

					
	Pondelok 26.10.2026	Utorok 27.10.2026	Streda 28.10.2026	Štvrtok 29.10.2026	Piatok 30.10.2026
Polievka č.1 : 330 (ml)	Fazuľová polievka s klobásou (1,9)	Zemiaková polievka s údeným mäsom (1,7,9)	Kačací vývar s rezancami (1,3,9)	Gulášová polievka z hovädzieho mäsa (1,9)	Slepačí vývar s mrvičkou (1,3,9)
Polievka č.2 : 330 (ml)	VEGETARIAN– Krémová cviklová polievka s chrenom (7,9)	VEGAN– Jesenná minestrone s tekvicou, bielou fazuľou a cestovinami (1,9)	VEGAN – Kelová polievka s fazuľou a zemiakmi (9)	VEGAN – Cuketová polievka s kokosovým mliekom (9)	VEGETARIAN– Karfiolová polievka s vajíčkom (3,7,9)
Menu 1	Vyprážaný kurací rezeň s čedarom a slaninou, zemiaková kaša 120g/200g (1,3,7)	Kuracie prsia s omáčkou zo syra Niva, pol na pol ryža a hranolky 120g/200g (7,9)	Marocké kura (kuracie stehno s olivami a citrónom) s bylinkovým kuskusom 120g/200g (1,9)	Sečuánske kura s jazmínovou ryžou 120g/200g (6,11)	Kuracie rezančky na póre a šampiňónoch, tarhoňa 120g/200g (1,3,7,9)
	7.50€	7.50€	7.50€	7.50€	7.50€
Menu 2:	Bravčový paprikáš s haluškami 120g/200g (1,3)	Ragú z daniela s gaštanmi, hubami a pivom, zemiakový gratin 120g/200g (7,9,12)	Chilli con carne, ryža, kyslá smotana 120g/200g (7,9)	Kapustové strapačky s pečenou krkovičkou 120g/200g (1,3,7)	Hrachová kaša s pečenou klobásou a čerstvým chlebom 350g (1,9)
	7.50€	7.50€	7.50€	7.50€	7.00€
Menu 3:	VEGETARIAN – Pirohy plnené slivkovou náplňou so škoricom, maslom a makom/strúhankou 350g (1,3,7,8)	VEGAN – Mujadara (šošovica s ryžou a karamelizovanou cibuľou) 350g (9)	VEGETARIAN – Vyprážaný karfiol, varené zemiaky, tatarská omáčka 120g/200g (1,3,7,10)	VEGETARIAN - Zemiakové placky s hubovým ragú na smotane 350g (1,3,7)	VEGETARIAN – Vyprážaný syr s opekanými zemiakmi a tatarskou omáčkou 120g/200g (1,3,7,10)
	7.00€	7.00€	7.00€	7.00€	7.50€
VEGAN alternativa	VEGAN - Parené buchty s jahodovým džemom a slivkovým ragú so škoricom 350g (1)	—	VEGAN - Pečený karfiol, zemiaky, tahini omáčka 350g (11)	VEGAN - Kapustové strapačky s tempehom 350g (1,6)	VEGAN – Vegánsky vyprážaný syr, varené zemiaky, tatarská omáčka 120g/200g (1,10)
	7.00€		7.00€	7.00€	7.50€
MENU 4 - FIT	Pečené kuracie stehienko s jablkami a zelerovým pyré 350g (7,9)	Zapekaný kel s mletým morčacím mäsom, kyslou smotanou a syrom 350g (7)	Grilovaný encián s pečenou zeleninou a zemiakmi 350g (7,9)	Pečené morčacie stehno s karamelizovanou mrkvou a varenými zemiakmi 120g/200g	Kuracie mäso s quinoou a cviklovým jogurtom 350g (7,9)
	8.50€	8.50€	8.50€	8.50€	8.50€
Špeciality:	Steakové burrito – grilované kúsky steak, limetková ryža, čierna fazuľa, čedar, guacamole a paradajková salsa 350g (1,7)	Pečený losos so šošovicou, tekvicovým pyré a ružičkovým kelom 350g (4,7)	Tekvicové rizoto na masle a bielom víne s kačacími prsiami a hoblinami parmezánu 350g (7,12)	Chipotle burger s avokádom – hovädzie mäso, čedar, chrumkavá slanina, avokádový krém, nakladaná červená cibuľa a cibuľové krúžky 350g (1,3,7)	V piatok špeciálne menu nepodávame. Ďakujeme za pochopenie.
	11.20€	11.20€	11.20€	11.20€	
Soup 1: 330 ml	Bean soup with sausage (1,9)	Potato soup with smoked meat (1,7,9)	Duck broth with noodles (1,3,9)	Beef goulash soup (1,9)	Chicken broth with pasta (1,3,9)
Soup 2 : 330 ml	VEGETARIAN – Creamy beetroot soup with horseradish (7,9)	VEGAN – Autumn minestrone with pumpkin, white beans and pasta (1,9)	VEGAN – Curly cabbage soup with beans and potatoes (9)	VEGAN – Zucchini soup with coconut milk (9)	VEGETARIAN – Cauliflower soup with egg (3,7,9)
Menu 1:	Fried chicken schnitzel with cheddar and bacon, mashed potatoes 120g/200g (1,3,7)	Chicken breast with blue cheese sauce, half rice and half fries 120g/200g (7,9)	Moroccan chicken (chicken thigh with olives and lemon) with herb couscous 120g/200g (1,9)	Sichuan chicken with jasmine rice 120g/200g (6,11)	Chicken strips with leek and mushrooms, pasta pearls (tarhoňa) 120g/200g (1,3,7,9)
Menu 2:	Pork stew with dumplings 120g/200g (1,3)	Venison ragout with chestnuts, mushrooms and beer, potato gratin 120g/200g (7,9,12)	Chilli con carne, rice, sour cream 120g/200g (7,9)	Potato gnocchi with sour cabbage and roasted pork neck 120g/200g (1,3,7)	Pea purée with roasted sausage and fresh bread 350g (1,9)
Menu 3:	VEGETARIAN – Plum-filled pierogi with cinnamon, butter and poppy seeds/breadcrumbs 350g (1,3,7,8)	VEGAN – Mujadara (lentils with rice and caramelised onions) 350g (9)	VEGETARIAN – Fried cauliflower, boiled potatoes, tartar sauce 120g/200g (1,3,7,10)	VEGETARIAN – Potato pancakes with creamy mushroom ragout 350g (1,3,7)	VEGETARIAN – Fried cheese with roasted potatoes and tartar sauce 120g/200g (1,3,7,10)
VEGAN option	VEGAN – Steamed sweet dumplings with strawberry jam and plum ragout with cinnamon 350g (1)	—	VEGAN – Roasted cauliflower, potatoes, tahini sauce 350g (11)	VEGAN – Potato gnocchi with sour cabbage and tempeh 350g (1,6)	VEGAN – Vegan fried cheese, boiled potatoes, tartar sauce 120g/200g (1,10)
MENU 4 - FIT	Roasted chicken leg with apples and celeriac purée 350g (7,9)	Baked Savoy cabbage with minced turkey, sour cream and cheese 350g (7)	Grilled Camembert cheese with roasted vegetables and potatoes 350g (7,9)	Roasted turkey leg with caramelised carrots and boiled potatoes 120g/200g	Chicken with quinoa and beetroot yoghurt 350g (7,9)
Speciality:	Steak burrito – grilled steak pieces, lime rice, black beans, cheddar, guacamole and tomato salsa 350g (1,7)	Roasted salmon with lentils, pumpkin purée and Brussels sprouts 350g (4,7)	Pumpkin risotto with butter and white wine, duck breast and Parmesan cheese 350g (7,12)	Chipotle burger with avocado – beef, cheddar, crispy bacon, avocado cream, pickled red onion and onion rings 350g (1,3,7)	We do not serve a special menu on Fridays. Thank you for your understanding.