



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

Steak tartare with toast (100g)* 1,3,7,10	5,90€
Prosciutto stuffed with blue cheese served on toast with herbal dressing and fresh cucumber (110g) 1,7	5,90€
Duck pate with cranberry emulsion and onion-fig chutney, toast (110g) 1,7	5,90€

Soups

Chicken broth with meat and noodles (0,30l) 1,3	2,10€
Pumpkin cream soup with croutons and baked onion (0,30l) 1,7	3,60€
Peas cream soup served with baked bacon and smoked salmon (0,30l) 7	3,90 €

Hot appetizers

Grilled smoked cheese served with cranberry sauce and baked baguette (150g) 1,7	5,90€
Grilled potato filled with vegetable mixture and marinated beetroot, homemade tartar sauce (170g) 7	5,90€
Zucchini rolls filled with "bryndza" cheese mixture served on baby spinach (130g) 7	5,90€

* Not suitable for pregnant women and small children

MAIN DISHES

Altis Resort Specialty

Deer steak served on champignon - plum ragout,
baked potatoes (380g)) ⁷ 19,60€

Steaks

Steak from a Slovak fillet (250g) 16,20€

ALTIS steak served with golden onion
and perfumed oil (300g)¹ 19,60€

Beef meat

Spicy Stroganoff of tenderloin
with steamed basmati rice (350g) ⁷ 16,20€

Medallions from Slovak tenderloin served on pumpkin
puree with marinated pear on red wine (350g) ⁷ 16,20€

Pork meat

Pork medallions served in potato pancakes
with roasted champignons, garlic dip (320g)⁷ 15,30€

Pork stuffed tenderloin with dried plums,
rosehip sauce with cream and butter, baked mashed potatoes
with bacon chips (360g) ⁷ 14,80€

Pork tenderloin wrapped in parsley, Dijon sauce
with capers, gnocchi (400g) ^{7,10} 15,10€

Spicy pork sauté with coloured cous cous (350g)⁷ 13,20€

Chicken meat

Chicken meat served with grilled vegetables,
dried plum wrapped in bacon, mustard dip (330g) ^{7,10} 9,80€

Chicken meat with grilled corn cob, supplemented
with red cabbage, tagliatelle (370g) ^{1,7} 10,80€

Chicken breast wrapped in corn crumbs served
with parmesan risotto and asparagus (350g)^{1,3,7} 9,60€

Fish

Grilled salmon on fresh salad with Parmesan cheese (250g)^{4,7} 10,40€

Poached salmon on butter-saffron risotto
with root vegetable and dill (350g)^{4,7} 10,80€

Trout fillet served with spinach with butter potatoes
and roasted cherry tomatoes (350g)^{4,7} 10,30€

Trout fillet with grilled vegetable
supplemented with mint dip (350g)^{4,7} 10,50€

Traditional specialties

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

Potato dumplings with cabbage and fried bacon (350g)^{1,3} 7,60€

Homemade pierogi
with spinach - 'bryndza' cheese sauce (350g)^{1,3,7} 7,60€

Vegetarian meals

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

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

Pasta

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

Tagliatelle Aglio Olio (250g)^{1,3,7} 6,50€

Salads

Mixed salad (200g)	3,30€
Caesar salad with chicken meat and ciabatta (350g) ^{1,3,4,7}	9,90€
Fresh salad with feta cheese and olives (300g) ⁷	8,30€
Rocket salad with dried tomatoes and “bryndza” cheese (160g) ⁷	6,80€

Additions to mixed salads

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

Sauces for steaks (included in price of steak)

Blue-veined cheese sauce (100g) ⁷

Mushroom sauce (100g) ⁷

Chili cold tomato sauce (100g)

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

Rosehip sauce (100g) ⁷

Side dishes

Boiled potatoes with butter (200g)⁷ 1,10€

Roasted potatoes (200g) 1,50€

Steamed basmati rice (150g) 1,80€

French fries (200g) 1,60€

American potatoes (200g) 1,80€

Mashed potatoes (200g)⁷ 1,20€

Bean pods with bacon (200g)⁷ 2,50€

Desserts

Chocolate cup with vanilla ice cream and fresh fruit with hot chocolate (150g) ^{3,7}	6,10€
Hot raspberries (230g) ⁷	4,20€
Spinach - blueberry cake (150g) ^{1,3,7}	4,20€

Children's menu

Grilled chicken breast with mashed potatoes (200g) ⁷	5,90€
Children's fried chicken schnitzel with French fries ketchup or tartar sauce (250g) ^{1,3,7}	5,50€
Fried cheese with French fries, ketchup or tartar sauce (250g) ^{1,3,7}	5,50€
Pancakes with Nutella, fruits and whipped cream (200g) ^{1,3,7}	4,50€

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 15th September, 2017