

# HOTEL TATRA



**Slovak Roots. Central European Character. Modern Interpretation.**

## STARTERS

|       |                                                                                                                                                                            |           |
|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 120 g | <b>CARROT · BRYNDZA · SEA BUCKTHORN</b><br>Roasted heirloom carrots, "bryndza" slovak sheep cheese, sea buckthorn dressing, hazelnuts, spring pastry, baguette *1, 3, 7, 8 | 9,90 EUR  |
| 100 g | <b>BEEF TARTARE · EGG YOLK · BRIOCHE</b><br>Beef tartare, grated egg yolk, mustard seeds, smoked paprika, onion, brioche *1, 3, 10                                         | 16,90 EUR |

## SOUPS

|        |                                                                                                                |          |
|--------|----------------------------------------------------------------------------------------------------------------|----------|
| 300 ml | <b>TRADITIONAL FISH SOUP</b><br>Carp, catfish, trout, fish stock, root vegetables, bell pepper, tomatoes *4, 9 | 5,90 EUR |
| 300 ml | <b>SOUP OF THE DAY</b><br>Seasonal Soup of the Day – Selection presented by your server.                       | 5,90 EUR |

## MAIN COURSES

|       |                                                                                                                                                                            |           |
|-------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 150 g | <b>DUCK · POTATO · KOHLRABI</b><br>Pulled duck in potato pastry, duck demi-glace, kohlrabi "sauerkraut" *1, 3, 7                                                           | 19,90 EUR |
| 150 g | <b>VEAL · POTATO · TARTAR SAUCE</b><br>Breaded veal schnitzel, boiled baby potatoes with parsley, tartar sauce *1, 3, 7, 10                                                | 24,90 EUR |
| 150 g | <b>VENISON · ROOT VEGETABLES · CRANBERRY</b><br>Grilled roe deer leg medallions, root vegetable sauce, bread dumpling, cranberries *7                                      | 21,90 EUR |
| 150 g | <b>PORK TENDERLOIN · BACON · PLUM</b><br>Grilled pork tenderloin wrapped in Orava-style Slovak bacon, plum demi-glace, garlic green beans, roasted baby potatoes *7        | 15,90 EUR |
| 150 g | <b>CHICKEN BREAST · CHANTERELLES · RICE</b><br>Grilled chicken breast, chicken jus with chanterelles, steamed rice, fresh vegetables *7                                    | 14,90 EUR |
| 180 g | <b>TATRA BURGER</b><br>Brioche bun, beef, oštiepok - smoked sheep's cheese, čalamáda - pickled vegetable relish, roasted bell pepper mayonnaise, potato chips *1, 3, 7, 10 | 20,90 EUR |

|       |                                                                                                                                                                                     |           |
|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 150 g | <b>TROUT · PAPRIKA · APPLE · HORSERADISH</b><br>Grilled trout fillet in a paprika crust, apple horseradish, boiled baby potatoes with parsley, butter, crispy fried onions *1, 4, 7 | 17,90 EUR |
|-------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------|

|       |                                                                                                                                                     |           |
|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------|-----------|
| 150 g | <b>PARENICA · POTATOES · TARTAR SAUCE</b><br>Fried "parenica" cheese, boiled baby potatoes with parsley, tartar sauce *1, 3, 7, 10                  | 15,90 EUR |
| 300 g | <b>PÁRANCE · BRYNDZA · OYSTER MUSHROOM</b><br>Traditional Slovak pasta, creamy "bryndza" sheep cheese, crispy oyster mushroom "cracklings" *1, 3, 7 | 9,90 EUR  |

## DESSERTS

|       |                                                                                                                                                     |          |
|-------|-----------------------------------------------------------------------------------------------------------------------------------------------------|----------|
| 100 g | <b>SOMLÓI · UM · CHOCOLATE · WALNUTS</b><br>Cocoa and vanilla cream, sponge cake, Slovak spirit with rum flavouring, chocolate, walnuts *1, 3, 7, 8 | 6,90 EUR |
| 110 g | <b>POIR BELLE HELENE · WINE · HONEY · NUTS</b><br>Poached pear in red wine, crunchy nut crumble, vanilla ice cream *7, 8, 12                        | 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 01 October 2026.  
• Calculated by: Martin Petrík • Manager in Charge: Nicolas Matejka

