



Appetizer

BURRATA WITH MACERATED STRAWBERRIES NEW 10,90€
125g Fresh Burrata cheese, macerated strawberries, arugula, basil, balsamic, sunflower seeds /7,12/, toasted baguette /1,3,7/
Extra:
1 piece of gluten and lactose-free bread /6/, 2€



TIGER PRAWNS IN WINE 11,20€
 5pcs Tiger prawns in white wine, butter, garlic, parsley /2,12/, homemade sourdough bread /1,3,7/
Extra:
1 piece of gluten and lactose-free bread /6/, 2€



Soup

CHICKEN BROTH 4,80€
0,30l Chicken broth with meat, noodles and vegetables /1,3,9/
Extra:
40g Gluten-free noodles /6,13/, 0,80€



TOMATO SOUP ♥ 4,60€
0.30l Tomato soup made from roasted tomatoes with basil and parmesan /7,9,12/

Daily menu
MONDAY - FRIDAY
11:00-14:00

according to the offer

also as
delivery

MENU

FOOD AND DRINK MENU

Main Course

1. VIENNESE VEAL SCHNITZEL 17,90€
200g Viennese veal schnitzel served with typical local "Záhorie-region" potato salad garnished with red onion and lemon /1,3,7,10,12/

2. PORK TENDERLOIN IN HERB CRUST 16,80€
180g Sous - vide pork tenderloin in herb crust, honey and lime glazed carrot, currant sauce, baked potatoes /1,7,9,10,12/

3. GRILLED CHICKEN STEAK 14,90€
180g Grilled chicken steak on risotto with chickpeas and parmesan /7,9,12/

4. SUMMER HAWAIIAN BURGER 14,20€
300g Beef burger in sesame bun, grilled pineapple, arugula, red onion, cheddar, crispy bacon, homemade BBQ sauce /1,3,6,7,9,10,11,12/
Choice of side:
200g Sweet potato fries /-/, 5,50€
200g Belgian fries /-/, 4,50€

5. BEEF BURGER SPARK 14,80€
300g Beef burger in sesame bun, homemade mayonnaise, onion jam, crispy bacon, cheddar, iceberg lettuce, red onion /1,3,7,10,11,12/
Choice of side:
200g Sweet potato fries /-/, 5,50€
200g Belgian fries /-/, 4,50€

6. GRILLED SALMON  18,80€
200g Grilled salmon steak - citrus glaze, farm honey, soy sauce, ginger and sesame oil, pea puree, marinated cauliflower in saffron and wine /4,6,7,11,12/



7. BEEF SIRLOIN STEAK ♥ 27,60€
200g Beef sirloin steak, grilled vegetables /9/
Choice of side dishes:
200g Gratin potatoes with cheddar /3,7/, 3,90€
200g Belgian fries /-/, 4,50€
200g Baked potatoes /9/, 3,20€
Choice of sauces:
50ml Brandy sauce /1,7,9,10,12/, 3,50€
50ml Currant sauce /1,12/, 3,50€
50ml Chipotle sauce /1,4,6,10,12/, 3,50€



8. BEEF OSSO BUCO NEW 28,50€
250g Beef Osso Buco, root vegetables, mashed potatoes /1,7,9,12/

9. BBQ PORK RIBS 22€
500g BBQ pork ribs with honey-beer glaze, pickled vegetables, coleslaw, chipotle sauce, potato dippers /1,3,4,6,7,9,10,12/

10. FLANK STEAK SALAD NEW 19,90€
250g/120g Romaine lettuce, baby spinach, arugula, avocado, cherry tomatoes, radish, sous-vide flank steak /9/, Viennese onion /1/, toasted bread /1,3,7/, yogurt-garlic dressing /7/
Extra:
1 piece of gluten and lactose-free bread /6/, 2€

11. PESTO BURRATA PASTA VG 15,50€
300g Penne pasta, basil pesto, Burrata cheese, roasted cherry tomatoes /1,3,7/

12. PANKO STRIPS SALAD 13,50€
250g/120g Chicken strips in panko breadcrumbs with parmesan, lettuce, cherry tomatoes, cucumber, red onion, avocado, curry-mayo dip /1,3,7,9,10/

Side salads

100g Mixed vegetable salad 4,20€
100g Grilled vegetables /9/ 4,80€
100g Coleslaw salad /3,7,9,10/ 3,50€

Snacks

100g Roasted almonds sprinkled with sea salt /8/ 6,50€

Desserts

DAILY MENU DESSERT 5,50€
/allergens will be provided by the staff/

PANCAKES WITH NUTELLA OR JAM 5,50€
2pcs Pancakes with Nutella or jam with whipped cream and chocolate /1,3,7/

PANCAKES WITH ICE CREAM 6,60€
2pcs Pancakes with vanilla ice cream and hot raspberries /1,3,7/

ALLERGENS

1. CEREALS CONTAINING GLUTEN, 2. CRUSTACEANS AND PRODUCTS THEREOF, 3. EGGS AND PRODUCTS THEREOF, 4. FISH AND PRODUCTS THEREOF, 5. PEANUTS AND PRODUCTS THEREOF, 6. SOYBEANS AND PRODUCTS THEREOF, 7. MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE), 8. NUTS AND PRODUCTS THEREOF, 9. CELERY AND PRODUCTS THEREOF, MUSTARD SEEDS AND PRODUCTS THEREOF, 10. PRODUCTS OF MUSTARD SEEDS AND PRODUCTS THEREOF 10. 12. SULPHUR DIOXIDE AND SULPHITES IN CONCENTRATIONS HIGHER THAN 10 MG/KG OR 10 MG/L, 13. LUPIN AND PRODUCTS THEREOF, 14. MOLLUSCS AND PRODUCTS THEREOF.

IF YOU ARE ALLERGIC TO FOOD AND HAVE ANY QUESTIONS, PLEASE CONTACT THE SERVICE STAFF.

BEVERAGES

Non-alcoholic drinks

0,30l Kofola original - draught	2,00€
0,50l Kofola original - draught	3,20€
0,33l Coca-Cola, Coca-Cola Zero, Fanta, Sprite	3,30€
0,25l Kinley Tonic (Ginger, Original, Bitter-Rose)	2,80€
0,25l Cappy (apple, orange, strawberry, blackcurrant, multivitamin)	2,80€
0,25l Vinea - white, Vinea - red	2,80€
0,25l Red Bull	3,90€
0,30l Natura (sparkling, lightly sparkling, still)	2,50€
0,33l Romerquelle (sparkling, still, lemon grass)	3,10€

Wine by the glass

0,10l White wine (according to the offer)	2,50€
0,10l Red wine (according to the offer)	2,50€
0,10l Rosé wine (according to the offer)	2,50€

Aperitif

0,08l Cinzano Bianco	4,50€
0,08l Martini Bianco, Extra Dry	4,50€

Liqueurs & Bitters

0,04l Jägermeister	3,90€
0,04l Tatratea Original 52% ♥	3,50€
0,04l Becherovka	3,20€
0,04l Fernet Stock Citrus	3,30€
0,04l Bailey's Irish Cream	3,50€

Alcoholic mixed drinks

0,30L GIN TONIC	6,90€
Gin, tonic, lemon, ice	
0,30L ROSEMARY GIN	6,90€
Pink gin, rose tonic, lemon, rosemary, ice	
0,30L APEROL SPRITZ	6,50€
Aperol, prosecco, soda, orange, ice	
0,30L HUGO SPRITZ	5,90€
Prosecco, elderberry syrup, soda, orange, ice	
0,30L UP TO YOU NEW	6,90€
Tatratea original, apple juice, lemon juice, apple, ice	
0,30L MOJITO	6,90€
Bacardi white, sugar, mint, lime, apple juice, soda, ice	

Non-alcoholic mixed drinks

1,00L HOMEMADE LEMONADE	7,50€
According to the offer	
0,50L HOMEMADE LEMONADE	5,90€
According to the offer	
0,20L ESPRESSO TONIC	5,20€
Espresso, tonic, lime, ice	
0,30L VIRGIN MOJITO	5,90€
Soda, sugar, mint, lime, apple juice, ice	

Snacks

100G ROASTED ALMONDS	6,50€
Sprinkled with Sea Salt /8/	

200G CHEESE PLATE	7,60€
/1,3,7/	
200G COLD CUTS & CHEESE PLATE	8,40€
/1,3,7/	

Draught beer

0,50L PILSNER URQUELL	3,50€
12°, large	

0,30L PILSNER URQUELL	2,40€
12°, small	

Bottled beer

0,50L ZLATÝ BAŽANT 10°	2,20€
0,50L ZLATÝ BAŽANT 12°	2,40€
0,33L BIRELL NEALKO	2,20€
Non-alcoholic beer	
0,33L BIRELL NEALKO RADLER	2,20€
Non-alcoholic beer	

Cognac & Brandy

0,04l Martell V.S.O.P.	9,90€
0,04l Henessy V.S.	5,90€
0,04l Karpatské Brandy Special	4,50€

Gin

0,04l Gin Beefeater	3,50€
0,04l Pink Beefeater	3,90€

Destillates

0,04l Elent Slivovica	3,90€
0,04l Elent Hruškovica	3,90€
0,04l Elent Marhuľovica	3,90€
0,04l Elent Višňovica ♥	3,90€
0,04l Koniferum Borovička	3,20€

Bourbon & Tennessee

0,04l Jack Daniel's	4,70€
0,04l Jack Daniel's Honey	4,70€
0,04l Maker's Mark NEW	4,90€



Scotch & Irish Whisky

0,04l Chivas Regal 12 y.o.	5,50€
0,04l Tullamore Dew	3,90€
0,04l Jameson	3,90€

Tequila

0,04l Olmeca Silver	3,90€
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Vodka

0,04l Absolut	3,50€
0,04l Finlandia	3,90€

Rum

0,04l A.H. Riise Non Plus Ultra <i>Black Edition</i> NEW	12,70€
0,04l Diplomatico Reserva	6,90€
0,04l Bumbu <i>The Original</i> ♥	6,90€
0,04l Božkov Republica Exclusive	3,80€
0,04l Bacardi White	3,50€

Hot drinks

0,007kg Espresso, Ristretto, Lungo	2,80€
0,014kg Double Espresso	4,50€
0,007kg Espresso Macchiato	2,90€
0,007kg Cappuccino	3,50€
0,007kg Cappuccino lactose-free	3,80€
0,007kg Cappuccino decaffeinated	3,80€
0,007kg Caffé Latté Macchiato	4,20€
0,007kg Caffé Latté Macchiato lactose-free	4,50€
0,007kg Caffé Latté Macchiato decaffeinated	4,50€
0,007kg Viennese coffee (whipped cream)	3,50€
0,007kg Decaffeinated coffee	3,50€
0,02l Milk	0,80€
0,02l Lactose-free milk	1,00€
15g Honey	0,50€
0,15l J. Meinl hot chocolate classic	3,50€
min. 2,5g BIO tea J. Meinl (according to the offer)	3,30€

+421 34 774 62 03 / HOTELSPARK.SK

recepia@hotelspark.sk

*used images are only for illustrative purposes



• AUTUMN FEAST • *Duck*

APPETIZER

100g Bruschetta 8,90€
with cream cheese, arugula, smoked duck breast, and fresh figs
/1,3,7/

SOUP

0,33l Roasted Hokkaido pumpkin cream soup 4,80€
with pumpkin seed oil and toasted pumpkin seeds /7/

MAIN COURSE

300g Confit duck leg 19,50€
red cabbage slow-cooked in red wine with apples, potato loksha (pancakes), Carlsbad dumpling, and marjoram jus /1,3,7,9,12/

200g Sous-vide duck breast 19,90€
with grilled tender vegetables, sweet potato and potato purée, and chestnut sauce /7,9/

320g Mixed leaf salad with roasted pumpkin 12,90€
with pear, grilled goat cheese, and caramelized walnuts /7,8/

DESSERT

90g Chestnut mousse 5,50€
with pears and chocolate /7/

FOR 4 PEOPLE*

2600g Roasted duck 75€
red cabbage slow-cooked in red wine with apples, loksha (potato pancakes), dumplings, 200g duck liver, 0,75l red currant wine: Vinkova Čierna perla, sweet, from Small Carpathian wine region, Pezinok
/1,3,7,9,12/

*order min. 24 hours in advance



• SOMELIER •

*recommends these local
wines*

TO ACCOMPANY THE APPETIZER

0,1l Frizzante ⓘ 2,80€
Zápražný Pesecká Leánka, white, dry, Small Carpathian wine
region, Vinosady

TO ACCOMPANY THE MAIN COURSE

0,1l Frankovaka modrá ⓘ 2,60€
Winterberg, red, dry, Small Carpathian wine region, Skalica

0,1l Veltlínske zelené ⓘ 2,60€
Repa Winery, white, dry, Small Carpathian wine region,
Šenkvice

0,1l Frizzante ⓘ 2,80€
Zápražný Pesecká Leánka, biele, suché, Malokarpatská
vinohradnícka oblasť, Vinosady

TO ACCOMPANY THE DESSERT

0,05l Pálava bobuľový výber (berry harvest wine
selection) ⓘ 1,90€
Chowaniec & Krajčírovič, sweet, Small Carpathian wine region,
Svätý Jur

... because a duck loves to swim ...