

# THE VELVET BRASSERIE

~ Dinner menu served until midnight ~

## STARTERS

<b>Dried Duck Breast</b> 7,90 Chickpea mayonnaise, apple chutney, mustard sprouts, housebaked ciabatta (80g - 1,10, 12)	<b>Fishcake</b> 6,90 Smoked fish and seabass potato cake, with pea purée and wasabi miso mayo (100g - 1,3,4,6,7)	<b>Goat Cheese Mousse (v)</b> 6,90 Hokkaido pumpkin, goat cheese, parsley sponge, walnut oil, focaccia (100g - 1,7,8)
<b>Rooster Broth Soup</b> 4,90 Strong rooster consommé, Foie Gras dumplings, brunoise root vegetables (0,25l - 7,9)	<b>Crispy Duck Salad</b> 9,90 Five spice dressing, pineapple, mint, pomegranate, cashews, coriander (80g - 1,6,8)	<b>Vitello Tonnato</b> 11,90 Veal slices with tuna mayo, capers, yuzu shallots, salsify (80g - 3,4,12)
<b>Halibut Ceviche</b> 10,90 Raw fish in Leche de tigre, pineapple, passion fruit, chili, coriander (80g - 4)	<b>Sea Bass Ceviche</b> 8,90 Leche de tigre, pomegranate, wasabi peas, coriander, red onion, pea sprouts (80g - 4)	<b>Steak Tartare</b> 11,90 Raw beef striploin, chipotle, dried egg yolk, truffle, capers, Kewpie, bread (80g - 1,3,10,12)

## STEAKS

( charcoal grilled )

<b>Fillet 200g</b> 26,90 <i>Sous-vide tenderloin beef</i>	<b>Flapsteak USDA 200g</b> 22,90 <i>Marinated in teriyaki sauce (1,6,12)</i>	<b>Rib-Eye 350g</b> 36,90 <i>Dry-aged Rib-Eye</i>
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SAUCES (50ml): <b>Béarnaise</b> (hollandaise with tarragon) 2,90 ~ <b>Butter&amp;Mushroom</b> 3,90 <b>Demi glace with mustard seeds</b> 3,50		
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~ SIDES ~		
<b>Sweet Potato Fries</b> (150g) 4,90	<b>Grilled Vegetables</b> (200g) 4,90	<b>French Fries</b> (150g) 3,90
<b>Green Salad</b> (100g) 3,50	<b>Potatoes au Gratin</b> (150g) 3,90	<b>Mashed Potatoes</b> (150g) 3,90

## MAINS

<b>Slow-roasted Pork Belly</b> 11,90 Mashed potatoes, demi glace, pork crisp, mustard seeds & sprouts (150g - 7,9,10,12)	<b>Stuffed Chicken Roast</b> 13,90 Potatoes au gratin, Béarnaise sauce, steamed baby vegetables (150g - 1,3,7,10,12)	<b>Roasted Duck Breast</b> 16,90 Baby broccoli tempura, edamame purée, mushroom butter sauce (120g - 1,7,9,12)
<b>Lasagne Bolognese</b> 11,90 Housemade pasta, beef & root vegetable ragout, pecorino cheese (350g - 1,3,7,9,12)	<b>The Velvet Burger</b> 14,90 Chargrilled, BBQ mayo, caramelised onions, gherkin, cheddar, fries & dip (160g - 1,3,4,7,10,12)	<b>Poached Halibut</b> 17,90 Burnt butter sauce, Beurre blanc sauce, parsnip & cardamom purée (150g - 4,6,7,9)
<b>Pumpkin Risotto (v)</b> 10,90 Creamy hokkaido pumpkin risotto with herbs, pumpkin oil & seeds, Pecorino (220g - 7,9,12)	<b>Beef Ribs</b> 19,90 Jerusalem artichoke purée, root vegetables, demi glace, gremolata (150g - 1,7,9,12)	<b>Grilled Sea Bass</b> 16,90 Black rice, salsa with papaya, passion fruit, jalapeno, pineapple, coriander (150g - 4,7)
<b>Green Thai Curry (v)</b> 11,90 Sweet potatoes, baby broccoli, pea sprouts, edamame, mushroom, cashew (220g - 1,4)	<b>Aubergine Ravioli (v)</b> 9,90 Housemade pasta, roasted aubergine & parsley, butter sauce, lemon foam (220g - 1,3,6,7)	<b>Quinoa Salad (v)</b> 10,90 Marinated pumpkin, Roquefort, fennel, hazelnuts, edamame, dressing (220g - 6,7,8,12)

## DINNER COCKTAILS

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**Lemongrass Gin Martini** 7,90  
*Tanqueray No.10 Gin, The Velvet Dry Vermouth, Lemongrass Olive Oil*

**Truffle Manhattan** 8,90  
*Bulleit Bourbon, Bulleit Rye, The Velvet Sweet Vermouth, Truffle Oil*

**Mandarin Italian Spritz** 9,90  
*Italicus Rosolio di Bergamotto, Ponzu Cordial, Prosecco, Capers*

**Cacao Negroni** 7,90  
*Tanqueray London Dry Gin, Cacao Campari, The Velvet Sweet Vermouth*

**Coconut Americano** 5,90  
*Campari, The Velvet Sweet Vermouth, Coconut Soda Water, Golden Dust*

**Rose Champagne Cocktail** 14,90  
*Veuve Clicquot Brut Champagne, Grand Marnier, Sugar Cube, The Velvet Bitters*

**Honey Sazerac** 9,90  
*Bulleit Rye, Bentianna, Peychaud's Bitters, Patchouli Absinthe*

**Campari & Orange** 4,90  
*Campari, Orange Juice*

## SPARKLING

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100ml

**Prosecco Bepin de Eto** 4,50

**Veuve Clicquot Brut Champagne** 11,90

## DRAFT BEER

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300ml

**Local Lager Beer** 3,90

**Lucky Bastard PALE (APA)** 3,90

**Lucky Bastard COCO (Session IPA)** 3,90

**Ikkona Driver (Non-Alcoholic Beer 330ml)** 4,50

## WATER

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**Voss Water Sparkling/Still - 375ml** 4,90

**Voss Water Sparkling/Still - 800ml** 9,90

## SMALL BITES

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**Crispy Chicken Bites** 6,90  
*in herbal buttermilk batter, with chipotle lime yoghurt (120g - 1,7,10,12)*

**Truffle Arancini** 7,90  
*Fried Arborio rice balls with truffle & parmesan (160g - 1,3,7,9,12)*

**Duck Rillettes** 7,90  
*with Papaya & Passion fruit & Pineapple Salsa (100g - 3,7,10,12)*

## DESSERTS

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**Crème Brûlée** 6,90  
*Vanilla & Tonka Custard with Caramelised Sugar Crust (120g - 3,7)*

**Three Mini Doughnuts** 7,90  
*Tonka Mascarpone & Salted Caramel, Mango & Passion fruit Cream, Honey Walnut (150g - 1,3,7,8)*

**Chocolate Morbida** 8,90  
*with Passion fruit Ice Cream, Passion fruit Foam, Raspberry Dust & Salted Caramel (150g - 3,7)*

**Hot Pear Crumble ("Žemľovka")** 5,90  
*Brioche Bread Pudding with Pears, Tonka, Cinnamon Streusel (150g - 1,3,7)*

**Cheese Selection** 9,90  
*Served with Fig Mustard Jam and Walnuts (100g - 7,8,10,12)*

## TEA & COFFEE

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**Espresso - double 15g** 2,90

**Lungo 100ml / Americano 200ml** 2,90

**Cappuccino / Flat White 180ml** 3,90

**Cold Brew Coffee 200ml** 3,90

**Black Tea - Darjeeling / Earl Grey** 3,90

**Green Tea - Sencha / Jasmine** 4,50

**Herbal Tea - Mint / Ginger** 3,90

**Fruit Tea - Grandma's Garden** 3,90

# THE VELVET BRASSERIE

~ a la carte menu podávané do polnoci ~

## PREDJEDLÁ

<b>Dried Duck Breast</b> 7,90 <i>Sušené kačacie prsia, cicerová majonéza, jablkové chutney, ciabatta</i> (80g - 1,10, 12)	<b>Fishcake</b> 6,90 <i>Udená makrela a morský vlk, zemiaky, hráškové pyrė, wasabi miso majonéza</i> (100g - 1,3,4,6,7)	<b>Goat Cheese Mousse (v)</b> 6,90 <i>Hokkaido tekvica, pena z kozieho syra, petržlenová špongia, focaccia</i> (100g - 1,7,8)
<b>Rooster Broth Soup</b> 4,90 <i>Silný vývar z kohúta, fašové knedlíky s Foie Gras, brunoise zelenina</i> (0,25l - 7,9)	<b>Crispy Duck Salad</b> 9,90 <i>Kačacie prsia, hoisin dressing, ananás, mäta, granátové jablko, kešu, koriander</i> (80g - 1,6,8)	<b>Vitello Tonnato</b> 11,90 <i>Teľacie plátky, tuniaková majonéza, kapary, yuzu šalotky, Čierny koreň</i> (80g - 3,4,12)
<b>Halibut Ceviche</b> 10,90 <i>Ceviche z halibuta, Leche de tigre, ananás, marakuja, chilli, koriander</i> (80g - 4)	<b>Sea Bass Ceviche</b> 8,90 <i>Ceviche z morského vlka, Leche de tigre, wasabi hrášok, granátové jablko, výhonky</i> (80g - 4)	<b>Steak Tartare</b> 11,90 <i>Hovädzi tatarák, chipotle, sušené žltko, hľuzovka, kapary, uhorky, Kewpie, chlieb</i> (80g - 1,3,10,12)

## STEAKY

( grilované na drevenom uhli )

<b>Fillet 200g</b> 26,90 <i>Sous-vide hovädzia sviečkovica</i>	<b>Flapsteak USDA 200g</b> 22,90 <i>Marinovaný v teriyaki omáčke (1,6,12)</i>	<b>Rib-Eye 350g</b> 36,90 <i>Dry-aged Rib-Eye</i>
<b>OMÁČKY (50ml):</b> <b>Béarnaise</b> (holandská omáčka s estragónom) 2,90 ~ <b>Maslovo-hubová</b> 3,90 <b>Demi glace s horčicovými semienkami</b> 3,50		
~ PRÍLOHY ~		
<b>Batátové hranolky (150g)</b> 4,90	<b>Grilovaná zelenina (200g)</b> 4,90	<b>Hranolky (150g)</b> 3,90
<b>Listový šalát (100g)</b> 3,50	<b>Gratinované zemiaky (150g)</b> 3,90	<b>Zemiaková kaša (150g)</b> 3,90

## HLAVNÉ JEDLÁ

<b>Slow-roasted Pork Belly</b> 11,90 <i>Konfitované bravčové bruško, zemiaková kaša, demiglance, horčicové výhonky</i> (150g - 7,9,10,12)	<b>Stuffed Chicken Roast</b> 13,90 <i>Kuracia roláda, gratinované zemiaky, Béarnaise omáčka, parená baby zelenina</i> (150g - 1,3,7,10,12)	<b>Roasted Duck Breast</b> 16,90 <i>Kačacie prsia, edamame pyrė, baby brokolica, hlivovo-maslová omáčka</i> (120g - 1,7,9,12)
<b>Lasagne Bolognese</b> 11,90 <i>Domáce lasagne, ragú z hovädzieho mäsa a koreňovej zeleniny, pecorino syr</i> (350g - 1,3,7,9,12)	<b>The Velvet Burger</b> 14,90 <i>Cheddar, BBQ mayo, karamelizovaná cibuľa, uhorky, šalát, hranolky &amp; jogurt dip</i> (160g - 1,3,4,7,10,12)	<b>Poached Halibut</b> 17,90 <i>Halibut v prepálenom masle, beurre blanc omáčka, petržlen-kardamon pyrė</i> (150g - 4,6,7,9)
<b>Pumpkin Risotto (v)</b> 10,90 <i>Tekvicové rizoto, tekvicový olej, semienka, bylínky, pecorino syr</i> (220g - 7,9,12)	<b>Beef Ribs</b> 19,90 <i>Hovädzie rebrá, pyrė z topinambur, koreňová zelenina, demiglance, gremolata</i> (150g - 1,7,9,12)	<b>Grilled Sea Bass</b> 16,90 <i>Morský vlk, papája, ananás, jalapeňo marakuja salsa, Čierna ryža, bylínky</i> (150g - 4,7)
<b>Green Thai Curry (v)</b> 11,90 <i>Vegetariánske kari, bataty, edamame, hliva, hráškové výhonky, kešu, brokolica</i> (220g - 1,4)	<b>Aubergine Ravioli (v)</b> 9,90 <i>Domáce ravioli s pečeným baklažánom, maslová omáčka, citrónová pena</i> (220g - 1,3,6,7)	<b>Quinoa Salad (v)</b> 10,90 <i>Quinoa, tekvica, Roquefort, lieskovce, tekvicový dressing, edamame, fenikel</i> (220g - 6,7,8,12)

Menu vytvoril Dušan Platko. Všetky ceny su v EUR a s DPH. Prosíme informujte obsluhu ak máte ALERGIE na jedlá.

## KOKTAILY K JEDLU

**Lemongrass Gin Martini** 7,90  
*Tanqueray No.10 Gin, The Velvet Dry Vermouth, Olivový Olej s Citrónovou Trávou*

**Truffle Manhattan** 8,90  
*Bulleit Bourbon, Bulleit Rye, The Velvet Sweet Vermouth, Hľuzovkový Olej*

**Mandarin Italian Spritz** 9,90  
*Italicus Rosolio di Bergamotto, Ponzu Cordial, Prosecco, Kapary*

**Cacao Negroni** 7,90  
*Tanqueray London Dry Gin, kakaové Campari, The Velvet Sweet Vermouth*

**Coconut Americano** 5,90  
*Campari, The Velvet Sweet Vermouth, kokosová sóda, Zlatý Prach*

**Rose Champagne Cocktail** 14,90  
*Veuve Clicquot Brut Champagne, Grand Marnier, The Velvet Bitters*

**Honey Sazerac** 9,90  
*Bulleit Rye, Bentianna, Peychaud's Bitters, Patchouli Absinthe*

**Campari & Orange** 4,90  
*Campari, Pomarančová Šťava*

## BUBLINKY 100ml

**Prosecco Bepin de Eto** 4,50

**Veuve Clicquot Brut Champagne** 11,90

## PIVO 300ml

**Lokálny ležiak** (podľa ponuky) 3,90

**Lucky Bastard PALE** (APA) 3,90

**Lucky Bastard COCO** (Session IPA) 3,90

**Ikkona Driver** (Nealkoholické, 330ml) 4,50

## VODA

**Voss Water Perlivá/Tichá** - 375ml 4,90

**Voss Water Perlivá/Tichá** - 800ml 9,90

## DROBNÉ SNACKY

**Crispy Chicken Bites** 6,90  
*Fritované kuracie stehná marinované v cmare, chipotle&limetkový jogurt (120g - 1,7,10,12)*

**Truffle Arancini** 7,90  
*Fritované ryžové guľky s hľuzovkou & parmezánom (160g - 1,3,7,9,12)*

**Duck Rillettes** 7,90  
*Kačacie rillettes so salsou z papáje & marakuje & ananásu (100g - 3,7,10,12)*

## DEZERTY

**Crème Brûlée** 6,90  
*Vanilkovo & tonkový krém s karamelizovanou krustou (120g - 3,7)*

**Three Mini Doughnuts** 7,90  
*3 šišky: tonka mascarpone & slaný karamel, mango & marakuja & limetka, vlašský orech & med (150g - 1,3,7,8)*

**Chocolate Morbida** 8,90  
*Čokoládová bomba s marakujovou zmrzlinou a penou, malinový prach & slaný karamel (150g - 3,7)*

**Hot Pear Crumble** 5,90  
*Horúca briošková žemľovka s hruškami, tonkou a maslom, škoricová posýpka (150g - 1,3,7)*

**Cheese Selection** 9,90  
*Výber syrov s figovo-horčicovým džemom a orechami (100g - 7,8,10,12)*

## ČAJ & KÁVA

**Espresso** - dvojité 15g 2,90

**Lungo** 100ml / **Americano** 200ml 2,90

**Cappuccino / Flat White** 180ml 3,90

**Cold Brew Coffee** 200ml 3,90

**Čierny čaj - Darjeeling / Earl Grey** 3,90

**Zelený čaj - Sencha / Jazmín** 4,50

**Bylinkový čaj - Mäta / Zázvor** 3,90

**Ovocný čaj - 'Babičkina záhrada'** 3,90

# THE VELVET BRASSERIE

## DESSERTS

### CRÈME BRÛLÉE

*Vanilla & Tonka Custard with Caramelised Sugar Crust & Oxalis*

*(120g - 3,7)*

**6,9**

### THREE MINI DOUGHNUTS

*Tonka Mascarpone & Salted Caramel, Mango & Passion fruit & Lime Cream, Walnut & Honey*

*(150g - 1,3,7,8)*

**7,9**

### CHOCOLATE MORBIDA

*with Passion fruit Ice Cream, Passion fruit Foam & Meringue, Raspberry Dust & Salted Caramel*

*(150g - 3,7)*

**8,9**

### HOT PEAR CRUMBLE

*Brioche Bread Pudding with Pears, Butter, Tonka & Cinnamon Streusel*

*(150g - 1,3,7)*

**5,9**

### CHEESE SELECTION

*Served with Fig Mustard Jam, Apple Chutney and Walnuts*

*(100g - 7,8,10,12)*

**9,9**

### COFFEE & TEA

<i>Espresso - double 15g</i>	2,90	<i>Black Tea ~ Darjeeling / Earl Grey</i>	3,90
<i>Lungo 100ml / Americano 200ml</i>	2,90	<i>Green Tea ~ Sencha / Jasmine</i>	4,50
<i>Cappuccino / Flat White 180ml</i>	3,90	<i>Herbal Tea ~ Mint / Ginger</i>	3,90
<i>Cold Brew Coffee 200ml</i>	3,90	<i>Fruit Tea ~ Grandma's Garden</i>	3,90

# THE VELVET BRASSERIE

## DEZERTY

### CRÈME BRÛLÉE

*Vanilkovo & tonkový krém s karamelizovanou krustou & Oxalisom*

*(120g - 3,7)*

**6,9**

### THREE MINI DOUGHNUTS

*3 šišky: tonka mascarpone & slaný karamel, mango & marakuja & limetka, vlašský orech & med*

*(150g - 1,3,7,8)*

**7,9**

### CHOCOLATE MORBIDA

*Čokoládový dezert s marakujovou zmrzlinou a penou, meringue, malinový prach & slaný karamel*

*(150g - 3,7)*

**8,9**

### HOT PEAR CRUMBLE

*Horúca briošková žemľovka s hruškami, tonkou a maslom, škoricová posýpka*

*(150g - 1,3,7)*

**5,9**

### CHEESE SELECTION

*Výber syrov s figovo-horčicovým džemom, jablkovým chutney a orechami*

*(100g - 7,8,10,12)*

**9,9**

### ČAJ & KÁVA

<i>Espresso - double 15g</i>	2,90	<i>Čierny čaj ~ Darjeeling / Earl Grey</i>	3,90
<i>Lungo 100ml / Americano 200ml</i>	2,90	<i>Zelený čaj ~ Sencha / Jasmine</i>	4,50
<i>Cappuccino / Flat White 180ml</i>	3,90	<i>Bylinkový čaj ~ Mäta / Zázvor</i>	3,90
<i>Cold Brew Coffee 200ml</i>	3,90	<i>Ovocný čaj ~ 'Babičkina záhrada'</i>	3,90