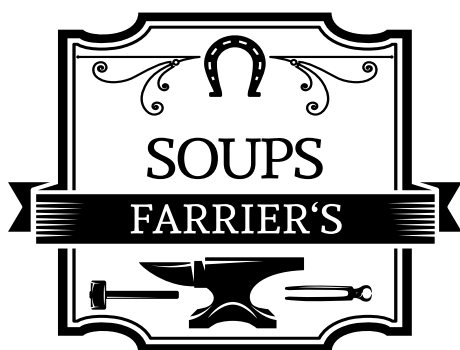


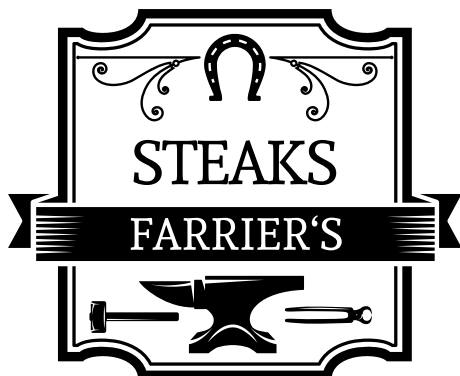





120g	Buffalo mozzarella in herbal salad, variation of tomatoes, homemade baguette _{1,3,7}	8,60 €
110g	Gently smoked and marinated salmon, yolk foam, homemade baguette _{1,3,7}	6,50 €
80g	Dried USDA Prime beef carpaccio, sweet-sour marinated mushrooms, homemade mayonnaise, homemade baguette _{1,3,7}	15,50 €
120g	Fresh beef tartar, oily or dry fried bread _{1,3,7}	14,80 €

It is not recommended for pregnant or nursing women and children and persons with weakened immune system to eat meat or eggs that were not treated by heat or sufficient temperature.



0,25l	Chicken broth with meat, homemade noodles, root vegetables _{1,3,7,9}	2,30 €
0,33l	Bean soup „Jokai“ _{7,9}	4,50 €
0,25l	Zucchini cream _{1,3,7}	4,80 €



300g	Beef Tenderloin steak SVK	38,80 €
300g	USDA Prime Rib Eye steak 	47,90 €
300g	USDA Prime Sirloin steak 	38,90 €
300g	USDA Prime Flap steak 	30,80 €

We serve steaks in scale:
blue, rare, medium rare, medium, medium well



250g	Beef ribs "sous vide", lentil ragout, carrot purée with ginger, plum demi glace sauce	18,90 €
240g	USDA Prime Wellington beef tenderloin, potato purée, demi glace sauce _{1,3,7,10}	28,80 €
350g	Beef burger made of three kinds of beef, home made bagel, vegetables, bacon, cheddar cheese, fries and home made ketchup _{1,3,7}	17,50 €
200g	Slowly braised pork cheeks in red wine, poked potatoes with onion, confited shallot ₇	17,50 €
600g	Pork ribs in honey-beer marinade, pickled spicy cabbage, mustard, horseradish and fresh bread _{1,3,7,9}	16,40 €
250g	Corn chicken suprême, ratatouille vegetables, potato gratin, herbal demi glace sauce _{1,7}	16,80 €



300g	Home made fettuccine, arugula pesto, ricotta foam, parmesan ^{1,3,5,7}	12,30 €
320g	Creamy peas risotto, chicken breast "sous vide", fresh mint, green peas ⁷	13,80 €
300g	Mixed salad with grilled beef tenderloin, carrot chippings, radish, fresh mint, mango dressing ⁹	19,80 €
300g	Mixed salad with grilled salmon, avocado, fennel, cherry tomatoes, lemon vinaigrette ⁴	15,60 €
300g	Leaf lettuce salad, millet, radish, goat cheese marinated in herbs ⁷	14,50 €
150g	Leaf lettuce salad with fresh vegetables	2,10 €
150g	Fresh mixed vegetable salad	1,80 €



200g	Roasted baby potatoes with bacon and onion	2,90 €
200g	Baked potatoes with rosemary	1,90 €
200g	Grilled vegetables	3,50 €
200g	Steamed rice	1,90 €
200g	Fries	2,80 €

SAUCES

50g	Demi-glace, demi-glace with green pepper, mustard, wild mushrooms, blue cheese	2,10 €
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100g	Homemade lime cheesecake, fresh fruit ^{1,3,7}	5,50 €
100g	Vanilla crème brûlée, homemade pear compote, vanilla ice cream ⁷	5,60 €
90g	Trio of homemade sorbets	4,10 €

Offer and calculation by: Tomáš Sipos, Executive Chef, Farrier's Steak House.
 Weight of meat is presented in a raw condition. If necessary, ask for the list of allergens our staff please.
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