



U Septima

Vila & Restaurant

EST. 2004



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*„Eating and cooking well is a time-consuming task,
which is why sometimes you have to wait a little longer
for your food.“*

Brillant – Savarin

A Glimpse into History

This house was built at the beginning of the 20th century, around 1910, by a Hungarian baker. A bakery oven was located in the front part of the building, while the master baker and his family lived in the back. To the left of the entrance, a door led into a traditional carriage gateway, known locally as a dufart. This passageway was used to lead horses and livestock into the stables situated at the rear of the courtyard.

Today, tables are set up for you in the dufart area, and the former passageway to the stables has been transformed into a cozy lounge.

Over more than a century of its existence, the house has undergone several renovations and changes in use. Between 1970 and 1998, it served as a snack bar, a butcher shop, and a salad production facility. In 2002, the building underwent an extensive restoration.

The most recent renovation, which lasted a full year from April 2024 to April 2025, gave the building its current appearance. During this project, the previously unused attic was converted into a grand function hall.

*We wish you bon appétit
and a pleasant day!*

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Cold Appetizers

120g	Meat rillettes, artisanal bread, vegetables /1/	8,10 €
120g	Burrata, tomato tartare, basil pesto, artisanal bread /1,7/	8,10 €

Soups

0,50 l	Halászlé (Traditional fish soup) /4/	6,60 €
0,33 l	Tomato cream soup with Parmesan breadsticks /1,7/	4,50 €
0,33 l	Chicken 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 €

Salad Plates

260g	Mixed leaf salad with burrata and pomegranate /7/	12,60 €
260 g	Mixed leaf salad with grilled vegetables and chicken - Cheese-yogurt dressing - tzatziki - vinaigrette	11,30 €
280 g	Mixed leaf salad with duck breast, walnuts, and gorgonzola, maple syrup, fruit /3,7/	13,10 €

“Finding human flaws is the only entertainment that can be enjoyed for free.”
Gorkij



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Fish

250 g	Grilled trout wrapped in bacon / with red onion /4,7/ (€0.90 for every additional 10 g)	11,60 €
250g	Buttery trout (€0.90 for every additional 10 g)	11,60 €
200 g	Salmon with grilled vegetables /4/	18,80 €
200 g	Salmon with bacon and spinach /4/	18,80 €

Risotto

300g	Truffle risotto with shiitake /7/ and shimeji mushrooms	13,90 €
300 g	Pumpkin risotto, Balkan cheese, caramelized walnuts /7,8/	13,10 €

Vegetarian Dishes

300 g	Grilled fresh vegetables	9,80 €
150 g	Fried breaded cheese /1,3,7/	9,20 €
120 g	Grilled Encián cheese (Camembert-style) with cranberries /7/	9,50 €

“A mind that has its feet tied by
prejudice cannot run towards its goal.”

Arnim

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Poultry

180 g	Chicken breast, basil bryndza (traditional 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 steak with grilled vegetables	12,90 €

Pork

150 g	Pork tenderloin, onion, bacon, zucchini, demi-glace /1/	13,30 €
150 g	Pork tenderloin, mozzarella, sun-dried tomato, demi-glace /1,7/	13,30 €
150 g	Pork tenderloin with wild mushroom ragout /1/	13,90 €
150 g	Fried breaded pork tenderloin schnitzel /1,3,7/	11,40 €

Steaks

200 g	Beef tenderloin steak, sunny-side-up egg, grilled vegetables /1/	29,80 €
200 g	Beef tenderloin steak, aged cheese, mushroom cream sauce /1,7/	29,80 €
200 g	Beef tenderloin steak, mildly spicy bacon sauce, rice, baked potato, tzatziki, barbecue /1,7/	31,90 €

"It's good to come from a prominent family.
But the ancestors have the credit for that."

Plutarchos





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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, rustic garnish, barbecue sauce)	17,90 €
100 g	Steak tartare with fried toast (5 pcs) /1,3/	14,90 €

Pasta

250 g	Tagliatelle with leek, bacon, mushrooms, tomato, herbs, and Parmesan /1,3,7/	11,30 €
250 g	Tagliatelle with duck breast, basil pesto, pear, walnuts, and maple syrup /1,3,7,8/	13,90 €
250 g	Penne with salmon, leaf spinach, cherry tomatoes, and lemon /1,3,4/	13,90 €
250 g	Penne with chicken, spinach, and cream /1,3,7/	11,30 €
250 g	Lasagne Bolognese (meat ragout, cream-cheese sauce) /1,3,7/	11,50 €
250 g	Lasagne with leaf spinach, Niva blue cheese, and cream-cheese sauce /1,3,7/	11,50 €

Duck

200 g	Duck breast, ravioli stuffed with caramelized red cabbage /1,3/	19,70 €
200 g	Duck breast with honey-Dijon sauce and pear /1,10/	19,70 €

“Our happiness is usually much
closer than we think.”

Bergson

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Desserts

90 g	Apple strudel with vanilla custard /1,7/	5,90 €
160 g	Crepe with pistachio cream, strawberries, and mascarpone /1,3,7,8/	5,90 €
120 g	Gluten-free chocolate cake with hot raspberries and nuts /7,8/	5,90 €
120 g	Vanilla ice cream with hot raspberries and whipped cream /7/	5,90 €

Side Dishes & Sauces

200 g	Boiled potatoes	2,50 €
200 g	Rustic / Farmhouse 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, Tzatziki, Barbecue, Ketchup)	1,90 €
100 g	Vegetable garnish	3,30 €
100 g	Porcini mushroom cream sauce /7/	3,90 €
1 ks	Bread	0,15 €
1 ks	Takeaway box	0,50 €
1 ks	Soup bowl	0,40 €

"A smile costs nothing and brings much. It enriches the one who receives it without impoverishing the one who gives it. It lasts a moment, but the memory of it is sometimes eternal. No one is so rich that he can do without it - and no one is so poor that he cannot give it."

Jan Werich





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Hot Drinks

7 g	Turkish coffee	2,30 €
7 g	Espresso	2,30 €
7 g	Decaffeinated Espresso	2,30 €
7 g	Cappuccino	3,00 €
7 g	Latté macchiato	3,40 €
3 g	Tea	2,50 €
5 g	Fresh mint and ginger tea	2,70 €
10 g	Coffee milk	0,30 €
20 g	Honey	0,50 €
2 dl	Hot chocolate	2,50 €
2 dl	Hot chocolate with whipped cream	2,80 €
20 g	Whipped cream	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 €
0,33 l	Tatranská minerálka (High Tatras natural mineral water)	2,80 €
0,70 l	Tatranská minerálka (High Tatras natural mineral water)	4,80 €
0,25 l	Red Bull	3,30 €
0,25 l	Curiosa Juice	2,50 €
0,25 l	Ice Tea	2,50 €
0,25 l	Royal Crown Cola / Targa Florio	2,50 €
0,10 l	Kofola	0,50 €
0,50 l	Lemonade	5,60 €

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 likér	3,80 €

“When a person knows something,
it doesn't matter how they learned it.”

Bergson

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Sparkling Wine

0,10 l	Prosecco Promosso Treviso Frizzante STV DOC - Montelvini Extra dry, Veneto, Italy, 10,5%	2,80 €
0,75 l	Prosecco Asolo Brut DOCG - Montelvini Brut, Asolo, Veneto, Italy, 12,0 %	28,00 €
0,75 l	Crémant Réserve de Bourgogne Brut - Bailly-Lapierre Brut, Burgundy, France, 12%	34,00 €
0,75 l	Sekt Hacaj Brut - Hacaj Brut, Small Carpathian Wine Region, Slovakia, 12,5%	29,00 €

White Wine

0,1 l	Riesling 2025 - Velkeer, (dry) Veľký Kýr, Nitra Wine Region, Slovakia, 13,5%	2,70 €
0,1 l	Chablis A.O.C. 2023 - Domaine des Malandes (dry) Chablis, Burgundy, France, 12,5 %	5,80 €
0,1 l	Devín 2025 - Víno Ludvik (semi-sweet) Modra, Small Carpathian Wine Region, Slovakia, 13%	2,90 €

Rosé Wine

0,1 l	Tri ruže Rosé 2024 - Velkeer (off-dry) Veľký Kýr, Nitra Wine Region, Slovakia, 12,0%	2,90 €
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Red Wine

0,1 l	Saint Laurent 2021 - Víno Ludvik (dry) Modra, Small Carpathian Wine Region, Slovakia, 12,5%	2,90 €
0,1 l	Côtes du Rhône Réserve 2023 - Famille Perrin (dry) Côtes du Rhône AOC, Rhône, France, 14,0%	4,50 €
0,1 l	Dunaj DOC 2024 - Zápražný (dry) Rubáň, South Slovak Wine Region, Slovakia, 13%	3,10 €

For more information about our wine selection, please see our wine list.

“A good mood may not solve all problems, but
it can piss off so many people that it's worth
keeping it.”

Jan Werich



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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 €

Rum

0,04 l	Kraken	5,40 €
0,04 l	Diplomatico 8yo.	5,40 €
0,04 l	Diplomatico 12yo.	6,40 €
0,04 l	Pyrat X.O.	6,40 €
0,04 l	Zacapa 23yo.	6,90 €
0,04 l	Planteray	7,90 €

Spirits

0,04 l	Septim's Rosehip	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	Borovička Spišská (Juniper brandy)	2,80 €
0,04 l	Bošacka slivovica (Plum brandy) 52%	3,60 €
0,04 l	Hruškovica Jelínek (Pear brandy) 42%	3,30 €
0,04 l	Bombay Sapphire Gin	3,50 €
0,04 l	Toison gin/ Toison ruby red	4,20 €
0,04 l	Constantin čerešňový destilát XO (Cherry brandy) 45%	6,90 €
0,04 l	Palantír smrekovička (Spruce needle spirit) 40%	3,90 €
0,04 l	Orechovica (St. John's Green Walnut Spirit) 40%	3,90 €

“We often blame those around us so
we don't have to blame ourselves..”

Karásek

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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 €
0,04 l	Orechový likér (Walnut liqueur) 35%	3,30 €

Beer

0,30 l	Pilsner Urquell 12°	2,50 €
0,50 l	Pilsner Urquell 12°	3,50 €
0,30 l	Gambrinus 10°	1,90 €
0,50 l	Gambrinus 10°	2,90 €
0,33 l	Leffe Dark	2,90 €

Non-Alcoholic Beer

0,33 l	Birell nealko	1,65 €
0,50 l	Birell nealko	2,70 €
0,33 l	Birell Pomelo & Grapefruit	1,65 €
0,50 l	Birell Pomelo & Grapefruit	2,70 €

"Cooking is like love. One should either devote oneself to it fully or not engage in it at all."

Miroslav Horníček



List and numbering of allergens according to Directive 2003/89/EC of the European Parliament and of the Council

Allergens

- 1. Cereals containing gluten** (i.e. wheat, rye, barley, oats, spelt, kamut or their hybrid varieties)
- 2. Crustaceans and their products**
- 3. Eggs and products made from them**
- 4. Fish and fish products**
- 5. Peanuts and products thereof**
- 6. Soybeans and products thereof**
- 7. Milk and milk products**
- 8. Nuts** (i.e. almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecans (*Carya illinoensis* (Wangenh.K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachios (*Pistacia vera*), macadamia nuts and Queensland nuts (*Macadamia ternifolia*) and products thereof)
- 9. Celery and products made from it**
- 10. Mustard and products thereof**
- 11. Sesame seeds and products thereof**
- 12. Sulfur dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/liter**
- 13. Lupins and their products**
- 14. Molluscs and products thereof**

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English menu



Deutsches Menü



Magyar menü



Polskie menu

Orders and reservations: 0911 873 553

Half portions are charged at 70% of the total price of the meal.
The weight of the meat is given in raw form.
Food packaging box €0.50.

Consumer information for steak tartare, and beef steaks.
It is not recommended that children, pregnant women,
breastfeeding women and people with weakened immune
systems consume uncooked meat and eggs.

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Grand function hall
with a capacity of 80 people

