



## STARTERS

80g **DUCK FAT SPREAD**  
homemade duck fat spread  
on slice of sourdough bread,  
marinated green onions  
(1) €3,00

80g **TIGER PRAWNS**  
in olive oil, crispy garlic, chili  
and fresh rosemary  
(2) €8,00

## STEAKS

200g **Beef FILET MIGNON** €27,00  
200g **Beef RIB EYE** €19,00  
200g **Venison steak** €25,00

grilled mixed veggies and oven-  
baked potatoes

Please, choose your sauce:

- ◆ demi glace Bordelaise (9)
- ◆ green peppercorn cream sauce (7)
- ◆ herb butter (7)

## SOUPS

0,30l **GOULASH SOUP**  
traditional goulash with three  
kinds of meat, root veggies  
and sourdough bread  
(1) (9) €4,50

0,30l **ONION SOUP**  
french onion soup with  
wine and thyme, cheese  
crouton  
(1) (7) €3,80

## SALAD

120/300g **CAMEMBERT**  
grilled Camembert on  
autumn leaves, apples,  
walnuts, artichokes and  
parmesan dressing  
(7) (8) (9) €11,50





## MAINS

- 150g **CHICKEN CURRY**  
aromatic indian chicken  
curry, green beans, basmati  
rice, papadam and turnip  
cabbage-coconut salad  
(7) €13,50
- 350g **DUCK LEG**  
confit duck leg, braised red  
cabbage, bread dumplings  
and gravy  
(1) (3) (7) €14,80
- 100/300g **SWEET & SOUR  
NOODLES**  
spicy rice noodles with home  
ground meat, chili oil,  
sprouts, roasted soy nuts,  
sesame and cilantro  
(6) (11) €14,00
- 150g **WIENER SCHNITZEL**  
traditional pork escalope with  
styrian potato salad, pumpkin  
oil and cranberries  
(1) (3) (10) €10,50
- 200g **BEEF TARTAR**  
homemade beef tartare  
with all the seasonings  
(3) (10) €17,00
- 250g **BEEF CHEEKS**  
slow cooked beef cheeks in red  
wine sauce, dried mushrooms  
and root vegetables, black root-  
potato mash  
(7) (9) €16,80
- 180g **COD FISH**  
almond-garlic baked cod,  
red beet sauce, parsnip  
puree  
(1) (4) (7) (8) €14,50
- 70/300g **PASTRAMI  
CARBONARA**  
spaghettoni with homemade  
pastrami, fresh egg, radicchio  
and parmesan  
(1) (3) (7) €9,80
- 300g **SPAETZLE**  
homemade spaetzle with  
slovak sheep cheese,  
buttered and roasted onions  
and mixed salad  
(1) (3) (7) (10) €8,00





## APERITIFS

0,1l	<b>Cinzano bianco</b>	€2,20
0,1l	<b>Martini dry</b>	€2,20
0,08l	<b>MARTINI COCKTAIL</b> (martini, gin, olives)	€3,50
0,15l	<b>APEROL SPRITZ</b> (aperol, sparkling wine, soda)	€4,00

## DESSERTS

150g	<b>APPLE PIE</b> creamy apple-ginger pie with walnuts (1) (3) (7) (8)	€5,80
150g	<b>SOUFFLE</b> rich chocolate souffle with homemade raspberry sorbet (1) (3) (7)	€5,80
200g	<b>CHEESE</b> selection of cheese, nuts and olives (7) (8)	€11,00
150g	<b>Nachos with cheddar and onions</b>	€6,00
80g	<b>Roasted Almonds</b>	€3,80

## COFFE&TEA

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

## NON-ALCOHOLIC

0,33l	Coke / coke light	€2,00
0,33l	Fanta, Sprite	€2,00
0,33l	Kinley Tonic /mojito, ginger/	€2,00
0,20l	Juices Rauch	€2,00
0,25l	Ice Tea Nativa	€2,20
0,33l	Vinea	€1,70
0,25l	Rajec mineral water	€1,50
0,33l	Römerquelle water	€1,50
0,33l	Kofola	€1,50
0,33l	Ginger Mania	€3,50
0,40l	Homemade Lemonade	€3,80
1,50l	Lemon water	€2,80

## BEER

0,3l	Svijansky Maz 11% draft	€1,50
0,5l	Svijansky Maz 11% draft	€2,20
0,3l	Kaltenecker Brokat dark	€3,00
0,5l	Weizenbier Primator	€2,80
0,5l	Svijanska vozka non-alcoholic	€1,80
0,5l	Paulaner WeizYb lemon non-alcoholic	€3,20
0,33l	Paulaner Müncher non-alcoholic	€2,80
0,5l	Birell Radler non-alcoholic	€2,20





## SPIRITS

0,04l	Jelinek 42% Pear, Marille	€3,00
0,04l	Marsen Pear, Sherry 42,3%	€4,00
0,04l	Slivovica Bošacka 52%	€2,80
0,04l	Borovička špiš 40%	€2,00
0,04l	Grappa 40%	€4,00
0,04l	Gin Beefeater	€2,50
0,04l	Gin 40%	€1,10
0,04l	Tequila Olmeca silver/reposado	€3,50
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	€1,80
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	€2,80
0,04l	Chivas Regal	€4,50
0,04l	Glenfiddich single malt 12y.	€7,00
0,04l	Jameson	€2,80
0,04l	Tullamore Dew	€2,80
0,04l	Jim Beam	€2,80
0,04l	Jim Beam red stag	€2,50
0,04l	Jack Daniel's / Honey	€3,50
0,04l	KBŠ	€4,80
0,04l	Metaxa*****	€2,80
0,04l	Hennessy V.S.	€4,80
0,04l	Remy Martin VSOP.	€6,50
0,04l	Martel V.S.	€4,00

## COCKTAILS

0,24l	Gin Tonic	€3,50
0,05l	Margarita /tequila, contreau, lemon juice/	€4,50
0,25l	Hugo /prosecco, mint, elderberry & lemon juice/	€4,20
0,25l	Cuba Libre /bacardi, cola, lemon juice/	€4,20
0,06l	Polish Mad Dog /vodka, raspberry syrup, tabasco/	€2,50





#### OPEN

#### TUE - THU

12.00 - 20.00

#### FRI - SAT

12.00 - 22.00

#### SUN - MON

closed

**Bon Appetite**

#### International Restaurant

**ART Furman s.r.o.**

Zvolenská 145, Vidiná

[www.artfurman.sk](http://www.artfurman.sk)

#### ALERGENS

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 8.11. 2022.

