MENU

FOOD AND DRINK MENU

SPARK HOTEL WELLNESS

Appetizer

GRILLED HALLOUMI CHEESE 10,50€
100g Grilled halloumi cheese wrapped in prosciutto crudo, baked baby pear, arugula, balsamic reduction, herb baguette /1,3,7/
Extra:
1 piece of gluten and lactose-free bread /6/, 2€



HOMEMADE CRISPY POCKET 7,70€
100g Fried pocket in cornflakes filled with Prosecco ham and Gouda cheese, portobello mushroom on a green leaf salad with Hollandaise sauce and toast /1,3,7/
Extra:
1 piece of gluten and lactose-free bread /6/, 2€



Soup

STRONG 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€



MUSHROOM SOUP 4,60€
0,30l Mushroom soup from our local "Záhorie" forests with potatoes, marjoram, and sour cream /7,9/

Daily menu
MONDAY - FRIDAY
11:00-14:00
according to the offer
also as delivery

Main Course

1. VIENNESE VEAL SCHNITZEL 18,60€
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 16,50€
180g Pork tenderloin in a crust of crushed dried porcini mushrooms, thyme, and parsley, juniper and wild cranberry sauce, sautéed potatoes with fried onions /9/

3. CHICKEN BREAST 13,90€
200g Chicken breast served with corn purée, roasted baby carrots and shallots, lemon thyme jus /7,9/

4. FOREST BURGER 14,90€
300g Beef burger in a buttery brioche bun, homemade smoked garlic mayonnaise, sautéed forest mushrooms on herb butter, cheddar, crispy bacon, arugula /1,3,7/
Choice of side:
200g Sweet potato fries /-/, 5,50€
200g Belgian fries /-/, 4,50€

5. CHICKEN WRAP 12,80€
300g Wrap with fried cornflake chicken strips, cheddar sauce, tomato, iceberg lettuce, and caramelized red onion, served with steak fries and garlic aioli /1,3,7,12/

6. GRILLED PIKE-PERCH FILLET 16,80€
180g Grilled pike-perch fillet with steamed colorful carrots on herb butter, potato-pumpkin purée, and beurre blanc sauce /4,7,12/



7. BEEF SIRLOIN STEAK 27,60€
200g Beef tenderloin steak
Choice of side dishes:
200g Roasted potatoes /9/, 3,20€
200g Belgian fries /-/, 4,50€
200g Potato rösti /1,3,7/, 5,50€
Choice of sauces:
50ml Green peppercorn sauce /7,9,12/, 4,50€
50ml Porcini mushroom sauce /7,9,12/, 4,50€
50ml Blue cheese sauce /7,9/, 4,50€



8. VENISON IN CREAMY VEGETABLE SAUCE NEW 19,60€
180g Venison leg escalope in a creamy vegetable sauce, rustic dumpling stuffed with smoked meat, cranberry gel /1,3,7,9,12/

9. ROASTED BAVARIAN PORK KNUCKLE 24,50€
750g Pork knuckle, beer demi-glace, roasted apple and horseradish chutney, pickled goat horn peppers, spicy apple pepper, mustard, and pumpkin bread /1,6,7,9,10,12/

10. HOMEMADE PIROOGI 10,90€
300g Our homemade piroogi filled with Slovak sheep cheese - Bryndza, topped with fried farmhouse bacon, onions, sour cream, and chives /1,3,7/

11. CREAMY RISOTTO VG 11,20€
350g Creamy roasted pumpkin and brown button mushroom risotto with sage and parmesan /7,12/

12. PAPPARDELLE WITH BEEF TENDERLOIN 18,50€
320g Pappardelle in a creamy sauce with beef tenderloin pieces, gorgonzola, baby spinach, and pomegranate /1,3,7,9/

Side salads

100g Mixed vegetable salad 4,50€
100g Grilled vegetables /9/ 4,80€
100g Cabbage salad with carrots in a sweet and sour dressing /-/ 3,80€

Snacks

100g Roasted almonds sprinkled with sea salt /8/ 6,20€

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/

APPLE STRUDEL 4,80€
100g Apple strudel with vanilla cream and toasted almond flakes /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)	3,00€
0,25l Cappy (apple, orange, strawberry, blackcurrant, multivitamin)	3,00€
0,25l Vinea - white, Vinea - red	3,00€
0,25l Red Bull	4,50€
0,30l Natura (sparkling, lightly sparkling, still)	2,80€
0,33l Romerquelle (sparkling, still, lemon grass)	3,30€

Wine by the glass

0,10l White wine (according to the offer)	2,80€
0,10l Red wine (according to the offer)	2,80€
0,10l Rosé wine (according to the offer)	2,80€

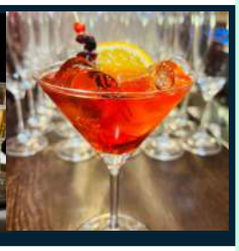
Aperitif

0,08l Cinzano Bianco	3,80€
0,08l Martini Bianco, Extra Dry	3,80€

Liqueurs & Bitters

0,04l Jägermeister	4,20€
0,04l Becherovka	3,50€
0,04l Demänovka	3,20€
0,04l Jelšovský Ginger Liqueur NEW	5,40€



Cognac & Brandy

0,04l Henessy V.S.	5,90€
0,04l Karpatské Brandy Special	5,80€

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 Koniferum Borovička	3,20€
0,04l Jelšovská Mirabela	4,20€
0,04l Jelšovská Cigánska Čerešňa NEW	4,20€

Bourbon & Tennessee



0,04l Jack Daniel´s	4,70€
0,04l Jack Daniel´s Honey	4,70€

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€

Vodka

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

Rum

0,04l A.H. Riise Non Plus Ultra *Black Edition* NEW	12,70€
0,04l Diplomatico Reserva	6,90€
0,04l Bumbu *The Original* ♥	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€

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 GINGER PINE TWIST - *OUR SIGNATURE DRINK* 7,90€
Jelšovský ginger liqueur, homemade pine shoot syrup, lemon juice, soda, ice

0,30L CUBA LIBRE 6,90€
Bacardi white, lime, Coca-cola, 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

Snacks



100G ROASTED ALMONDS 6,20€
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° 2,40€

0,50L ZLATÝ BAŽANT 12° 2,60€

0,33L BIRELL NEALKO 2,40€
Non-alcoholic beer

0,33L BIRELL NEALKO RADLER 2,40€
Non-alcoholic beer

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*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

- We wish you a delicious feast! -

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·SOMELIER·

recommends these local wines

TO ACCOMPANY THE APPETIZER

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

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

TO ACCOMPANY THE MAIN COURSE

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 ...