## HOTEL

 GINO PARK PALACE\author{

* $\star$ *
}


## DETSKÉ MENU

## POLIEVKY / SOUPS

IlOML VYVAR Z HOVÄDZIEHO CHVOSTA S REZANCAMI, KORENOVOU ZELENINOU

$$
\text { A TRHANÝM MÄSOM } 1,3,9
$$

$\square$
00 beEf OXtAIL BROTH WITH NOODLES, ROOT VEGETABLES AND PULLED MEAT

## 3,00€

IlOML POLIEVKA Z LUPANYCH PARADAJOK S BAZALKOVYM MASCARPONE KREMOM 7 TOMATO SOUP WITH BASIL MASCAROPNE CREAM

## 3,00€

## HL.JEDLÁ / MAIN COURSES

75G/150G KURACIE NA PRÍRODNO SO ZEMIAKOVOU KAŠOU/HRANOLKY 1,7 CHICKEN BREAST WITH MASHED POTATOES / FRENCH FRIES

$$
7,00 €
$$

75 G/150G KURACÍ REZEŇ SO ZEMIAKOVOU KAŠOU/HRANOLKY 1, 3, 7
FRIED CHICKEN ESCALOPE WITH MASHED POTATOES / FRENCH FRIES
$7,00 €$

200G CESTOVINY S PARADAJKOVOU OMÁČKOU A SYROM 1,7
PASTA WITH TOMATO SAUCE AND CHEESE
$6,00 €$

120G PALACINKY S NUTELLOU 1,3,7
PANCAKES WITH NUTELLA
$5,00 €$



# MENU ZOSTAVIL ŠEFKUCHÁR MATEJ GAŠPIERIK <br> MENU COMPILED BY CHEF MATEJ GAŠPIERIK 

* ALERGÉNY V POTRAVINÁCH:

1 - OBILNINY OBSAHUJÚCE LEPOK, 2 - KÔROVCE A VÝROBKY Z NICH, 3 - VAJCIA A VÝROBKY Z NICH, 4 RYBY A VÝROBKY Z NICH, 5 - ARAŠIDY A VÝROBKY Z NICH, 6 - SÓJOVÉ ZRNÁ A VÝROBKY Z NICH, 7 MLIEKO A VÝROBKY Z NEHO, 8-ORECHY, 9 - ZELER A VÝROBKY Z NEHO, 10 - HORČICA A VÝROBKY Z NEJ, 11-SEZAMOVÉ SEMENÁ A VÝROBKY Z NICH,
12 - OXID SIRIČITÝ A SIRIČITANY V KONCENTRÁCIÁCH VYŠŠÍCH AKO 10 MG,ML/KG. I VYJADRENÉ AKO SO2, 13 - VLČÍ BÔB A VÝROBKY Z NEHO, 14 - MÄKKÝŠE

* ALERGENS IN FOOD:

1 - CEREALS CONTAINING GLUTEN, 2 - CRUSTACEANS AND PRODUCTS MADE FROM THEM, 3 - EGGS AND PRODUCTS MADE FROM THEM, 4 - FISH AND PRODUCTS MADE FROM THEM, 5 - PEANUTS AND PRODUCTS MADE FROM THEM, 6 - SOYBEANS AND PRODUCTS MADE FROM THEM, 7 - MILK AND PRODUCTS MADE FROM IT, 8 - NUTS, 9 - CELERY AND PRODUCTS MADE FROM IT, 10 - MUSTARD AND PRODUCTS MADE TROM IT, 11 - SESAME SEEDS AND PRODUCTS MADE FROM THEM, 12 - CARBON DIOXIDE , 13 - LUPINE AND PRODUCTS MADE FROM IT, 14 - MOLLUSC

EUROCOM \& CO, S.R.O.
PRIBINOVA18, 811 09 BRATISLAVA, IČO 35761172 PREVÁDZKA: HOTEL GINO PARK PALACE****, ORLOVÉ 116 , POVAŽSKÁ BYSTRICA Ol7 Ol

CENY KALKULOVAL HOTEL MANAGER: MGR. TATIANA RYBÁROVÁ. PRICES WERE CALCULATED BY HOTEL MANAGER: MGR. TATIANA RYBÁROVÁ

ZODPOVEDNÝF\&B MANAGER:LUBOŠ IVAN/ RESPONSIBLE F\&B MANAGER:LUBOŠ IVAN

HMOTNOSŤ MÄSA A OSTATNÝCH INGREDIENCIÍ JE UVEDENÁ V SUROVOM STAVE. THE WEIGHT OF THE MEAT AND OTHER INGREDIENTS IS GIVEN IN THE RAW STATE, MEASURED IN GRAMS.

