

VALØR

RESTAURANT

DENNÉ MENU 22.9. – 25.9.

POLIEVKY

PO ZATVORENÉ

UT KULAJDA

s vareným vajíčkom a kôprom 1, 3, 7, 9 0,25 l

ST BRYNDZOVÁ

so slaninkou a pažítkou 1, 7, 9 0,25 l

ŠT ESTRAGÓNOVÁ

7 0,25 l

PIA KURACÍ VÝVAR

so zeleninou a rezancami 1, 3, 9 0,25 l

KRÉM Z PEČENÝCH PARADAJOK ★ TÝŽDENNÁ POLIEVKA

7, 8, 9 0,25 l

HLAVNÉ JEDLÁ

1 ZEMIAKOVO-TVAROHOVÉ KNEDLE 10.00

s jahodovou omáčkou

1, 3, 5, 7 150 g / 350 g

2 TRHANÉ KURACIE VYKOSTENÉ STEHNO 10.00

s hranolkami, chedarovou omáčkou, marinovanou cibuľkou a uhorkou

7, 9, 10 150 g / 350 g

3 HOVÄDZIE LÍČKA 12.00

na červenom víne, so zelerovým pyrė a koreňovou zeleninou

1, 7, 9, 12 150 g / 350 g

4 TAGLIOLINI AGLIO E OLIO 12.00

s krevetami, cesnakom, chilli, parmezánom a olivovým olejom

1, 2, 3, 7 150 g / 350 g

5 MARINOVANÁ BRAVČOVÁ KRKOVIČKA 12.00

s pivom, dusenou hlávkovou kapustou a pučenými zemiakmi so slaninkou

1, 6, 7, 9, 10, 12 150 g / 350 g

VALØR

RESTAURANT

LUNCH MENU 22.9. - 25.9.

MON CLOSED

TUE KULAJDA

with boiled egg and dill 1, 3, 7, 9 0,25 l

WED SHEEP CHEESE SOUP

with bacon and chives 1, 7, 9 0,25 l

THU TARRAGON SOUP

7 0,25 l

FRI CHICKEN BROTH

with vegetables and noodles 1, 3, 9 0,25 l

ROASTED TOMATO CREAM SOUP ★ WEEKLY SOUP

7, 8, 9 0,25 l

1 POTATO & CURD CHEESE DUMPLINGS 10.00

with strawberry sauce

1, 3, 5, 7 150 g / 350 g

2 PULLED ROASTED CHICKEN THIGH 10.00

with French fries, cheddar sauce, pickled onion and cucumber

7, 9, 10 150 g / 350 g

3 BEEF CHEEKS 12.00

in red wine, with celery purée and root vegetables

1, 7, 9, 12 150 g / 350 g

4 TAGLIOLINI AGLIO E OLIO 12.00

with prawns, garlic, chilli, Parmesan and olive oil

1, 2, 3, 7 150 g / 350 g

5 MARINATED PORK NECK 12.00

with beer, braised white cabbage and crushed potatoes with bacon

1, 6, 7, 9, 10, 12 150 g / 350 g

SOUPS

MAIN COURSES