



## STARTERS

80g **GOAT CHEESE** €7,00  
goat cheese and truffle mousse in  
marinated beetroot and pine nuts  
(7) (8) (10)

120g **TACOS** €9,80  
filled with pulled beef, cheese,  
marinated onions and salsa or  
broccoli florets, kimchi and  
smoked mayonnaise  
(3) (4) (6) (7) (10) (11)

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

## SALADS

100/250g **CHICKEN salad** €14,50  
sun dried tomatoes, pickled  
zucchini, ranch mayo dressing and  
grilled baguette  
(3) (10)

250g **LENTIL QUINOA salad** €12,50  
on green salad, marinated beets,  
sunflower seeds and nutritional  
yeast dressing

## SOUPS

after weekly offer

## STEAKS

200g **Beef FILET MIGNON** €29,00  
200g **Beef RIB EYE** €25,00  
200g **Beef FLANK STEAK** €21,00

served with grilled mixed  
veggies and roast potatoes  
or French fries.

Please, choose your sauce:

- ◆ demi glace with green pepper (9)
- ◆ mushroom cream sauce (7)
- ◆ hollandaise (3)(7)

## MEALS KIDS LOVE

100g **CHICKEN SCHNITZEL** €8,00  
french fries or potato mash,  
compote  
(1) (3)

200g **POTATO DUMPLINGS** €8,00  
with caramel butter, poppy  
seeds and cinnamon  
(1) (3) (7)





## MAINS

350g **DUCK LEG** €16,50

roast duck leg, caramelized red cabbage with apples, buttered bread dumpling and cracklings

(3)

180g **PERCH FROM GRILL** €17,80

grilled fillet of Nile perch with herb gremolata, smoked hazelnuts and sweet-sour zucchini

150g **CHICKEN BREAST** €14,80

chicken breast with herb gremolata, smoked hazelnuts and sweet-sour zucchini

150g **COD FISH** €14,50

cod fish fillet in crispy beer batter, smoked mayonnaise, fresh horseradish and spinach salad, buttered potatoes

(1) (4) (7) (10)

150g **WIENER SCHNITZEL** €13,00

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

(1) (3) (10)

150g **VEAL ESCALOPE** €18,00

butter fried veal with parmesan cheese, capers and pine nuts, served with grilled oyster mushrooms, potatoes and radish salad

(1) (3) (7) (8)

200g **FLANK STEAK SANDWICH** €17,00

juicy flank steak in crispy sourdough bread, chimichurri and smoked mayonnaise, pickled onions and salad

(1) (3) (7) (10)

180g **LAMB STEW** €12,90

traditional lamb stew served with fresh bread and pickles

200g **BEEF TARTAR** €19,80

homemade beef tartare with all the seasonings

(1) (3) (10)





## APERITIFS

0,1l	<b>Cinzano bianco</b>	€2,80
0,1l	<b>Martini dry</b>	€2,80
0,08l	<b>MARTINI COCKTAIL</b> (martini, gin, olives)	€4,00
0,15l	<b>APEROL SPRITZ</b> (aperol, sparkling wine, soda)	€4,80

## AFTER MEAL

200g	<b>ONION RINGS</b> beer battered onion rings, dip (1) (10)	€6,00
100g	<b>HOMEMADE CHIPS</b>	€3,80
80g	<b>ROASTED ALMONDS</b>	€4,80

## COFFE&TEA

7g	Espresso	€2,30
7g	Viennese Caffè	€3,30
7g	Irlanda Caffè (jameson 2cl, brown sugar, cream)	€4,00
1,75g	Whittington Tea	€2,90
20g	Honey	€0,50

## NON-ALCOHOLIC

0,33l	Coke / coke light	€2,50
0,33l	Fanta, Sprite	€2,50
0,33l	Kinley Tonic /mojito, ginger/	€2,50
0,20l	Juices Rauch	€2,80
0,25l	Ice Tea Nativa	€2,80
0,33l	Vinea	€1,80
0,25l	Rajec mineral water	€1,80
0,33l	Römerquelle water	€1,80
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	€1,80
0,5l	Svijansky Maz 11% draft	€2,50
0,4l	Local Dobronay beer draft	€3,50
bttl.	Local Dobronay beer	
0,5l	Svijanska vozka non-alcoholic	€2,50
0,5l	Paulaner WeizYb lemon non-alc.	€3,80
0,33l	Paulaner Müncher non-alcoholic	€2,80
0,5l	Birell Radler non-alcoholic	€2,50





## SPIRITS

0,04l	Jelinek 42% Pear, Marille	€3,00
0,04l	Domovina Pear, Marille 42%	€3,50
0,04l	Slivovica Bošacka 52%	€2,50
0,04l	Borovička špiš 40%	€2,50
0,04l	Grappa 40%	€5,00
0,04l	Gin Beefeater	€3,00
0,04l	Gin 40%	€1,80
0,04l	Tequila Olmeca silver/reposado	€4,00
0,04l	Vodka Finlandia	€3,00
0,04l	Vodka Stolichnaya	€3,00
0,04l	Rum Captain Morgan	€3,00
0,04l	Bacardi Black	€3,00
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	€3,00
0,04l	Malibu	€3,00
0,04l	Contreau	€4,00
0,04l	Grand Marnier	€4,50
0,04l	Becherovka	€2,50
0,04l	Jägermeister	€3,00
0,04l	Fernet Stock	€2,00
0,04l	Fernet Citrus	€2,00
0,04l	Campari bitter	€3,00

## WHISKY & COGNAC

0,04l	Ballantine's	€3,80
0,04l	Chivas Regal	€4,80
0,04l	Glenfiddich single malt 12y.	€8,00
0,04l	Jameson	€3,80
0,04l	Tullamore Dew	€3,80
0,04l	Jim Beam	€3,80
0,04l	Jim Beam red stag	€3,50
0,04l	Jack Daniel's / Honey	€4,50
0,04l	KBŠ	€4,80
0,04l	Metaxa*****	€3,80
0,04l	Hennessy V.S.	€4,80
0,04l	Remy Martin VSOP.	€7,50
0,04l	Martel V.S.	€5,00

## COCKTAILS

0,24l	Gin Tonic	€4,80
0,05l	Margarita /tequila, contreau, lemon juice/	€5,50
0,25l	Hugo /prosecco, mint, elderberry & lemon juice/	€5,80
0,25l	Cuba Libre /bacardi, cola, lemon juice/	€5,80
0,06l	Polish Mad Dog /vodka, raspberry syrup, tabasco/	€2,80





## OPEN

**WED - SAT**  
12.00 - 22.00  
**SUN**  
12.00 - 20.00

**MON - TUE**  
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 25.4.2024.

