



# *U Septima*

Vila & Restaurant

EST. 2004

# Food Menu

## Cold Starters

- **120 g** | Meat rillettes, artisan bread, vegetables /1/ **8.10 €**
- **120 g** | Burrata, tomato tartare, basil pesto, artisan bread /1,7/ **8.10 €**

## Soups

- **0.50 l** | Halászlé (Fish soup) /4/ **6.60 €**
- **0.33 l** | Tomato cream soup with parmesan sticks /1,7/ **4.50 €**
- **0.33 l** | Poultry broth with meat and noodles /1,3/ **4.30 €**
- **0.33 l** | Clear garlic soup with egg yolk, croutons, and cheese /1,3,7/ **4.40€**

## Salads

- **260 g** | Mixed leaf salad, burrata, pomegranate /7/ **12.90 €**
- **260 g** | Mixed leaf salad with grilled vegetables and chicken (Dressing of your choice: Cheese-yogurt tzatziki / Vinaigrette) **11.30 €**
- **280 g** | Mixed leaf salad with duck breast, walnuts, gorgonzola, maple syrup, and fruit **12.90 €**

## Fish

- **250 g** | Grilled trout wrapped in bacon with red onion /4,7/ — **11.60 €** (For every additional 10 g + 0.90 €)
- **250 g** | Trout on butter — **11.60 €** (For every additional 10 g + 0.90 €)
- **200 g** | Salmon, grilled vegetables /4/ — **18.80 €**
- **200 g** | Salmon, bacon, spinach /4/ — **18.80 €**

## Risotto

- **300 g** | Truffle risotto, shiitake, shimeji mushrooms /7/ — **13.90 €**
- **300 g** | Pumpkin risotto, Balkan cheese, caramelized walnuts /7,8/ — **13.10 €**

## Meatless / Vegetarian Dishes

- **300 g** | Grilled fresh vegetables — **9.80 €**
- **150 g** | Fried cheese /1,3,7/ — **9.20 €**
- **120 g** | Grilled Encián (Camembert-style cheese) with cranberries /7/ — **9.50 €**

## Poultry

- **180 g** | Chicken breast, basil bryndza (sheep cheese), green beans, bacon, demi-glace /1,7/ — **12.90 €**
- **180 g** | Chicken breast, cheese and garlic sauce, parmesan /7/ — **12.30 €**
- **180 g** | Chicken breast, grilled vegetables — **12.90 €**

## Pork

- **150 g** | Pork tenderloin, onion, bacon, zucchini, demi-glace /1/ — **13.30 €**
- **150 g** | Pork tenderloin, mozzarella, sun-dried tomatoes, demi-glace /1,7/ — **13.30 €**
- **150 g** | Pork tenderloin, mushroom ragout /1/ — **13.90 €**
- **150 g** | Fried pork tenderloin schnitzel /1,3,7/ — **11.40 €**

## Steaks

- **200 g** | Beef tenderloin, sunny-side-up egg, grilled vegetables /1/ — **29.80 €**
- **200 g** | Beef tenderloin, aged cheese, creamy mushroom sauce /1,7/ — **29.80 €**
- **200 g** | Beef tenderloin, mildly spicy bacon sauce, rice, baked potato, tzatziki /1,7/ — **31.90 €**

## Monsieur Septim's Specialties

- **80 g** | Septim's delicacy - snails, baguette, dip — **11.70 €**
- **80 g** | Gourmet frog legs, baguette, dip — **11.70 €**
- **150 g** | Mixed grill (chicken breast, pork tenderloin, beef tenderloin, mushrooms, ham, tzatziki, barbecue sauce) /1/ — **13.30 €**
- **400 g** | Spare ribs (roasted pork ribs, grilled potato, farmer's garnish, barbecue sauce) — **17.90 €**
- **100 g** | Steak tartare, 5 pcs of toasted bread /1,3/ — **14.90 €**

## Pasta

- **250 g** | Tagliatelle, leek, bacon, mushrooms, tomato, herbs, parmesan /1,3,7/ — **11.30 €**
- **250 g** | Tagliatelle, duck breast, basil pesto, pear, walnuts, maple syrup /1,3,7,8/ — **13.90 €**
- **250 g** | Penne, salmon, leaf spinach, cherry tomatoes, lemon /1,3,4/ — **13.90 €**
- **250 g** | Penne, chicken, spinach, cream /1,3,7/ — **11.30 €**
- **250 g** | Lasagne Bolognese (meat ragout, creamy cheese sauce) /1,3,7/ —

**11.50 €**

- **250 g** | Lasagne, spinach, Niva (blue cheese), creamy cheese sauce /1,3,7/ — **11.50 €**

## Duck

- **200 g** | Duck breast, raviolo with caramelized red cabbage /1,3/ — **19.70 €**
- **200 g** | Duck breast, honey-Dijon sauce, pear /1,10/ — **19.70 €**

## Desserts

- **90 g** | Apple strudel, vanilla cream /1,7/ — **5.90 €**
- **160 g** | Crepe, pistachio cream, strawberries, mascarpone /1,3,7,8/ — **5.90 €**
- **120 g** | Gluten-free chocolate cake, hot raspberries, nuts /7,8/ — **5.90 €**
- **120 g** | Vanilla ice cream, hot raspberries, whipped cream /7/ — **5.90 €**

## Side Dishes

- **200 g** | Boiled potatoes — **2.50 €**
- **200 g** | Farmer's potatoes — **3.10 €**
- **200 g** | Roasted potatoes — **2.90 €**
- **150 g** | French fries — **3.10 €**
- **150 g** | Steamed rice — **2.30 €**
- **200 g** | Sweet potato fries — **3.90 €**
- **30 g** | Sauces (tartar sauce, tzatziki, barbecue, ketchup) — **1.90 €**
- **100 g** | Vegetable garnish — **3.30 €**
- **100 g** | Creamy porcini mushroom sauce /7/ — **3.90 €**
- **1 pc** | Bread — **0.15 €**
- **1 pc** | Takeaway box — **0.50 €**
- **1 pc** | Soup bowl — **0.40 €**

## Drinks Menu

### Hot Drinks

- Turkish coffee — **2.30 €**
- Espresso — **2.30 €**
- Decaffeinated espresso — **2.30 €**
- Cappuccino — **3.00 €**
- Latte macchiato — **3.40 €**
- Tea — **2.50 €**
- Fresh mint and ginger tea — **2.70 €**

- Milk for coffee (10 g) — **0.30 €**
- Honey (20 g) — **0.50 €**
- Hot chocolate (0.2 l) — **2.50 €**
- Hot chocolate with whipped cream — **2.80 €**
- Whipped cream (20 g) — **0.40 €**

## Soft Drinks

- **0.25 l** | Vinea (white/red) — **2.50 €**
- **0.25 l** | Tonic (Ginger/Classic/Pink) — **2.50 €**
- **0.33 l** | Rajec spring water — **2.30 €**
- **0.25 l** | Red Bull — **3.30 €**
- **0.25 l** | Curiosa juice — **2.50 €**
- **0.25 l** | Iced tea — **2.50 €**
- **0.25 l** | Royal Crown Cola / Targa Florio — **2.50 €**
- **0.10 l** | Kofola — **0.50 €**
- **0.50 l** | Lemonade — **4.90 €**

## Aperitifs

- **0.06 l** | Cinzano Bianco — **3.90 €**
- **0.10 l** | Martini Dry with olives — **4.90 €**
- **0.20 l** | Aperol Spritz — **6.30 €**
- **0.04 l** | Bentianna liqueur — **3.80 €**

## Wines

### White Wine

- **0.1 l** | Veltlínske zelené 2025 (Grüner Veltliner, dry) – Ludvik Winery — **2.70 €**
- **0.1 l** | Devín 2025 (semi-sweet) – Ludvik Winery — **2.90 €**
- **0.1 l** | Vibrant Petit Chablis 2023 (dry) – La Chablisienne — **5.50 €**

### Rosé Wine

- **0.1 l** | Cabernet Sauvignon Rosé 2023 (dry) – Ludvik Winery — **2.90 €**
- **0.1 l** | Tri ruže 2024 (Three Roses, semi-sweet) – Velkeer Winery — **2.90 €**

### Red Wine

- **0.1 l** | Svätoavrinecké 2021 (St. Laurent, dry) – Ludvik Winery — **2.90 €**
- **0.1 l** | Dunaj 2024 (dry) – Juraj Zápražný Winery — **3.10 €**
- **0.1 l** | Côtes du Rhône Réserve 2023 (dry) – Famille Perrin — **4.50 €**

## Sparkling Wine

- **0.75 l** | Hubert Brut / De Luxe — **21.00 €**
- **0.75 l** | Moët & Chandon — **80.00 €**
- **0.75 l** | Dom Pérignon — **230.00 €**
- **0.75 l** | Brilla Asolo Prosecco Superiore D.O.C.G. — **28.00 €**
- **0.75 l** | Prosecco (according to daily offer) — **19.80 €**
- **0.10 l** | Prosecco (according to daily offer) — **2.80 €**

## Alcoholic Beverages

### Brandy

- **0.04 l** | Metaxa \*\*\*\*\* — **3.80 €**
- **0.04 l** | Karpatské brandy Špeciál — **4.30 €**

### Cognac

- **0.04 l** | Martell V.S.O.P. — **7.40 €**
- **0.04 l** | Hennessy V.S.O.P. — **7.40 €**

### Rums

- **0.04 l** | Kraken — **5.40 €**
- **0.04 l** | Diplomatico 8 yo. — **5.40 €**
- **0.04 l** | Diplomatico 12 yo. — **6.40 €**
- **0.04 l** | Pyrat X.O. — **6.40 €**
- **0.04 l** | Zacapa 23 yo. — **6.90 €**
- **0.04 l** | Plantation — **7.90 €**

### Spirits

- **0.04 l** | Septimova Šípka (Rosehip spirit) — **3.90 €**
- **0.04 l** | Vodka with Gentian — **2.70 €**
- **0.04 l** | Finlandia Vodka — **3.20 €**
- **0.04 l** | Absolut Vodka — **3.20 €**
- **0.04 l** | Spišská Borovička (Juniper brandy) — **2.80 €**
- **0.04 l** | Bošácka slivovica 52% (Plum brandy) — **3.60 €**
- **0.04 l** | Jelínek hruškovica 42% (Pear brandy) — **3.30 €**
- **0.04 l** | Bombay Gin — **3.50 €**
- **0.04 l** | Toison Gin / Toison Ruby Red — **4.20 €**

### Whisky

- **0.04 l** | Jack Daniel's — **4.10 €**
- **0.04 l** | Jack Daniel's Honey — **4.30 €**
- **0.04 l** | Jameson — **4.00 €**

## Liqueurs

- **0.04 l** | Bailey's — **3.30 €**
- **0.04 l** | Becherovka — **3.30 €**
- **0.04 l** | Demänovka Bitter — **3.30 €**
- **0.04 l** | Jägermeister — **3.80 €**
- **0.04 l** | Bentianna — **3.80 €**
- **0.04 l** | Fernet Stock / Citrus — **3.00 €**

## Beer

- **0.30 l** | Pilsner Urquell — **2.50 €**
- **0.50 l** | Pilsner Urquell — **3.50 €**
- **0.30 l** | Gambrinus — **1.90 €**
- **0.50 l** | Gambrinus — **2.90 €**
- **0.33 l** | Leffe Dark — **2.90 €**

## Non-Alcoholic Beer

- **0.33 l** | Birell non-alcoholic — **1.65 €**
- **0.50 l** | Birell non-alcoholic — **2.70 €**
- **0.33 l** | Birell Pomelo & Grapefruit — **1.65 €**
- **0.50 l** | Birell Pomelo & Grapefruit — **2.70 €**

## List of Allergens

*(According to the Directive 2003/89/EC of the European Parliament and of the Council)*

1. Cereals containing gluten (i.e., wheat, rye, barley, oats, spelt, kamut or their hybridized 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 *(Omitted in text)*
8. Nuts (i.e., almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts and products thereof)

9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites (at concentrations higher than 10 mg/kg or 10 mg/l)
13. Lupin and products thereof
14. Molluscs and products thereof

## General Information and Conditions

- **Orders and reservations:** 0911 873 553
- Half portions are charged at 70% of the full meal price.
- The weight of meat is listed in its raw state.
- Takeaway box for packing food: **0.50 €**
- **Consumer warning:** It is not recommended that uncooked meat (e.g., steak tartare, beef steaks) and raw eggs be consumed by children, pregnant and breastfeeding women, and persons with a weakened immune system.