

Starter

- 70 g **Carpaccio from free-range smoked duck and fruit** 7,90 €
alergens: A,B,D,E,F,J,K
Delicious duck-breast fillet marinated in orange, topped with rosemary and smoked on fruit wood, served with fresh fruit.
- 0,3 l **Fresh smoothie according to daily offer** 5,00 €
Daily prepared fruit- vegetable drink according to daily and season offer, get more details from the personnel.

Soups

- 0,33 l **Beef broth served with vegetables, meat and pasta** 4,00 €
alergens: A,C,G,I
Strong beef broth with fresh root vegetables, noodles and meat bits.
- 0,33 l **Daily offer soup** 4,00 €
alergens: A,C,G,I
Daily cooked soup offered by master chef.

Pasta

- 250 g **Strigoli with venison ragout with parmesan shreds** 13,50 €
alergens: A,C,E,G,I
Tasty Italian pasta served with meat sauce.
- 250 g **Tagliatelle alla puttanesca** 13,50 €
alergens: A,C,E,G,I,J
Traditional Naples dish containing sardelles, olives and capers and peeled tomato.

Meat Specialities

- 200 g **Marinated grilled chicken breast and mushroom & cheese fusilli** 18,50 €
alergens: A,E,F,G,H,I,J
Juicy grilled chicken breast and fusilli in cream mushroom sauce.
- 200 g **Grilled rump steak with Viennese onion and hot beans, batata chips** 26,00 €
alergens: A,E,F,G,K,I,J
Beef rump steak from South America served with delicate vegetables.
- 400 g **Beef in red wine, grilled tomato and grilled potato** 26,00 €
alergens: A,E,F,G,I,J
Delicious dish prepared slowly in low temperature and served with traditional grilled potato.

Fish dishes

- 200 g **Fresh fish according to daily offer, butter potatoes** 22,50 €
alergens: D,G,I,J,L
Daily prepared fresh fish with fresh vegetables, offered by master chef.

Courses for children

- 100 g **Chicken steak, rice,sesame seasonal vegetables** 13,50 €
alergens: A,C,E,F,G,I,J
Roast poultry meat, gravy, rice and vegetables.
- 100 g **Pork schnitzel and boiled potatoes** 13,50 €
alergens: A,C,E,F,G,I,J
Meat prepared in typical mid European style – breaded and fried gold.
- 200 g **Slovak „halušky s bryndzou“ (potato gnocchi) and crunchy bacon** 8,50 €
alergens: A,C,G
Traditional potato gnocchi with genuine liptov bryndza cheese, topped with roast bacon.
- 200 g **Butter potato gnocchi, blueberries and nuts** 8,50 €
alergens: A,C,G,H
Potato gnocchi with forest fruit, melted butter topped with nuts.

- 200 g **Pasta with tomatoes and cheese** 8,50 €
alergens: A,C,G
Popular pasta with tomato sauce, topped with cheese.

Salads

- 250 g **Rucola salad with spinach, pineapple, Parma ham and parmesan shreds** 13,50 €
alergens: A,C,G
Delicate leaf salad with fruit, meat and gentle olive oil and citrus dressing.
- 250 g **Traditional Greek salad** 13,50 €
alergens: A,C,G
Refreshing summer salad from fresh vegetables and salty cheese seasoned with oregano, olive oil and lemon.
- 250 g **Summer Italian salad with salmon** 13,50 €
alergens: A,D,E,F,G,H,I,J,K
Leaf salad with Mozzarella, cherry tomatoes and green olives, toast and smoked salmon.
- 250 g **Mix chicken salad** 13,50 €
alergens: A,E,F,G,H,I,J,K
Grilled chicken breast on leaf salad mix and cherry tomatoes, topped with parmesan, toast.
- 250 g **Wellness salad with oyster mushroom in sesame jacket** 13,50 €
alergens: A,G,H,K
Seasoned leaf salad with pumpkin oil and lemon juice, topped with roast pumpkin seeds and roast oyster mushroom in sesame.

Desserts

- 330 g **Demänovský dream** 8,50 €
alergens: C,G
Gluten-free nougat dessert served with forest fruit mixture, delicate whipped cream and chocolate.
- 200 g **Nougat pancakes and whipped cream** 8,50 €
alergens: A,C,E,F,G,H
Delicate pancakes served with Nutella and whipped cream.
- 180 g **Mixed ice cream sundae, whipped cream and forest fruit** 8,50 €
alergens: G
Mixed ice cream and cooked forest fruit mixture and whipped cream, topped with chocolate.

Side dishes

- 150 g **Rice** *alergens: G* 3,20 €
- 150 g **Boiled potatoes with butter** *alergens: G* 3,20 €
- 150 g **Roast potatoes** *alergens: F* 3,20 €
- 150 g **French fries** *alergens: F* 3,20 €
- 100 g **Cabbage and carrot salad** 2,70 €
- 100 g **Cucumber salad** 2,70 €
- 100 g **Tomato salad** 2,70 €

Meat weight is noted in raw state.

The weight of side dishes is noted in ready state.

Dear Guests, unless you are issued cash register bill, please do not trouble yourselves to pay for your consumption.

Wellness Hotel Chopok****, Demänovská dolina 20, 031 01 Liptovský Mikuláš
Prices calculated by: Adriana Haligardová – hotel operation manager

Dishes are prepared by: Ivan Klčovský and his team
Riaditeľ hotela: RNDr. Tomáš Podhor

Pricelist valid from 1.9.2020



FOOD ALLERGENS

- A.** Gluten-containing grains (e.g. wheat, rye, barley, oats, spelt flour, kamut and their hybrids) and products made from these, except for
 - a) Wheat based glucose syrup including dextrosis and their products, under the condition that the process they went through does not increase the degree of allergen content set by the European Food Safety Authority for the product they come from,
 - b) Wheat derived maltodextrin and its products, under the condition that the process they went through does not increase the degree of allergen content set by the European Food Safety Authority for the product they come from,
 - c) Barley glucose syrup,
 - d) Crops used for distillate production or ethyl alcohol of agricultural origin specified for distillates and other alcoholic beverages.
- B.** Shellfish and products made from shellfish.
- C.** Eggs and products from eggs.
- D.** Fish and products made from fish, except for
 - a) Fish gelatine used as vitamin or carotenoid supplements carrier;
 - b) Fish gelatine or fish oil used for beer and wine fining.
- E.** Peanuts and peanut products.
- F.** Soybean and soybean products, except for
 - a) fully refined soybean oil and fat and products from these, under the condition that the process they went through does not increase the degree of allergen content set by the European Food Safety Authority for the product they come from,
 - b) organic compound Tocopherols (E 306), organic D-alpha-Tocopherols, organic D-alpha-Tocopheryl Acetate, organic D-alpha-Tocopherol Succinate of soy origin,
 - c) Phytosterols and Phytosterol Esters found in plant oils of soy origin;
 - d) Phytostanol Ester found in sterols of plant oil of soy origin.
- G.** Milk and dairy products (including lactose) except for
 - a) whey used for distillate production or ethyl alcohol of agricultural origin specified for distillates and other alcoholic beverages,
 - b) Lactitol.
- H.** Nuts, almonds (*Amygdalus communis* L.), hazel nuts (*Corylus avellana*), walnuts (*Juglans regia*), cashew (*Anacardium occidentale*), pecan [*Carya illinoensis* (Wangenh.) K. Koch], Brazil nuts (*Bertholletia excelsa*), pistachio (*Pistacia vera*), Macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and products from these nuts, except for the nuts specified for use in distillate production or ethyl alcohol of agricultural origin specified for distillates and other alcoholic beverages.
- I.** Celery and celery products.
- J.** Mustard and mustard products.
- K.** Sesame seeds and products from sesame seed.
- L.** Sulphur dioxide and sulphites in concentration higher than 10 mg/kg or 10 mg/l formulated as SO₂.
- M.** Lupines and products from lupines.
- N.** Molluscs and products from molluscs.