



STARTERS

100g **SALMON TARTARE**
smoked salmon tartare,
pickled cucumber and
wasabi sabayon €7,80
(3) (4)

60g **PORTOBELLO MUSHROOMS**
pumpkin seed crusted
mushrooms, truffle
mayonnaise and red beet
leaves salad €5,80
(1) (3) (9) (10)

80g **TIGER PRAWNS**
in olive oil, crispy garlic, chili and
fresh rosemary €7,80
(2)

STEAKS

200g **Beef FILET MIGNON** €23,00

200g **Beef RIB EYE** €19,00

350g **Veal T- BONE** €25,00

grilled mixed veggies and
oven-baked potatoes

Please, choose your sauce:

- ◆mushroom sauce (7)
- ◆demi glace Bordelaise (9)
- ◆herb butter (7)

SOUPS

0,30l **FRENCH ONION
MUSHROOM SOUP**
caramelized onions, lentils and
mushroom soup, zapečený
cheesy garlicky toast €4,50
(1) (7)

0,40l **SOTO AYAM**
traditional indonesian soup
aromatic chicken broth with
lemongrass and ginger, lime leaves,
sprouts and sambal kicap €4,80
(4) (11)

SALADS

100/300g **GOAT CHEESE**
baked goat cheese on
autumn salad leaves,
roasted seeds, pear,
marinated red beets,
and apple vinaigrette €12,00
(7) (8) (10)

1





MAINS

150g **CHICKEN PATIALA CURRY**

spice chicken cashew curry, yogurt, basmati rice and lentil papadum

(7) (8) (11)

€11,50

350g **DUCK LEG CONFIT**

slow roasted duck leg, red cabbage, potato terrine, orange compote and duck jus

(3) (7)

€14,00

100/300g **YAKISOBA NOODLES**

japanese noodles with thinly sliced pork belly, vegetables, shitake mushrooms, nori and pickled ginger

(1) (4) (6) (14)

€12,00

150g **WIENER SCHNITZEL**

traditional pork escalope with styrian potato salad, pumpkin oil and cranberries

(1) (3) (10)

€8,80

200g **WILDBOAR RAGOUT**

rich wildboar ragout with juniper and port wine, elderberry syrup, sage and potato-carrot puree

(7) (9)

€13,50

500g **BEEF RIBS GALBI-JJIM**

korean braised beef ribs coated with sticky spicy sauce and vegetables, traditional kimchi cabbage

(4) (6) (11)

€17,00

100/300g **TAGLIATELLE WITH SALMON AND CLAMS**

italian salmon pasta and clams sauce, capers, chili, anchovies and pecorino

(1) (4) (7) (14)

€13,00

150g **ZANDER FILLET**

crispy fried zander on red beet risotto, goat cheese and balsamic reduction

(4) (7) (9)

€14,00

200g **VEGI KOFTA**

indian jackfruit kofta balls soaked in a rich and creamy gravy, basmati rice and lentil papadum

(7) (8) (11)

€12,00





APERITIFS

0,1l	Cinzano bianco	€2,20
0,1l	Martini dry	€2,20
0,08l	MARTINI COCKTAIL (martini, gin, olives)	€3,20
0,15l	APEROL SPRITZ (aperol, sparkling wine, soda)	€4,00

DESSERTS

150g	LEMON MERINQUE PIE crispy meringue and zesty lemon-saffron curd nestled in white chocolate pastry case (1) (3) (7)	€4,80
180g	CRÊPES crepes with caramelized apples and home made icecream (1) (3) (7)	€4,80
200g	CHEESE selection of cheese, nuts and olives (7) (8)	€9,00
150g	Nachos with cheddar and onions	€4,80
100g	roasted peanuts	€2,80
80g	roasted almonds	€3,80

COFFE&TEA

7g	Espresso	€1,40
7g	Viennese Caffè	€1,80
7g	Irlanda Caffè (jameson 2cl, brown sugar, cream)	€3,00
1,75g	Whittington Tea	€2,30
20g	Honey	€0,50

NON-ALCOHOLIC

0,33l	Coke / coke light	€1,50
0,33l	Fanta, Sprite	€1,50
0,33l	Kinley Tonic /mojito, ginger//	€1,50
0,20l	Juices Rauch	€1,50
0,25l	Ice Tea Nativa	€1,50
0,33l	Vinea	€1,40
0,25l	Rajec mineral water	€1,20
0,33l	Römerquelle water	€1,20
0,33l	Kofola	€1,40
0,33l	Ginger Mania	€3,00
0,40l	Homemade Lemonade	€3,20
1,50l	Lemon water	€2,00

BEER

0,3l	Svijansky Maz 11% draft	€1,20
0,5l	Svijansky Maz11% draft Craft beer draft	€1,80
0,3l	Kaltenecker Brokat dark	€3,00
0,5l	Weizenbier Primator	€2,50
0,5l	Svijanska vozka non-alcoholic	€1,70
0,5l	Paulaner Weizen non-alcoholic	€2,80
0,5l	Birell Radler non-alcoholic	€1,70





SPIRITS

0,04l	Jelinek 42%	€2,70
	Pear, Marille	
0,04l	Marsen	
	Pear, Sherry 42,3%	€4,00
0,04l	Slivovica Bošacka 52%	€2,50
0,04l	Borovička špiš 40%	€2,00
0,04l	Grappa 40%	€3,00
0,04l	Gin Beefeater	€2,50
0,04l	Gin 40%	€1,10
0,04l	Tequila Olmeca	€3,50
	silver/reposado	
0,04l	Vodka Finlandia	€2,00
0,04l	Vodka Stolichnaya	€2,00
0,04l	Rum Captain Morgan	€2,00
0,04l	Bacardi Black	€2,00
0,04l	Rum Diplomatico	€7,50
0,04l	Don Papa Rum	€6,00
0,04l	Zacapa Ron 23y.	€8,00

LIQUEURS & BITTERS

0,04l	Bailey's	€2,50
0,04l	Malibu	€2,00
0,04l	Contreau	€3,00
0,04l	Grand Marnier	€3,50
0,04l	Becherovka	€1,50
0,04l	Jägermeister	€2,00
0,04l	Fernet Stock	€1,50
0,04l	Fernet Citrus	€1,50
0,04l	Campari bitter	€2,00

WHISKY & COGNAC

0,04l	Ballantine's	€2,30
0,04l	Chivas Regal	€4,20
0,04l	Glenfiddich	€7,00
	single malt 12y.	
0,04l	Jameson	€2,50
0,04l	Tullamore Dew	€2,50
0,04l	Jim Beam	€2,50
0,04l	Jim Beam red stag	€2,00
0,04l	Jack Daniel's / Honey	€3,50
0,04l	KBŠ	€3,20
0,04l	Metaxa*****	€2,50
0,04l	Hennessy V.S.	€4,50
0,04l	Remy Martin VSOP.	€6,50
0,04l	Martel V.S.	€4,00

COCKTAILS

0,24l	Gin Tonic	€3,00
0,05l	Margarita	€3,20
	/tequila, contreau, lemon juice/	
0,25l	Hugo	€3,50
	/prosecco, mint, elderberry & lemon juice/	
0,25l	Cuba Libre	€3,50
	/bacardi, cola, lemon juice/	
0,50l	Sangria	€6,00
	/vermuth, wine, prosecco, gin, brandy, fruit/	
0,06l	Polish Mad Dog	€2,00
	/vodka, raspberry syrup, tabasco/	





OPEN

TUE - SAT

12.00 - 22.00

SUN - MON

closed

Bon Appetite

International Restaurant

ART Furman s.r.o.

Zvolenská 145, Vidiná

www.artfurman.sk

ALLERGENS

The presence of food allergen in meals is indicated according to the following list:

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof.
2. Crustaceans 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 i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts and product thereof.
9. Celery and products thereof.
10. Mustard and product thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/1 kg or 10 mg/1 litre.
13. Lupin and product thereof.
14. Molluscs and products thereof.

Weight of the meats is stated in their raw state. Prices calculated on 12.10.2021.

