



Quality and fresh ingredients are the foundation of our meals. When putting together the menu, which you are holding in your hands, we wanted to adhere to our principles, namely using seasonal ingredients, typical for this time of year. The reason is simple; these ingredients are the richest in all the essential vitamins and retain their original taste.

For the team under the leadership by the chef Dušan Ilavský, cooking is more than just a job, it is their profession, and that is why every meal we prepare and serve has a miracle ingredient added: a great deal of love.



Enjoy your meal.

Cold appetizers

Prosciutto with salad and mozzarella (100g) ^{1,7}	6,20€
Steak tartare with toast (100g)* ^{1,3,7,10}	6,80€
Smoked salmon filled with cottage cheese(120g) ^{1,4,7}	6,50€

Soups

Orava cabbage (0,30l)	3,90€
Garlic soup with croutons and cheese (0,30l) ^{1,7,9}	3,60€
Chicken broth with meat and noodles (0,30l) ^{1,3,9}	2,50€

Hot appetizers

Grilled smoked cheese with cranberry emulsion and salad, baguette (120g) ⁷	6,50€
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***Not suitable for pregnant woman and small children**

Main dishes

Spicy Stroganoff of tenderloin with mushrooms and red wine softened by cream, steamed basmati rice (380g) ⁷	16,20€
Beef medallions served on cream spinach, potatoes, compote of red onion (410g) ⁷	14,90€
Pork tenderloin with mushroom ragu, basmati rice (420g) ⁷	14,80€
Pork medallions on roasted pumpkin with mustard dip, cous cous (420g) ^{7, 10}	13,80€
Chicken steak served with green pepper, potatoes with bacon (290g) ^{7, 10}	12,40€
Grilled chicken breasts served on grilled vegetables, garlic dip (380g) ⁷	10,20€
Chicken pieces with mushrooms, mashed potatoes with roasted bacon (380g) ⁷	9,50€

Steaks

ALTIS steak supplemented by Viennese onion (300g) ¹ 19,60€

Steak from a Slovak fillet (250g) 17,20€

Sauces for steaks (included in price of steak)

Cranberry sauce with red wine (100g)

Blue-veined cheese sauce (100g) ⁷

Mushroom sauce (100g) ⁷

Chili cold tomato sauce (100g)

Homemade tartar sauce (50g) ^{3, 10}

Side dishes

Steamed basmati rice (150g)	1,80€
American potatoes (200g)	1,80€
French fries (200g)	1,60€
Roasted potatoes (200g)	1,50€
Mashed potatoes (200g) ⁷	1,20€
Boiled potatoes with butter (200g) ⁷	1,10€

Fish

Trout fillet with saffron risotto (380g) ^{4,7}	11,50€
Grilled trout fillet with spicy beans (300g) ^{4,7}	11,50 €
Grilled salmon with grilled vegetables (310g) ⁴	10,40€
Poached salmon with orange and salat (375g) ⁴	11,80€

Traditional specialties

Potato dumplings with 'bryndza' sheep cheese
and fried bacon (350g)^{1,3,7} 7,60€

Pasta

Spaghetti served with crushed tomatoes
and chilli peppers (250g)^{1,3,7} 7,50€

Tagliatelle with rucola and cherry tomatoes
with parmesan (250g)^{1,3,7} 6,50€

Vegetarian meals

Grilled goat cheese with nuts, honey and cranberries (210g)^{7,8} 7,30€

Creamy mushroom risotto with parmesan (250g)⁷ 6,50€

Salads

Caesar salad with chicken and ciabatta (350g) ^{1,3,4,7}	9,90€
Fresh salad with feta cheese and olives (300g) ⁷	8,30€
Salad with baby spinach, cherry tomato and bacon (160g) ⁷	6,80€
Mixed salad (200g)	2,50€

Additions to mixed salads

Grilled goats cheese (100g) ⁷	3,20€
Feta cheese with red onion (100g) ⁷	3,60€
Giant green olives (100g)	1,20€

Desserts

Ice-cream cup with fruit (150 g)^{3,7} 4,80€

Strudel depending on availability (150 g)^{1,3,7} 4,50€

Hot raspberries with vanilla ice-cream
and whipped cream (230 g)⁷ 4,20€

Children's menu

Fried cheese, ketchup or tartar sauce (100g)^{1,3,7} 5,90€

Grilled chicken breast (100g)⁷ 5,90€

Children's fried chicken schnitzel,
ketchup or tartar sauce (100g)^{1,3,7} 5,90€

Cottage cheese dumplings with cacao and butter (150g)^{1,3,7} 5,90€

Pancakes with Nutella, fruits and whipped cream (200g)^{1,3,7} 5,90€

Breakfast menu

8,00 €

Ham eggs

(ham 70 g, eggs 3)³

Bacon eggs

(bacon 70 g, eggs 3)³

Eggs mixed with onion

(onion 40 g, eggs 3)³

Baked bread in the egg

(bread 4, egg 1 ks, 180 g)^{1,3,7}

Omelette with ham

(ham 70 g, eggs 3)³

Omelette with peas

(peas 70 g, eggs 3)³

Cooked sausages

(sausage 3, 140 g)

Baked toast with butter and ham, cheese

(toast 2, butter 20 g, ham 40 g, cheese 40 g)^{1,3,7}

Cheesy plate

(cheese 120 g, butter 40 g, vegetable)⁷

Tiled plate

(cheese 50 g, ham 50 g, salame 40 g, butter 20 g, vegetable)⁷

Vegetable plate

(gherkin 80 g, tomatoes 80 g, capsicum 80 g)

List of allergens:

- Group 1: cereals containing gluten (wheat, rye, barley, oats, spelled, kamut or other hybrid varieties) and food products made from it
- Group 2: crustaceans and food products made from them
- Group 3: eggs and food products made from them
- Group 4: fish and food products made from it
- Group 5: peanuts and food products made from them
- Group 6: soybeans and food products made from them
- Group 7: milk and food products made from it, including lactose
- Group 8: nuts, i. e. almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, walnuts tarmac and Queensland nut and food products made from them
- Group 9: celery and food products made from it
- Group 10: mustard and food products made from it
- Group 11: sesame seeds and food products made from them
- Group 12: carbon dioxide and sulphites at concentrations higher than 10 mg / kg or 10 mg / l
- Group 13: lupin and food products made from it
- Group 14: molluscs and products food products made from them

The weight of the food is set out in the condition in which they are served.

Address: Hotel Altis, Oravská priehrada 200, 029 01 Námestovo

Prices calculated by: Michal Dobre

Prices include VAT.

Prices are valid from 01st October, 2018