

À LA CARTE MENU

Dear guests,

Welcome to the restaurant of Wellness Hotel Chopok**.**

Allow us to offer you a gastronomic experience that is an integral part of what our hotel offers. We hope that the atmosphere, aroma, arrangement, and, above all, the taste of our dishes will meet the expectations of even the most demanding gourmets and connoisseurs.

Our chef Ivan Klčovský and his team will prepare creative combinations of dishes that will carry you to the sea, Slovak mountains and shepherd's huts.

Not only do they taste great and look beautiful, but the original recipes are always prepared from fresh and healthy ingredients, mostly sourced from local Slovak suppliers or fresh fish importers.

From the menu full of specialties from Mediterranean or local cuisine, you'll want to choose each of the options.

In our offer, we remember vegetarians, vegans, and people with food intolerances.

We wish you all a good appetite and a delightful culinary experience.

HOMEMADE SOUPS

0,33 l **Strong chicken broth with vegetables, meat, and noodles** 4,50 €

Chicken soup made from farm-raised chicken served with noodles, carrots, celery, parsley, and fresh parsley leaves.

Alergens: 1, 3, 7, 9

0,33 l **Soup of the day Alergens** 4,50 €

Daily soup offered by the master chef.

Alergens: 1, 3, 7, 9

SPECIALTIES FROM OUR HEADCHEF

200 g **Marinated veal sirloin with natural Demiglace sauce, served with steamed vegetables and Beluga lentils** 26,90 €

Delicate veal sirloin served on shallot onions with steamed broccoli, young carrots, and Beluga lentils steamed.

Side dish alternative: boiled potatoes, French fries.

The dish is also suitable for your children in a half portion of 100g

18,80€

Alergens: 1, 3, 7, 9, 10

250 g **Our potato dumplings with delicious cream ragout of wild mushrooms and pieces of Hiadlovský cheese** 14,50 €



Homemade potato dumplings with cream sauce and pieces of mixed wild mushrooms sautéed in butter with onions and parsley, sprinkled with pieces of mature cheese from a local farm.

The dish is also suitable for your children in a half portion of 150g

10,20€

Alergens: 1, 3, 7, 9

250 g **Creamy saffron risotto with marinated zucchini rolls and sautéed cherry tomatoes** 14,50 €



Risotto scented with saffron and thyme made from Italian Arborio rice, sprinkled with white wine, served with roasted zucchini rolls.

The delightful consistency is underlined by finely grated Parmesan and butter.

The dish is also suitable for your children in a half portion of 150g

10,20€

Alergens: 1, 3, 7, 9

MEAT SPECIALTIES

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| 200 g | Herbal Grilled Chicken Breasts on sautéed spinach with mushrooms and braised buckwheat | 19,50 € |
| | Juicy grilled chicken breasts on fresh baby spinach, served with braised buckwheat.
Side dish alternative: boiled potatoes, French fries. | |
| | The dish is also suitable for your children in a half portion of 100 g | 13,70€ |
| | Alergens: 1, 3, 5, 7, 9, 10 | |
| 200 g | Natural Chicken Medallions served with julienne vegetables and boiled baby potatoes | 18,50 € |
| | Tasty chicken meat quickly seared and drizzled with natural juices, served with buttered potatoes with herbs and braised julienned carrots, parsley, and celery.
Side dish alternative: boiled potatoes, French fries. | |
| | The dish is also suitable for your children in a half portion of 100g | 12,90€ |
| | Alergens: 1, 3, 5, 7, 9, 10 | |
| 200 g | Vienna Veal Schnitzel and Potato Wellness Salad | 26,90 € |
| | Originally prepared veal meat coated in breadcrumbs and golden-fried.
The potato wellness salad is prepared with boiled potatoes, red onions, and lamb's lettuce, seasoned with honey-mustard dressing.
Side dish alternative: boiled potatoes, French fries. | |
| | The dish is also suitable for your children in a half portion of 100g | 18,80€ |
| | Alergens: 1, 3, 5, 7, 9, 10 | |

MEAT SPECIALTIES

200 g **Chopok Chef's Sandwich with grilled pork tenderloin, onion rings, and iceberg lettuce, served with homemade salsa** 14,50 €

Delicate pork tenderloin freshly grilled, served in a whole-grain sandwich with iceberg lettuce, crispy onion rings, and cherry tomatoes, complemented with homemade salsa.

Alergens: 1, 3, 5, 7, 9, 10

200 g **Breaded Pork Schnitzel in panko, served with sweet potato fries** 15,50 €

Classically prepared pork meat, breaded in panko crust, served with tasty sweet potato fries.

Side dish alternative: boiled potatoes, French fries.

The dish is also suitable for your children in a half portion of 100g

10,90€

Alergens: 1, 3, 5, 7, 9, 10

FISH SPECIALTIES

200 g Grilled Cod Back with herb butter and Mediterranean vegetables with roasted potatoes

24,90 €

Delicious cod steak served on roast potatoes with grilled colorful bell peppers, zucchini, and eggplant, flavored with Mediterranean herbs. Side dish alternative: boiled potatoes, French fries.




The dish is also suitable for your children in a half portion of 100g

17,40€

Allergens: 3, 7, 9, 10

PASTA SPECIALTIES

In our hotel, we carefully cater to the needs of all our guests. All pasta dishes can be prepared in a version suitable for guests with gluten intolerance.

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| 250 g | Trofie with Venison Ragù and Parmesan shavings | 14,50 € |
| | Traditional Italian semolina pasta served with venison meat sauce, sautéed carrots, celery, and tomatoes, decorated with cranberries and Parmesan shavings. | |
| | The dish is also suitable for your children in a half portion of 125 g | 10,20€ |
| | Alergens: 1, 3, 7, 9, 10 | |
| 250 g | Aglia Olio e Peperoncino | 13,50 € |
|  | Spaghetti al dente prepared with lightly sautéed garlic in olive oil, topped with finely chopped fresh chili peppers, sprinkled with Parmesan shaves. | |
| | Alergens: 1, 3, 7 | |
| 250 g | Italian Pasta Napoletana | 13,50 € |
|  | Traditional Italian penne pasta served with a slightly sweet sauce made from roasted tomatoes, sprinkled with Parmesan shavings. | |
| | The dish is also suitable for your children in a half portion of 125g | 9,50€ |
| | Alergens: 1, 3, 7 | |
| 250 g | Slovak Halušky with Bryndza and Crispy Bacon | 14,50 € |
| | Traditional Slovak potato dumplings with genuine sheep cheese, garnished with crispy fried bacon. | |
|  | For vegetarians, we can prepare an option without bacon, with sautéed onions. | |
| | The dish is also suitable for your children in a half portion of 125g | 10,20€ |
| | Alergens: 1, 3, 7, 9 | |

SALAD SPECIALTIES

In our hotel, we carefully consider the needs of all our guests. All salads are naturally vegetarian, gluten-free, and can be prepared in a version suitable for guests with lactose intolerance.

250 g **Grilled goat cheese served on a salad of arugula, baby spinach leaves, and cherry tomatoes mixed with filleted orange** 14,90 €

Delicious leafy salad complemented with blue goat cheese, fruit, lightly drizzled with olive oil, served with lime dressing.



For vegans, we can prepare an option with grilled tofu.

Alergens: 5, 7, 10

250 g **Crispy colorful salad.** 14,90 €

Refreshing salad of beet, lamb's lettuce, and lollo lettuce, lightly mixed with roast beetroot and fresh grape berries, sprinkled with roasted walnuts. The salad is gently flavored with lemon-honey emulsion.



For vegans, we can prepare an option with grilled tofu.

The dish is also suitable for your children in a half portion of 125 g

10,40€

Alergens: 7, 8

250 g **Liptov shredded salad with a selection of cheeses and grated sheep cheese, flavored with fruity balsamic** 14,90 €

Steamed sheep cheese with grated sheep cheese, served on mixed radicchio and iceberg lettuce, garnished with peppers, salad cucumber, and cherry tomatoes, flavored with fruity balsamic.



For vegans, we can prepare an option with grilled tofu.

The dish is also suitable for your children in a half portion of 125g

10,40€

Alergens: 5, 7, 10

250 g **Trendy avocado salad with quinoa.** 14,90 €

Fresh avocado laid on a bed of delicious quinoa, enriched with small pieces of grilled bell pepper, onion, eggplant, served with Kalamata olives, drizzled with avocado oil.



For vegans, we can prepare an option with grilled tofu.

The dish is also suitable for your children in a half portion of 125g

10,40€

Alergens: 1, 3, 7, 9

SWEET SPECIALTIES

250 g **Potato dumplings filled with blueberries with a nut topping, poured with butter, and dusted with sugar** 11,90 €

Small pockets filled with blueberry mixture, sprinkled with ground walnuts, fragrant with butter and sugar.

The dish is also suitable for your children in a half portion of 125 g

8,30€

Alergens: 1, 3, 5, 7

250 g **Potato Jacks with poppy seeds, poured with melted butter, and served with hot fruit sauce** 11,90 €



Delicate dumplings made of potato dough coated in ground poppy seeds with sugar and poured with a sweet sauce made from forest fruits.

The dish is also suitable for your children in a half portion of 125 g

8,30€

Alergens: 1, 3, 5, 7

200 g **Chopik pancakes with fresh fruit and whipped cream** 11,90 €



Delicate pancakes served with nut spread, fresh fruit, and fluffy whipped cream.

Alergens: 1, 3, 5, 7

SOMETHING SPECIAL TO FINISH

150 g Demänovský dream

9,90 €



Our own original recipe of excellent gluten-free nougat cake served with a mix of forest fruits, whipped cream, and chocolate.

Alergens: 3, 7, 8

150 g Poppy cherry strudel served with hot vanilla cream

9,90 €



Our poppy strudel with sour cherries marinated in liqueur, served with vanilla cream.

Alergens: 1, 3, 7



WELLNESS HOTEL
CHOPOK
★ ★ ★ ★

Hotel Director: Alena Balková

Meals prepared by: Ivan Klčovský and his team

Prices calculated by: Adriana Haligardová

Wellness Hotel Chopok****, Demänovská dolina 20, 031 01 Liptovský Mikuláš

Price list valid from 01. 12. 2023

ALLERGENS PRESENT IN DISHES

1. Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut, or their hybrid varieties) and products thereof, except for
 - a) wheat glucose syrups, including dextrose, used in the manufacture of the following products:
wheat glucose syrups, including dextrose, used in the manufacture of the following products:
 - b) wheat maltodextrin, used in the manufacture of the following products:
 - c) barley glucose syrup;
 - d) cereals used for the production of distilled spirits or ethyl alcohol of agricultural origin for alcoholic beverages and other alcoholic beverages.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except for
 - a) fish gelatin used as a carrier for vitamins or carotenoid preparations;
 - b) fish gelatin or isinglass used for the fining of beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except for
 - a) fully refined soybean oil and fat, as well as products thereof, provided that the process to which they have been subjected does not increase the allergenicity level determined by the European Food Safety Authority for the product from which they originate;
 - b) natural mixed tocopherols (E 306), natural D-alpha-tocopherol, natural D-alpha-tocopherol acetate, natural D-alpha-tocopherol succinate of soybean origin;
 - c) phytosterols and esters of phytosterols obtained from soybean oil;
 - d) soybean sterol ester.
7. Milk and products thereof (including lactose), except for
 - a) whey used for the manufacture of distilled spirits or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages,
 - b) lactitol.
8. Nuts, namely almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for the production of distilled spirits or ethyl alcohol of agricultural origin for spirits and other alcoholic beverages.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites in concentrations of more than 10 mg/kg or 10 mg/l expressed as SO₂.
13. Lupines and products thereof.
14. Mollusks and products thereof.