

VALØR

RESTAURANT

DENNÉ MENU 19.10. – 23.10.

POLIEVKY

PO **KARFIOLOVÝ KRÉM**
s oravskou slaninou a gorgonzolou 1, 3, 7 0,25 l

UT **FAZUĽOVÁ**
s údeným mäsom, slaninou a klobásou 1, 3, 9, 10 0,25 l

ST **KAPUSTNICA**
so sladkou smotanou a chlebom 1, 3, 7, 9 0,25 l

ŠT **MRKVOVÝ KRÉM**
s kari, zázvorom a bylinkovým olejom 1, 7 0,25 l

PIA **SLEPAČÍ VÝVAR**
s mäsom, zeleninou a rezancami 1, 3, 7, 9 0,25 l

KRÉM Z PEČENÝCH PARADAJOK ★ TÝŽDENNÁ POLIEVKA
7, 8, 9 0,25 l

HLAVNÉ JEDLÁ

1 **KRÉMOVÉ RIZOTO** 11.00
s hruškou a vlašskými orechmi
7, 8, 9, 10, 12 150 g / 350 g

2 **TRHANÉ KURACIE STEHNO** 11.00
s hranolkami, marinovanou cibuľou a cheddarovou omáčkou
7, 9, 10, 11 150 g / 350 g

3 **FRANCÚZSKY ŠALÁT NIÇOISE** 13.00
s tuniakom
1, 3, 4, 7, 10, 11, 12 150 g / 350 g

4 **GNOCCHI NA HUBOVOM RAGÚ** 13.00
s bravčovou panenkou
1, 3, 7, 12 150 g / 350 g

5 **POKE BOWL S FLANK STEAKOM** 13.00
so sushi ryžou, edamame, jarnou cibuľkou, wakame a teriyaki omáčkou
1, 6, 9, 10, 11, 12 150 g / 350 g

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LUNCH MENU 19.10. – 23.10.

SOUPS

MON CAULIFLOWER CREAM SOUP

with Orava bacon and Gorgonzola 1, 3, 7 0,25 l

TUE BEAN SOUP

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

WED SAUERKRAUT SOUP

with sweet cream and bread 1, 3, 7, 9 0,25 l

THU CARROT CREAM SOUP

with curry, ginger and herb oil 1, 7 0,25 l

FRI CHICKEN BROTH

with chicken, vegetables and noodles 1, 3, 7, 9 0,25 l

ROASTED TOMATO CREAM SOUP ★ WEEKLY SOUP

7, 8, 9 0,25 l

MAIN COURSES

1 CREAMY RISOTTO 11.00

with pear and walnuts

7, 8, 9, 10, 12 150 g / 350 g

2 PULLED CHICKEN THIGH 11.00

with French fries, pickled onions and cheddar sauce

7, 9, 10, 11 150 g / 350 g

3 FRENCH NIÇOISE SALAD 13.00

with tuna

1, 3, 4, 7, 10, 11, 12 150 g / 350 g

4 GNOCCHI WITH MUSHROOM RAGOUT 13.00

with pork tenderloin

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

5 POKE BOWL WITH FLANK STEAK 13.00

with sushi rice, edamame, spring onions, wakame and teriyaki sauce

1, 6, 9, 10, 11, 12 150 g / 350 g