



APPETIZERS

-  100 g GRILLED HALLOUMI CHEESE with honey, pecans, dried raisins, rocket salad, pomegranate, homemade sourdough bread ^(7,8)  €14
-  80 g BEEF CARPACCIO ^(1,2) €19



SOUPS

- 200 ml VEAL BROTH with crêpe noodles, peas and root vegetables ^(1,3) €9
-  200 ml TOMATO SOUP with basil pesto and Parmesan cheese ^(7,8)  €8



SALADS

- 150 g CAESAR SALAD with chicken supreme / shrimp ^(1,2,3,10) €20
-  120 g NIÇOISE SALAD with grilled tuna steak ^(3,4,10,11) €25
- 125 g BURRATA SALAD with grilled peach, figs, cherry tomatoes, pistachios, and yuzu gel ^(7,8) €19
- 200 g MIXED LEAF SALAD with seasonal vegetables  €11



MAIN COURSES

-  400 g GRILLED PIKE-PERCH OR CHICKEN SUPREME Hokkaido pumpkin risotto, baby broccoli, herb ricotta, chestnuts, pumpkin seed oil ^(1,2,4) €25
- 400 g TAGLIATELLE with Bolognese sauce and Parmesan cheese ^(1,3,7,9) €22
- 300 g PORK CHOP „COTOLETTA ALLA MILANESE“ in panko breadcrumbs, boiled potatoes with ghee butter and parsley ^(1,3,7) €22
- 250 g VEAL OSSO BUCO SIRLOIN with Karlovy Vary dumplings and pickled cranberries ^(1,3,7) €29
- 500 g POKE with vegetables Optional: prawns or Sashimi tuna €19 + €7
-  200 g BEEF DAMIAN BURGER with fries and truffle mayonnaise ^(1,3,7) €30



BOWLING

1 hour 12:00 – 23:00 €25



SPECIALTIES FROM THE JOSPER GRILL

- 900 g T-BONE STEAK Wagyu – AUS €150
- 200 g FILLET MIGNON STEAK – Beef tenderloin – URU €38
- 300 g RIB EYE STEAK – grain-fed rib eye – URU €39
- 250 g WAGYU RIB EYE STEAK Roll A5, Toriyama – JAP €78



STEAK SAUCES

- 20 ml Red Wine Sauce €4
- 20 ml Pepper Sauce €4
- 20 ml Green Pepper Sauce ⁽¹⁾ €5
- 20 ml Café de Paris Sauce ⁽¹⁾ €4
- 20 ml Chimichurri ⁽¹⁾ €4



LIPTOV SPECIALTIES

- 250 g BRYNDZA DUMPLINGS with fried onion, bacon and sour milk dressing ^(1,3,7) €18
- 150 g FRIED FARMER'S CHEESE in panko breadcrumbs, kimchi mayonnaise, pickled cucumbers, boiled potatoes ^(1,3,7,11)  €22

 – Healthy choice  – Vegetarian

*It is not recommended that raw or undercooked meat and eggs be consumed by children, pregnant or breast-feeding women, and people with weakened immunity.

Allergens: 1. Cereals containing gluten, 2. Chutneys and products thereof, 3. Eggs and products thereof, 4. Fish and products thereof, 5. Peanuts and products thereof, 6. Soybeans and products thereof, 7. Milk and products thereof, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame seeds, 12. Sulphur dioxide and sulphites, 13. Lupin, 14. Molluscs. The weight of the meat is stated in its raw state.

All fish served in our menu come from sustainable and responsibly managed sources.

All prices are in EUR and include VAT. The prices are valid from 1.6.2026.



PIZZA

- 350 g MARGHERITA tomato sauce, basil, mozzarella, olive oil ^(1,7) €16
- 400 g FUNGHI tomato base, mozzarella, Milano salami, mushrooms, black olives ^(1,7) €15
- 450 g VENTRICINO tomato sauce, mozzarella, red onion, gorgonzola, ventricina salami ^(1,7) €17
- 400 g QUATTRO FORMAGGI artichoke base, mozzarella, gorgonzola, buffalo mozzarella, Parmesan ^(1,7) €18
- 400 g MORTADELLA E PISTACCIO mozzarella, mortadella, pistachios, figs, Parmesan ^(1,7,9) €17
- 400 g PROSCIUTTO tomato base, mozzarella, rocket salad, prosciutto, Parmesan ^(1,7) €18
- 400 g PESTO E PANCETTA tomato sauce, mozzarella, pancetta, cherry tomatoes, basil pesto ^(1,7,8) €17
- 400 g BURRATA VERDE tomato base, burrata, cherry tomatoes, basil ^(1,7) €18
- 150 g PIZZA STICKS, with garlic mayonnaise ^(1,7,9) €8



KIDS MENU

- 100 g FRIED CHICKEN NUGGETS WITH boiled potatoes ^(1,3,7) €11
- 180 g SPAGHETTI WITH TOMATO SAUCE and Parmesan ^(1,7)  €10
- 150 g POPPY SEED DUMPLINGS ^(1,3)  €11
- 300 g MAKE YOUR OWN PIZZA (subject to availability) €15



SIDE DISHES

- 100 g Fries €5
- 100 g Sweet Potato Fries €7
- 100 g Boiled Butter Potatoes ⁽¹⁾ €5
- 100 g Roasted Baby Potatoes €6
- 200 g Grilled Vegetables €8
- 100 g Jasmine Rice €5



DESSERTS

- 120 g CHOCOLATE PILLOW ^(1,3,7,8) €10
- 120 g CRÈME BRÛLÉE with sorbet ^(1,3,7) €11
- 150 g ICE CREAM / SORBET (daily selection) ^(1,7) €8