RESTAURANT Pohanské

BREAKFAST Menu

(served daily from 8:00 AM to 11:00 AM)
Choose from our classic, healthy or sweet breakfasts, paired with delicious coffee to start your day right!

Take a look at our breakfast menu and enjoy a perfect morning!

Savoury options

Ham & Eggs **6,00 €**
3 eggs, ham, bread, vegetables
200 G (A: 1, 3)

Eggs benedict **9,50 €**
with ham and hollandaise sauce, bread
250 G (A: 1, 3, 6, 7, 10)

Avocado toast
Avocado, vegetables, bread

Variant 1: **7,00 €**
scrambled eggs
250 G (A: 1, 3, 12)

Variant 2: **9,50 €**
smoked salmon
180 G (A: 1, 4, 12)

Ourdough bread (extra) **2,00 €**
80 g (A: 1)

Gluten-free bread (extra) **2,50 €**
80 g (A: 6)

Gluten-free bread (replacement) **+1,00 €**
80 g (A: 6)

Sweet options

Buckwheat pancakes **6,00 €**
salted caramel, fruit
275 G (A: 3, 6, 7)
(Lactose-free version available without caramel.)

Buckwheat porridge **4,50 €**
with coconut milk and honey, fruit
250 G (A: 6)

French toast **9,50 €**
from homemade buttery brioche with bacon and maple syrup, vanilla ice cream, fruit
250 G (A: 1, 3, 6, 7)

À LA CARTE *Menu*

MENU

Menu

Starters

Gratinated Goat Cheese **6,50 €**
with beetroot carpaccio, tapioca caviar, microgreens, homemade bread
100 G (A: 1, 7, 12)

Duck Liver Pâté **6,00 €**
with raspberry gel, pistachios, microgreens, homemade bread
80 G (A: 1, 7, 8)

Soups

Rich Beef Broth **4,20 €**
with frittata (pancake rolls), vegetables and meat
330 ML (A: 1, 3, 7, 9)

Soup according to the current offer.

Main Courses

Confit Pork Cheeks in Red Wine, **15,50 €**
with mashed potatoes, green oil and vegetable chips
150 G/150 G (A: 1, 7, 9)

Sous Vide Chicken Breast **13,00 €**
with creamy buckwheat and mushroom risotto, cheese and arugula
150 G/200 G (A: 3, 6, 7)

Grilled Salmon, **19,50 €**
baby potatoes with spring vegetables and hollandaise sauce
150 G/150 G (A: 1, 3, 4, 6, 7, 10)

Tagliatelle al pomodoro **8,00 €**
with pesto, rucola and cheese
350 G (A: 1, 3, 7)

Variant 1: vegan (without cheese)
(A: 1)
Variant 2: with Burrata **+7,50 €**
125 G (A: 1, 3, 7)

Risotto with sun-dried tomatoes **8,50 €**
and thyme, arugula, cheese
300 G (A: 3, 7)

Variant 1: with gratinated goat cheese **6,50 €**
100 G (A: 3, 7)
Variant 2: with sous vide chicken breast **6,00 €**
150 G (A: 3, 7)
Variant 3: vegan (without cheese)

MENU

Menu

Salads

Caesar salad, **12,90 €**
crispy chicken thigh with romaine lettuce, bacon and egg, dressing
350 G (A: 1, 3, 4, 7, 10, 12)

Caprese **13,50 €**
with burrata, homemade pesto, arugula, bread
300 G (A: 1, 7, 12)

Sides

Baby potatoes **3,00 €**
200G

Mixed salad **4,00 €**
100 G

French fries **3,00 €**
150 G (A: 1)

Homemade bread **1,20 €**
50 G (A: 1)

Gluten-free bread **2,50 €**
80 G (A: 6)

Ketchup **1,20 €**

Tartar sauce
30 G (A: 3, 10)

Kids Menu

Pasta with Tomato Sauce and Cheese **4,00 €**
170 G (A: 1, 3, 7)

Chicken Strips in Panko Breadcrumbs with Fries **6,00 €**
100 G/100G (A: 1, 3)

Sharing Plates

Gourmet platter **12,00 €**
Fuet Ibérico, prosciutto, Grana Padano, goat cheese, Kalamata olives, homemade focaccia
130 g (A: 1, 3, 7)

Desserts

Buckwheat pancakes **6,00 €**
salted caramel, fruit
275 G (A: 3, 6, 7)
(Lactose-free version available without caramel.)

Desserts & Cakes – Ask for daily selection.

SEASONAL *Menu*

AUTUMN Menu

AUTUMN MENU

Starters

Venison loin tartare **16,90 €**
served on crispy focaccia
with chilli mayonnaise.
100 G (A: 1, 3, 9, 10)

Notice: Raw or undercooked meat and eggs are not recommended for children, pregnant or breastfeeding women, or individuals with weakened immune systems.

Beef Sirloin Carpaccio, **13,90 €**
truffle marinade, pickled mustard seeds,
antipasti-style mushrooms
and crispy focaccia
120 G (A: 1, 8, 10, 12)

Main Courses

Venison Loin & Crispy Wild Boar Pressé, **34,90 €**
topinambur with hazelnut oil, game
demi-glace, cranberries and stone pine
(Zirben), mushroom croquette
and shimeji mushrooms
250 G (A: 1, 3, 6, 7, 9)

Homemade Semolina Ravioli Autunno, **13,50 €**
ratatouille-filled ravioli served with a rich
roasted vegetable and Hokkaido pumpkin
sauce, finished with lemon
350 G (A: 1, 3, 6, 7, 9)

Dessert

Poached Apple on Honey Crumble, **7,50 €**
served with popcorn espuma and salted
caramel
150 G (A: 1, 6, 7)

AUTUMN DRINK MENU

Hot Drinks

Pumpkin spice latte **4,50 €**
pumpkin spice syrup, espresso, milk,
whipped cream
200 ML

Pumpkin Spice Hot Chocolate **5,40 €**
dark/white chocolate, pumpkin spice
syrup, whipped cream
24 G

Chai latte **2,00 €**
6 G/200 ML

Espresso chai latte **3,80 €**
8 G/6 G/200 ML

Hot Lemonade **3,70 €**
lemongrass–chamomile,
black tea–mango, rooibos–lavender,
passion fruit–tangerine
300 ML

Mixed Drinks

Apple–Ginger Lemonade **3,70 €**
ice, apple juice, fresh ginger,
lemon, soda
300 ML

Cranberry Mimosa – Alcoholic **4,50 €**
Noirsecco, sugar syrup, ice,
cranberry juice
180 ML

Cranberry Mimosa – Non-Alcoholic **4,50 €**
Noirsecco Non-Alcoholic, sugar
syrup, ice, cranberry juice
180 ML

DRINKS *Menu*

DRINKS

Drinks

Cocktails

Aperol Spritz 200 ml — **6,60 €**
Noirsecco, Aperol, soda

Hugo 200 ml — **6,60 €**
Noirsecco, elderflower syrup, lime, mint, soda

Spritz 115 ml — **7,00 €**
Flavours: mango, grapefruit, passion-fruit, gooseberry-chamomile
Noirsecco, syrup

Berry Gin Spritz 135 ml — **6,60 €**
Gin Beefeater Pink 37,5 %, Noirsecco, blackcurrant-lavender syrup

Gin & Tonic 140 ml — **6,60 €**
Gin Beefeater 40 %, tonic

Gin & Tonic Pink 140 ml — **6,60 €**
Gin Beefeater Pink 37,5 %, tonic

Gin & Tonic Mango 155 ml — **6,60 €**
Gin Beefeater 40 %, syrup, mango, tonic

Gin & Tonic Passionfruit 155 ml — **6,60 €**
Gin Beefeater 40 %, tonic passionfruit syrup

Gin &Tonic Grapefruit 155 ml — **6,60 €**
Gin Beefeater Pink 37,5 %, grapefruit syrup, tonic

Gin & Tonic Berry 155 ml — **6,60 €**
Gin Beefeater Pink 37,5 %, blackcurrant-lavender syrup

Gin & Tonic Goosberry & Chamomile 155 ml — **6,60 €**
Gin Beefeater 40 %, gooseberry-chamomile syrup, tonic

Beer

Availability depanding on current offer

Urpiner bottle 10 °	**2,70 €**
Urpiner alcohol free bot.	**2,70 €**
Urpiner draft 10 ° 0,3 l	**2,00 €**
Urpiner draft 10 ° 0,5 l	**2,70 €**
Radler alcohol free bot.	**3,00 €**

Hot alcoholic drinks

Hot Aperol 200 ml — **4,90 €**
white wine, Aperol, apple juice

Bombardino 90 ml — **4,30 €**
eggnog, rum, milk, whipped cream

Mulled wine white/red 200 ml — **4,50 €**
wine white/red, spices

Punch 220 ml — **5,40 €**
red wine, rum, raspberry syrup, orange

Mango Grog 200 ml — **6,60 €**
syrup, Republica Božkov, hot water, fruit, herbs

Hot Vodka Passionfruit 200 ml — **6,60 €**
Finlandia Vodka, syrup, hot water, fruit, herbs

Hot herbal 200 ml — **6,60 €**
Jägermeister, syrup, hot water, fruit, herbs

Hot Berry 200 ml — **6,60 €**
Beefeater Pink Gin, syrup, hot water, fruit, herbs

Spirits & Whisky

Vodka Finlandia 40 % 0,04 l	**3,00 €**
Borovička Koniferum 37,5 % 0,04 l	**2,30 €**
Gin Beefeater 40 % 0,04 l	**3,80 €**
Gin Beefeate Pink 37,5% 0,04 l	**3,80 €**
Jelínek Slivovica 50 % 0,04 l	**3,30 €**
Jameson 40 % 0,04 l	**3,80 €**
Jägermeister 35 % 0,04 l	**3,00 €**
Božkov Republika EXCL. 38 % 0,04 l	**3,00 €**

DRINKS

Drinks

Coffee



Ristretto
8 g coffee, 20 ml water
1,90 €



Espresso
8 g coffee, 30 ml water
1,90 €



Espresso Lungo
8 g coffee, 30 ml water
+ hot water
2,00 €



Espresso Doppio
16 g coffee, 60 ml water
3,80 €



Espresso macchiato
8 g coffee, 30 ml water,
20 ml foamed milk
2,00 €



Cappuccino
8 g coffee, 30 ml water,
120 ml foamed milk
3,00 €



Flat White
16 g coffee, 30 ml water,
120 ml foamed milk
4,00 €



Latte macchiato
8 g coffee, 30 ml water,
150 ml foamed milk
3,10 €

Plant-based milk +0.70 €
All coffees available in decaf.

Tea

Hot Herbal Tea 0,5 l	**4,00 €**
Hot Ginger Tea 0,5 l	**4,00 €**

Extras for Drinks

Honey 20 g	**0,90 €**
Lemon slice 10 g	**0,40 €**
Milk for coffee 0,03 l	**0,40 €**
Plant-based milk 0,03 l	**0,70 €**
Whipped cream 20 g	**0,70 €**
Syrup for coffee 0,02 l (caramel, coconut, vanilla)	**1,00 €**

Coffee & Tea Specials

Chai Latte 6 g/200 ml	**2,00 €**
Espresso Chai Latte 8g/6g/200 ml	**3,80 €**
Matcha Latte 1g/200 ml	**4,00 €**
Latte Special 8g/200 ml flavored: coconut, caramel, vanilla, gingerbread, pumpkin spice	**4,50 €**
Iced Chai Latte Iced 6g/200 ml	**2,00 €**
Espresso Chai Latte 8g/6g/200 ml	**3,80 €**
Matcha Latte Iced 1g/200 ml	**4,00 €**
Espresso Tonic 8g/200 ml	**3,90 €**
Latte Iced 8g/200 ml	**3,10 €**

Hot Alcohol free Specials

Hot lemonade gooseberry-chamomile, black tea-mango, blackcurrant-lavender, passionfruit-mandarin 0,3 l	**3,70 €**
Hot apple 200 ml	**2,90 €**
Hot chocolate 24g with Whipped Cream	**4,40 €**

Lemonades & Spritz – Seasonal

Lemonade 0,4 l/1,0 l mango, grapefruit, blackcurrant-lavender, passionfruit-mandarin, goosebery-chamomile	**3,70/7,70 €**
Homemade iced tea 0,4 l/1,0 l black tea – mango	**3,70/7,70 €**
Alcohol free Spritz 115 ml mango, grapefruit, blackcurrant-lavender, passionfruit-mandarin, gooseberry-chamomile	**6,60 €**
Hugo alcohol free 200 ml	**6,60 €**

Non-Alcoholic Drinks

Royal Crown Cola 250 ml	**3,00 €**
Vinea 250 ml	**3,00 €**
Juice 200 ml	**3,00 €**
Kofola draft 0,3 l/0,5 l	**1,80 €/3,00 €**
Soda draft 0,1 l	**0,30 €**
Lemonade 0,4 l/1 l	**2,40 €/4,20 €**

WINE *Wine*

By the glass

Rizling Vlašský Fresh (white, dry) — **3,10 €**
Tajna Vineyards & Winery 0,1 l

Cabernet Franc Rosé Sunset (rosé, semi-dry) — **3,60 €**
Tajna Vineyards & Winery 0,1 l

Cabernet x Merlot Sunset (red, dry) — **4,00 €**
Tajna Vineyards & Winery 0,1 l

Noirsecco (sparkling, dry) — **3,60 €**
Château Topoľčianky 0,1 l

Hubert alcohol free — **3,60 €**
0,1 l

Bottled wines

White wines

Rizling Vlašský Fresh (dry) — **16,50 €**
Tajna Vineyards & Winery 0,75 l

Müller Thurgau Fresh (dry) — **19,00 €**
Tajna Vineyards & Winery 0,75 l

Sauvignon Blanc Sunset (dry) — **24,00 €**
Tajna Vineyards & Winery 0,75 l

Pinot Blanc Sunset (dry) — **21,00 €**
Tajna Vineyards & Winery 0,75 l

Rose wine

Cabernet Franc Rosé Sunset (semi-dry) — **21,00 €**
Tajna Vineyards & Winery 0,75 l

Red wine

Cabernet x Merlot Sunset (dry) — **30,00 €**
Tajna Vineyards & Winery 0,75 l

Frizzante

Sauvignon blanc FRIZZANTE (semi-dry) — **20,00 €**
Tajna Vineyards & Winery 0,75 l

Pinot Noir rosé FRIZZANTE (semi-dry) — **20,00 €**
Tajna Vineyards & Winery, Tajná 0,75 l

Sparkling wine

Noirsecco (dry) — **19,00 €**
Château Topoľčianky 0,75 l

Non-alcoholic wine

Hubert alcohol free — **19,00 €**
0,75 l

Take Away

Enjoy quality wine in the comfort of your home! When purchasing full bottles for take-away, we offer a special discounted price if the wine is not consumed in our restaurant. — **-2,00€**

LIST OF *Allergens*

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid strains)
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 (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and Queensland nuts)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations greater than 10 mg/kg or 10 mg/l
13. Lupin and products thereof
14. Molluscs and products thereof

If you have any food allergies or intolerances, please inform our staff. We will gladly advise you and adjust the dish if possible.

Legend:

Gluten-free

Vegan

Lactose-free

Prices include VAT.
Valid from 1.5.2026

Meals are sold in portions.
Meat weight is stated raw.
Allergens are listed by each dish.

Menu created and calculated by: Martin Jorčík

Operated by: HARIKOE s.r.o., registered social enterprise
Mýto pod Ďumbierom 520, 976 44 Mýto pod Ďumbierom