

# 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 **Homemade chicken broth with vegetables, noodles and meat** 4,90 €

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

Allergens: 1,3,7,9

0,33 l **Soup of the day** 4,90 €

Soup cooked daily by our Master Chef.

Allergens: 1,3,7,9

# OUR CHEF'S SPECIALTIES

**200g    Marinated beef steak with natural Demiglace sauce  
served with roasted shallots, potatoes, peppers,  
and cherry tomatoes    29,90 €**

Tender beef steak served with roasted shallots, potatoes and vegetables.

Allergens: 7,9,10

**250 g    Creamy spinach risotto with marinated pieces  
of king oyster mushrooms and grilled tomatoes    16,50 €**



Risotto flavored with roasted shallots and thyme, prepared from Italian Arborio rice, drizzled with white wine, served with roasted mushroom slices and grilled tomato steak. The delicious texture is enhanced by finely grated Parmesan cheese and butter.

**The dish is suitable for vegetarians.**

**Also available in a half portion (150g) suitable for children**

**11,60 €**

Allergens: 3,7,9

# MEAT SPECIALTIES

**200g Farmer's burger with pulled beef neck, crispy salad, onion jam and steak fries 19,50 €**

Delicate beef neck prepared slowly, served in a farmer's bun with mixed salad, onion jam with red wine and finished with homemade sauce.

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

**200 g Grilled chicken breast "Alfredo" 18,50 €  
with creamy Italian semolina pasta**

Juicy grilled chicken breast mixed with creamy pasta and sprinkled with fresh herbs.

**Also available in a half portion (100g) suitable for children.**

**12,90 €**

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

**200 g Pork schnitzel fried in panko crust served with steak fries 18,50 €**

Classically prepared pork, fried in panko crust, served with tasty potato fries.

**Also available in a half portion (100g) suitable for children**

**12,90 €**

Allergens: 1,3,7,9,10

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# OUR GUESTS' FAVORITE DISHES

250 g **Bryndzové halušky (Slovakian dumplings with sheep cheese) with crispy bacon** 15,50 €



Traditional Slovak potato dumplings with authentic sheep cheese bryndza, topped with pieces of crispy fried bacon.

We are happy to prepare a vegetarian option too, without bacon, topped with fried onions.

Also available in a half portion (125g) suitable for children

10,90 €

Allergens: 1,3,7,9

200g **Liptovský oštiepok (traditional Slovak smoked cheese) in a sesame coating, served with farm fries, tartar sauce and cranberries chutney** 16,50 €



Traditionally prepared pieces of Slovak cheese, fried in sesame breadcrumbs, served with boiled potatoes and two homemade sauces.

Also available in a half portion (100g) suitable for children.

11,60 €

Allergens: 1,3,7,9,10

200 g **Master Chef potato dumplings with delicious cream ragout made from wild mushrooms and shavings of mature Tête de Moine cheese** 16,50 €



Homemade potato dumplings with cream sauce with pieces of mixed wild mushrooms sautéed in butter with onion and parsley, sprinkled with pieces of hard cheese with a nutty flavor.

Also available in a half portion (150g) suitable for children.

11,60 €

Allergens: 1,3,7,9

# FISH SPECIALTIES

## 200g **Milanese style spaghetti with grilled pieces of cod fillet**

**24,90 €**

Delicious pieces of cod served with sautéed onions, finely chopped champignons, drizzled with lemon juice, served on spaghetti and sprinkled with chopped parsley.

**Also available in a half portion (100g) suitable for children.**

**17,40 €**

Allergens: 1,3,4,7,9,10

# PASTA SPECIALTIES

250g **Potato gnocchi with roasted pieces of pumpkin,  
sun-dried tomatoes, spinach and parmesan shavings** 15,50 €



Traditional Italian potato pasta served with roasted pumpkin, sun-dried tomatoes, and fresh spinach leaves, sprinkled with Parmesan cheese.

**Also available in a half portion (125g) suitable for children.**

10,90 €

Allergens: 1,3,7,9,10

250 g **Aglia Olio e Peperoncino** 15,50 €



Spaghetti al dente prepared with garlic lightly sautéed in olive oil, sprinkled with fresh chili peppers and Parmesan shavings.

Allergens: 1,3,7

250 g **Italian penne pomodoro pasta** 15,50 €



Traditional Italian penne served with tomato ragù and topped with Parmesan cheese shavings.

**Also available in a half portion (125g) suitable for children.**

10,90 €

Allergens: 1,3,7

**At our hotel, we take great care to meet our guests' needs.  
All pasta dishes can be made gluten-free upon request.**



# SALAD SPECIALTIES

150g **Delicious salad with arugula, baby spinach leaves, and cherry tomatoes mixed with orange fillets** 12,90 €



Leaf salad topped with fruit and lightly drizzled with olive oil, served with lime dressing.

**The dish is suitable for vegetarians and vegans.**

Allergens: 5,7,10

150 g **Caesar salad** 12,90 €



A refreshing salad of torn romaine lettuce lightly tossed with anchovy dressing, sprinkled with toasted breadcrumbs.

**The dish is suitable for vegetarians and vegans.**

Allergens: 3,5,6,7,8,10

300 g **Trendy avocado salad with quinoa** 14,90 €




Fresh avocado on a bed of quinoa, with small pieces of grilled peppers, onions, and eggplant, served with Kalamata olives and drizzled with avocado oil.

**The dish is suitable for vegetarians and vegans**


Allergens: 1,3,7,9

**Salads can be prepared with the following options:**

150g **Grilled blue cheese** 5,90€  
 Allergens: 5,7,10

150g **Crispy fried oyster mushrooms** 5,90€  
 Allergens: 5,10

150g **Grilled chicken breast** 5,90€  
**The dish is also suitable for children in a smaller portion (100 g).** 4,90€  
Allergens: 7

150g **Grilled smoked tofu cheese** 5,90€  
 **The dish is suitable for vegetarians and vegans.**  
Allergens: 6

# SWEET SPECIALTIES

250g **Blueberry-filled dumplings with nut sprinkles,  
topped with butter and dusted with sugar** 11,90 €



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

**Also available in a half portion (125g) suitable for children.**

8,30 €

Allergens: 1,3,5,7

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



Delicate potato dumplings coated in ground poppy seeds with sugar and topped with sweet sauce made from forest fruits.

**Also available in a half portion (125g) suitable for children.**

8,30 €

Allergens: 1,3,5,7

200 g **Chopík's pancakes with fresh fruit and whipped cream** 11,90 €



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

Allergens: 1,3,5,7

# SOMETHING SPECIAL TO FINISH

## 150g **Demänovský dream**

9,90 €



Our own original recipe for an excellent gluten-free nougat dessert served with a mixture of forest fruits, soft whipped cream and chocolate.

Allergens: 3,7,8

## 150 g **Poppy seed and sour cherry strudel**

9,90 €



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

Allergens: 1,3,7



The symbol indicates dishes suitable for vegetarians.

Meat weights are listed in its raw state.  
Side dish weights are listed in cooked form.



WELLNESS HOTEL  
**CHOPEK**  
★★★★

Hotel Director: Alena Balková  
Meals prepared by: Ivan Klčovský and his team

Prices calculated by: Štefan Vrbenský

Price list valid from January 1, 2026

## 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 SO<sub>2</sub>.
13. Lupines and products thereof.
14. Mollusks and products thereof.