

# HOTEL TATRA



Dear Guests,

Welcome to the "Stará Bratislava" Restaurant at Hotel Tatra. We are pleased to present our new à la carte menu, inspired by world cuisine in a modern interpretation with a touch of avant-garde.

## STARTERS

110 g	<b>Beetroot Hummus</b> Cauliflower, zucchini and red onion pickles, pita chips *1, 3, 11	7,50 EUR
90 g	<b>Tuna Tartare (Sashimi Style)</b> Cashew nuts, chives, lime, wasabi espuma, toasted baguette *1, 3, 4, 7, 8	12,90 EUR
90 g	<b>Foie Gras Terrine</b> Nashi pear, Tokaj wine jelly, fig and shallot coulis, sourdough bread *1, 3	19,90 EUR

## SOUPS

300 ml	<b>24-Hour Beef Consommé</b> Julienne vegetables, homemade noodles *1, 3, 9	5,90 EUR
300 ml	<b>Soup of the Day</b> - Selection presented by your server	5,90 EUR

## MAIN COURSES

180 g	<b>Chicken Breast Supreme with Basil Butter</b> Saffron beurre blanc, spelt risotto with beluga lentils and vegetables *1, 7, 9	18,50 EUR
220 g	<b>Grilled Duck Breast</b> Sauce Grand Veneur, red cabbage and pear purée, traditional potato flatbread (lokše) *1, 3, 7	22,50 EUR
150 g	<b>Veal Medallions Flavoured with Plum Brandy</b> Demi-glace with dried plums, bacon-wrapped green beans, potato blinis *1, 3, 7	25,90 EUR
200 g	<b>Beef Steak with a Sunny-Side-Up Egg</b> Green vegetables, green peppercorn sauce, sweet potato fries *3, 10	28,90 EUR
150 g	<b>Coffee Marinated Roe Deer leg</b> Venison sauce with tamarind, dauphinoise potatoes, mushrooms, spinach *7, 10	24,90 EUR
300 g	<b>Potato Dumplings with Clarified Butter</b> Creamy pumpkin sauce with lemon thyme, chestnuts, goat cheese *1, 3, 7, 8	16,50 EUR
300 g	<b>Beetroot Tortellini with Fetaki and Caramelised Pears</b> Sun-dried tomato pesto, walnuts, sage, Parmesan *1, 3, 7, 8	18,50 EUR
100 g	<b>Grilled King Scallops</b> Creamy lime risotto, pomelo, lovage, Parmesan and pancetta crisps *7, 14	25,90 EUR
150 g	<b>Salt-Crusted Zander Fillet</b> Miso Béarnaise, pea and potato purée, fried vegetables *3, 4, 6, 7, 9	19,50 EUR

## SIGNATURE SALADS

200 g	<b>Caesar Salad with Grilled Prawns and Poached Egg</b> Romaine lettuce, croutons, Parmesan, dressing *1, 2, 3, 4, 10	18,90 EUR
150 g	<b>Grilled Goat Cheese with Honey Glaze</b> Mixed leaf salad, sous vide beetroot, pumpkin, walnuts, citrus marmalade *1, 7, 8	16,90 EUR
150 g	<b>Beef Flank Steak (Sous Vide)</b> Mixed leaf salad with seasonal vegetables, lightly smoked chimichurri *3	19,50 EUR

## DESSERTS

110 g	<b>Ricotta Dumplings Filled with Mozart Pralines</b> Prosecco sabayon *1, 3, 7, 8, 12	7,90 EUR
90 g	<b>Strawberry Mille-Feuille</b> Ruby chocolate, mascarpone cream *1, 3, 7	7,90 EUR
90 g	<b>Chocolate Crème Brûlée</b> Apple and rhubarb coulis *7	7,90 EUR
100 g	<b>Chef's Dessert</b> Selection presented by your server *1, 3, 7, 8	6,90 EUR

• All prices include VAT • Selected dishes can be prepared in allergen-friendly versions upon consultation with our service staff  
• Meat weights are stated raw • Origin of meat: EU countries • Menu valid from 24 February 2026.  
• Calculated by: Martin Petrik • Manager in Charge: Ing. Matej Kliský

