80 €

Drinks

Aperitif

0,1l

Rulandské šedé (Pinot Grigio) - Château Topolčianky, Slovakia 1,40€

Frankovka modrá - Château Topolčianky, Slovakia 1,40€

Svätovavrinecké rosé - Château Topolčianky, Slovakia 1,40€

Chardonnay, Brise de France, France 1,40€

Merlot, Brise de France, France 1,40€

Martini extra dry 2,80 €

Martini rosso 2,80 €

Cocktails

4,20 €/each

Gin Tonic 4cl Beefeater Gin, 15cl Tonic, lime, ice

Piña Colada 4cl Bacardi, 2cl Malibu, 2cl cream, 12cl pineapple juice, crushed ice

Aperol Spritz 6cl Champagne, 4cl Aperol liquor, 6cl soda water, ice

Mojito 6cl Bacardi, lime squeeze, 10 cl soda water, lime, cane sugar, fresh mint, crushed ice

Cuba Libre 4cl Bacardi, 15cl Coca-Cola, lime, ice

Sherry & Port wine

0,05l

<i>Tio Pepe Sherry Dry Seco</i>	2,50 €
<i>Solera 1847 Sherry Oloroso Dulce</i>	2,50 €
<i>Porto Valdouro Ruby</i>	2,50 €

Liquors

0,04l

<i>Becherovka</i>	1,50 €	<i>Tatranský čaj Originál 52%</i>	2,20 €
<i>Cointreau</i>	3,20 €	<i>Drambuie</i>	3,90 €
<i>Demänovka Likér 33%</i>	1,50 €	<i>Demänovka Bitter 38%</i>	1,50 €
<i>Jägermeister</i>	2,30 €	<i>Malibu</i>	1,80 €
<i>Fernet Stock</i>	1,50 €	<i>Tia Maria</i>	3,20 €
<i>Fernet Stock Citrus</i>	1,50 €	<i>Bailey's</i>	2,30 €
<i>Tia Maria</i>	3,20 €	<i>Drambuie</i>	3,90 €
<i>Drambuie</i>	3,90 €		

Spirits

0,04l

<i>Slivovica 52%</i>	2,20 €	<i>Bacardi Superior Rum</i>	1,90 €
<i>Borovička Spišská 40%</i>	1,30 €	<i>Bacardi Reserva Rum</i>	2,30 €
<i>Borovička Spišská Originál 40%</i>	1,60 €	<i>Havana Rum tmavý</i>	2,30 €
<i>Borovička Koniferum 37,5%</i>	1,30 €	<i>Captain Morgan Spiced Gold</i>	1,70 €
<i>Borovička Horec 40%</i>	1,60 €	<i>Absolut Vodka</i>	1,80 €
<i>Hruškovica 52%</i>	2,20 €	<i>Beefeater Gin</i>	1,90 €
<i>Hruška Jubilejná 40%</i>	1,60 €	<i>Bombay Sapphire Gin</i>	2,50 €
<i>Vodka Horec 40%</i>	1,60 €	<i>Tequila Olmeca Reposado</i>	2,80 €
<i>Finlandia Vodka</i>	1,80 €	<i>Tequila Olmeca Blanco</i>	2,80 €

Whisky & Bourbon 0,04l

<i>Ballantine's 17 YO</i>	6,50 €	<i>Jameson Gold 40%</i>	4,50 €
<i>Bushmills 16 YO</i>	5,90 €	<i>Jameson 18 YO Ltd. Reserve</i>	7,90 €
<i>Chivas Regal 18 YO</i>	7,30 €	<i>Locke's</i>	5,20 €
<i>Glenfiddich 12 YO</i>	4,20 €	<i>Dimple 15 YO</i>	3,90 €
<i>Glenfiddich Ancient 18 YO</i>	5,20 €	<i>Dewar's 12 YO Special reserve</i>	3,50 €
<i>Glenmorangie Original 40%</i>	4,30 €	<i>Ardbeg 10 YO</i>	4,60 €
<i>Glenmorangie Nectar 46%</i>	5,40 €	<i>Johnnie Walker Gold Label</i>	5 €
<i>Isle of Jura 10 YO</i>	6,10 €	<i>Laphroaig</i>	3,50 €
<i>Jack Daniels</i>	2,80 €	<i>Talisker 10 YO</i>	5,30 €
<i>Jack Daniels Single Barrel</i>	5,90 €	<i>Tullamore Dew 12 YO</i>	4,50 €
<i>Jameson</i>	2,60 €	<i>Tullamore Dew</i>	2,40 €

Cognac 0,04l

<i>Courvoisier XO</i>	9,30 €	<i>Martell XO</i>	18,30 €
<i>Hennessy XO</i>	11,60 €	<i>Meukow XO</i>	11,90 €
<i>Martell VSOP</i>	5 €	<i>Remy Martin VSOP</i>	4,50 €
<i>Martell Cordon Bleu</i>	12,40 €	<i>Remy Martin XO Excellence</i>	12,50 €

Brandy

0,04l

<i>Karpatské brandy špeciál</i>	4,20 €
<i>Palatín brandy VSOP 5YO</i>	3,50 €
<i>Metaxa 5*</i>	1,80 €
<i>Metaxa 7*</i>	2,60 €
<i>Soberano 5YO</i>	1,90 €

Draught Beer

<i>0,3l Pernštejn 11° (summer season 10°)</i>	1,10 €
<i>0,5l Pernštejn 11° (summer season 10°)</i>	1,60 €

Bottled Beer

<i>0,33l Pilsner Urquell</i>	1,50 €
<i>0,5l Pilsner Urquell</i>	1,70 €
<i>0,5l Birell Nealko</i>	1,50 €
<i>0,5l Zlatý Bažant Radler non-alcoholic</i>	1,50 €
<i>0,33l Porter 19° special dark ale, sweet</i>	2 €

Snack

<i>100g Peanuts salted</i>	1,20 €
<i>90g Bread cheese sticks</i>	1,20 €
<i>75g Cashew nuts</i>	1,90 €
<i>60g Blanched almonds</i>	1,90 €
<i>75g Potato chips salted</i>	1,50 €

Soft drinks

0,1l	Kofola – by tap	0,30 €	0,33l	Chito Ginger Beer	1,50 €
0,33l	Coca-cola	1,50 €	0,33l	Chito Tonic	1,50 €
0,25l	Vinea white	1,50 €	0,2l	Rauch Orange	1,50 €
0,25l	Vinea red	1,50 €	0,2l	Rauch Multivitamin	1,50 €
0,25l	Red Bull	2,50 €	0,2l	Rauch Blackcurrant	1,50 €
0,33l	Rajec carbonated water	1,30 €	0,2l	Rauch Strawberry	1,50 €
0,33l	Rajec semi-carbon. water	1,30 €	0,2l	Rauch Pineapple	1,50 €
0,33l	Rajec non-carbon. water	1,30 €	0,2l	Rauch Apple	1,50 €
1l	Jug of fresh lemon water	2,20 €	0,2l	Rauch Pear	1,50 €
			0,2l	Rauch Grapefruit	1,50 €

Hot drinks

7g	Ground black coffee	1,50 €	7g	Iced frappe (vanilla ice-cream)	2,20 €
7g	Espresso	1,50 €	0,3l	Selection of Teekanne tea	1,40 €
7g	Espresso Macchiato	1,80 €	0,5l	Fresh Ginger tea	2,60 €
7g	Cappuccino	1,90 €		served with honey and lemon	
7g	Cappuccino & Baileys 2cl	2,50 €	0,5l	Fresh mint tea	2,40 €
7g	Cappuccino & Amaretto 2cl	2,70 €		served with honey and lemon	
7g	Café Latte	1,90 €	20g	Whipped cream	0,40 €
25g	Hot chocolate	1,90 €			

Extras & Cigarettes

20g	Portioned honey	0,50 €	1ks	Safety matches	0,50 €
10g	Coffee creamer	0,30 €	2cl	Portion of milk	0,30 €
1ks	Marlboro gold	3,90 €	1ks	Marlboro red	3,90 €

Slnečný pavilón



COHIBA SIGLO	19,50€
MONTECRISTO NO.5	13,50€
ROMEO Y JULIETA	9,50€

Nicaragua

CHINCHALERO	7,50€
LUIS MARTINEZ	6,50€

Dominican Republic

DAVIDOFF	9€
DUNHILL AGED	12,50€
ASHTON CIGARS mini	2,50€

Mexico

SANTA CLARA	6,50€
CASA TURRENT	11,50€