



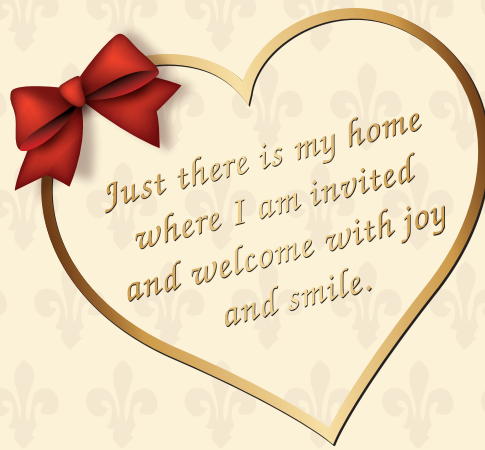
*Small hotel with a big heart*

## Menu Card

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**Wooden articular church** - is listed among the UNESCO monuments dating back to the 17th century. During the construction of the church there was not used a single iron nail, made entirely of wood and exterior walls are plastered with clay. Rich painted decoration of the interior conceals different stories. The church has amazing acoustics and atmosphere, therefore various concerts are held here.



**Dear guests,**

Welcome to the restaurant Poetry in our historic hotel Hviezdoslav, which offers delicious dishes of our national as well as international gastronomy prepared by modern methods from regional and Slovak ingredients. Our goal is to provide you not only with service in a cordial atmosphere, but especially culinary and social experience. Therefore, combine your visit with us with a unique experience - a historical story in the original areas Restaurant or Marshal salon or Tököly salon where history is gently combined with the present. Why is the name of the hotel Hviezdoslav. Since the greatest Slovak writer Paul Országh Hviezdoslav used to be accommodated here during his studies at the famous Lyceum Kežmarok. The hotel since 2011 member of the Association of Historic Hotels of Slovakia and the International Association of Historic Hotels of Europe, which currently brings together some 650 historic hotels.

Even through our menu we want to bring valuable historical monuments of the city showing the historical path in our restaurant. Our kitchen takes stand on freshness, quality, seasonality and variety of raw materials supply, therefore we change our menu more than once in a year.

Dear guests, we believe that you will be satisfied with us, because our team of chefs and cooks prepare meals with heart. We wish you a pleasant stay in a comfortable atmosphere of our restaurant as well as in hotel and bon appetit!

**Thank you for visiting us and we hope you visit us in the future as well.**

**Your small hotel with a big heart**



**Historic buildings** from 17 th century make up our boutique hotel. in these houses lived in past celebrities not only from Slovakia but also from Europe therefore our hotel has its stories. It was the biggest Slovak writer Paul Országh Hviezdoslav, legendary mayor and diplomat James Kray and his grandson, a major imperial army marshal Paul Kray but also significant honey producers Carl Hayde that its products won the gold medal at the World Exhibition in Paris in 1900. Since 2011, the buildings started to write a new history.

## Cold Appetizers

- 80g Veal tongue *sous-vide*,** 7,50 €  
fresh horseradish, green apple gel  
Allergens: 7, 9
- 100g Spring** 6,90 €  
bryndza sheep cheese mousse, dehydrated beetroot, dill brioche  
Allergens: 1, 3, 7

## Soups

- 0,25l Hen broth,** 4,90 €  
ligurian broth halushka, root vegetables  
Allergens: 1, 3, 7, 9
- 0,25l Fennel cream soup,** 5,90 €  
orange, crunchy buckwheat  
Allergens: 1, 7, 9
- 0,25l Soup according to daily offer** 4,90 €  
Allergens:



**Lyceum** - hides the treasures in the form of the greatest historical school library in Central Europe. National Historic Monument boasts with 150,000 volumes of rare books and 55 incunabula. At the Lyceum there studied significant personalities of cultural, scientific and literary life of several European countries, for example, P. O. Hviezdoslav, Vojtech Alexander, Aurel Stodola and others.



## Fish

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**170g Fresh trout fillet from Vychodna,**  
beluga lentils, horseradish, marinated apple, trout caviar, dill oil

**19,90 €**

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Allergens: 4, 7, 9



**New Evangelical Church** - This unique building of eclectic style with Byzantine, Romanesque, Renaissance, Moorish and Oriental elements cannot be overlooked at first glance. It comes from the end of the 19th century and was designed by Teofil Hansen, who devoted the project of the church to citizens of Kežmarok. There is a mausoleum of Imre Thököly, the uncrowned king of Hungary.

## Main Course

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<b>180g Farm chicken breast <i>suprême</i>,</b>	<b>17,90 €</b>
green peas puree, smoked asparagus, chicken jus	
Allergens: 7, 9	
<b>300g Grilled pork cutlet,</b>	<b>21,90 €</b>
shallot sauce, potatoes baked in ash with clarified butter,	
garlic mayonnaise	
Allergens: 3, 7, 9, 10	
<b>150g Veal Wiener schnitzel,</b>	<b>20,20 €</b>
mashed potatoes with onion, cranberries	
Allergens: 1, 3, 7	
<b>200g Beef steak</b>	<b>29,90 €</b>
from aged beef tenderloin prepared to guest's preferences	
with seasonal grilled vegetables and with 3 kinds of sauce:	
<i>chilli sauce</i>	1,90 €
<i>oak mushroom sauce</i>	1,90 €
<i>green pepper sauce with cognac</i>	1,90 €
Allergens: 6, 7, 9	
<b>370g Traditional Spish <i>pirohy</i></b>	<b>10,90 €</b>
(dumplings with potato-sheep cheese filling),	
fried bacon, curd, herbs	
Allergens: 1, 3, 7	
<b>300g Creamy linguine,</b>	<b>15,50 €</b>
rucola, dried tomatoes, Parmesan cheese	
Allergens: 1, 7, 9	
<b>350g Fresh lettuce leaves mix</b>	
with seasonal vegetables, homemade dressing,	
Volovec cheese, one-hour-egg, pita bread:	
<i>sheep cheese</i>	14,90 €
<i>grilled chicken meat</i>	15,90 €
<i>salmon trout fillet</i>	14,90 €
Allergens: 1, 3, 4, 7, 10	
<b>120g Beef tenderloin Tartare</b>	<b>16,90 €</b>
served with toasts	
Allergens: 1, 3, 7, 10	



**Basilica of the Holy Cross** - its history dates back to the late 13th century. Today's Gothic appearance of the Basilica is from 1444. The opulent interior attracts interest particularly by the Gothic arches and the main altar with Passion of the Christ, the work of Master Pavol of Levoča. Rare is a small organ system with 9 registers. In 1998 the church was promoted to Basilica Minor by the Pope John Paul II.

## Side Dishes

<b>200g Mashed potatoes</b> with onion and butter <small>Allergens: 7</small>	<b>3,40 €</b>	7
<b>200g Roasted potatoes</b> prepared on olive oil with fresh rosemary <small>Allergens: 7</small>	<b>3,40 €</b>	
<b>200g Steak french fries</b>	<b>3,90 €</b>	
<b>150g Steamed rice</b>	<b>3,40 €</b>	
<b>180g Grilled vegetables</b> <small>Allergens: 7</small>	<b>4,50 €</b>	
<b>150g Small vegetable salad</b> <small>Allergens: 7</small>	<b>4,80 €</b>	

**We will prepare a meal of Your choice!**



**Town Hall** is from 1461 and decorates the heart of Kežmarok. Its present form came after three devastating fires. Town Hall has been municipality centre for almost six centuries. Under the Tower Clock there is a statue of a halberdier, guarding the entrance to the now unknown secret passage.

## Desserts

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**250g Pancakes „Hviezdoslav“,**  
caramel, apples, fruites, nuts, whipped cream

**6,40 €**

Allergens: 1, 3, 7, 8

**120g Chocolate soufflé,**  
homemade strawberry sorbet

**6,30 €**

Allergens: 1, 3, 7, 8

**Homemade cakes and pies - please, check daily offer**



**Redoute** – a watchtower used to be there in the past, which in the 17th century was rebuilt to a manor house by the family Thököly. Just castellated wall and a little flag refer to the original tower. Latin inscription below the coat-of-arms means that the house serves guards, guests and entertainment.

## List of allergenic ingredients

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1. Cereals containing gluten (ie wheat, rye, barley, oats, spelled, etc.) and products thereof
2. Crustaceans and crustacean products
3. Eggs and egg products
4. Fish and fish products
5. Peanuts and materials listed
6. Soybeans and products
7. Milk and milk products
8. Nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut and products thereof)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and sesame seed products
12. Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/l expressed as SO<sub>2</sub>
13. Lupin and products thereof
14. Shellfish (molluscs) and their products



**Castle of Kežmarok** - is one of the few forts in the world that is not on a hill. In the courtyard of the castle can be seen today the stone foundations of the former Church of Elisabeth. Today it houses the Museum and gives an excellent over-view of the development and history of the town. Here you will find unconventional exposure of local guilds, amazing contemporary pharmacy, or pedestal of fame of Dr. Vojtech Alexander, a pioneer of roentgenology.



## Caution

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Dear guests,  
we would like to remind you that, within the meaning of Decree No. 125/2017 Z. z. Ministry of Health of the Slovak Republic, supplementing Decree of MH SR no. 533/2007 on requirements to the catering facilities in § 9 paragraph 8 is stated:

**„It is not recommended to heat uncooked meat and eggs consumed children, pregnant women, nursing women and those with impaired immunity.“**

**We serve:**

Tatar steak prepared from beef candy, fresh eggs and spices

Beef steak from beef prepared according to the guest's wishes

## Declaring the origin of meat in our restaurant Poetry

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In accordance with the new obligation of restaurants resulting from the amendment of the Act of the Ministry of Industry and Trade and Rural Development of the Slovak Republic on food no. 152/1995 Coll. In this appendix to the menu, we state the origin of beef, pork, sheep, goat meat and poultry, from which we prepare hot meals containing the following types of meat for you:

- Beef sirloin steak for steaks - Slovakia
- Veal loin - The Netherlands
- Duck meat - Czechia
- Pork tenderloin - Slovakia
- Turkey meat - Austria
- Chicken meat - Slovakia
- Lamb meat - Austria
- Rabbit meat - Hungary

In case of change of menu and meat supplier We will keep you informed.

F&B manager, Lucia Mudráková

**Our suppliers of meat (pork, beef and poultry) are:**

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**HSH s.r.o. – Veľké Zálužie,**

**METRO Cash&Carry SR s.r.o,**

**Bidfood – Nové Mesto nad Váhom,**

**Fega Frost, s.r.o. – Ploské,**

**Gastrostar – Nové Mesto nad Váhom,**

**Krava & CO – Vranov nad Topľou,**

**Mäso-Tatry s.r.o. – Spišská Teplica**

**‘We will prepare a meal of Your choice.**

**‘Enjoy Your Meal!**

**Weight of food is stated in its raw state.**

**To prepare meals we do not use genetically modified food.**

**Half portions are charged with 70% of price of food.**

**Prices calculated by F&B manager 4/2023:**

**Lucia Mudráková**

**Prices are inclusive of 10% VAT**

**Meals are prepared by the team of cooks of the Hotel Hviezdoslav:**

**Chef – Miroslav Kriššák**

**Stanislav Semaňák**

**Jozef Pustulka**

**Jozef Mačičák**

**František Pitko**

**Lukáš Sulír**