

VALØR

RESTAURANT

DENNÉ MENU 28.9. – 2.10.

POLIEVKY

- PO

ZELENINOVÁ

s mrveničkou 1, 3, 7, 9 0,25 l
- UT

FAZUĽOVÁ

s udeným mäsom, slaninou a klobásou 1, 3, 9, 10 0,25 l
- ST

CESNAKOVÁ

so syrom a krutónmi 1, 3, 7, 9 0,25 l
- ŠT

MRKVOVÁ

so zázvorom a kokosom 1, 8, 9, 11, 12 0,25 l
- PIA

SLEPAČÍ VÝVAR

s mäsom, zeleninou a rezancami 1, 3, 9 0,25 l

KRÉM Z PEČENÝCH PARADAJOK

★ TÝŽDENNÁ POLIEVKA

7, 8, 9 0,25 l

HLAVNÉ JEDLÁ

- 1

KURACÍ PAPRIKÁŠ

s kolienkami a kyslou smotanou

1, 7, 9 150 g / 350 g

11.00
- 2

ŽEMĽOVKA

s jablkami, tvarohom a ovocnou omáčkou

1, 3, 7 150 g / 350 g

11.00
- 3

KRÉMOVÉ RIZOTO

s brokolicou a ančovičkami

1, 4, 7, 9, 12 150 g / 350 g

11.00
- 4

HOVÄDZIE MÄSOVÉ GUĽKY

v paradajkovej omáčke, so zemiakmi na masle a jarnou cibuľkou

1, 3, 7, 9 150 g / 350 g

13.00
- 5

BRAVČOVÝ GULÁŠ

s kuriatkami a karlovarskou knedľou

1, 3, 7, 9, 12 150 g / 350 g

13.00

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LUNCH MENU 28.9. – 2.10.

SOUPS

MON **VEGETABLE SOUP**

with egg barley 1, 3, 7, 9 0,25 l

TUE **BEAN SOUP**

with smoked meat, bacon and sausage 1, 3, 9, 10 0,25 l

WED **GARLIC SOUP**

with cheese and croutons 1, 3, 7, 9 0,25 l

THU **CARROT SOUP**

with ginger and coconut 1, 8, 9, 11, 12 0,25 l

FRI **CHICKEN BROTH**

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

ROASTED TOMATO CREAM SOUP ★ WEEKLY SOUP

7, 8, 9 0,25 l

MAIN COURSES

1 **CHICKEN PAPRIKASH** 11.00

with macaroni and sour cream

1, 7, 9 150 g / 350 g

2 **BREAD PUDDING** 11.00

with apples, curd cheese and fruit sauce

1, 3, 7 150 g / 350 g

3 **CREAMY RISOTTO** 11.00

with broccoli and anchovies

1, 4, 7, 9, 12 150 g / 350 g

4 **BEEF MEATBALLS** 13.00

in tomato sauce, with buttered potatoes and spring onion

1, 3, 7, 9 150 g / 350 g

5 **PORK GOULASH** 13.00

with chanterelle and bread dumpling

1, 3, 7, 9, 12 150 g / 350 g