



OUR FARM SUPPLIERS:

BEEF TARTARE AND BEEF TENDERLOIN STEAK: SALATÍN FARM, PARTIZÁNSKA L'UPČA

CHICKEN, DUCK MEAT, AND EGGS: TOP FARM, TOPOĽNICA

BRYNDZA (SHEEP CHEESE) AND GAME MEAT: AGROFARM ČERVENÝ KAMEŇ

BREAD AND BURGER BUNS: KUSZMANOV BAZÁR BAKERY, HIGH TATRAS

SHEEP CHEESE: TOPOREC FARM



LIST OF ALLERGENS:

1. CEREALS CONTAINING GLUTEN (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 AND 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 GREATER THAN 10 MG/KG OR 10 MG/L (PRESERVATIVES) 13. LUPIN AND PRODUCTS THEREOF |
14. MOLLUSCS AND PRODUCTS THEREOF

**ALL PRICES ARE LISTED IN € INCLUDING VAT.
WE PREFER CARD PAYMENT.**

spitz





Experience from the heart of the mountains

Spitz restaurant & bar was established in 2020 based on the vision of Adam Žampa, historically the most successful Slovak alpine ski racer. The name "Spitz" refers to the pointed peaks of the Tatras, which serve as our inspiration, while simultaneously symbolizing our goal – to cook at the highest (peak) level.

Our chefs know that quality cuisine begins with quality ingredients. That is why we strive to cook primarily using the gifts of the Tatra region and prefer products from local farms, such as JFR Bulls farm, EKO farm Salatin, or the Petrov Majer family farm, which bring freshness and the character of our Slovak land to every dish.

Spitz is more than just a restaurant – it is a place where the energy of the mountains, the taste of home, and a friendly atmosphere come together. Here, you can enjoy not only honest, hearty dishes but also our original Spitz Spritz, which completes the dining experience.

We believe that our quality, service, and the heart put into every plate will be appreciated not only by our guests but that their taste and satisfaction will lead them to recommend us to their friends. We look forward to welcoming you again – whether in the summer with live music and grilling, or during special seasonal menus and tasting evenings in the off-season.

Enjoy your meal and cheers!

WINES BY THE GLASS

CHAMPAGNE 0,125 L

LANSON CHAMPAGNE | 11,99

CHAMPAGNE | FRA | BRUT

SPARKLING WINES 0,125 L

DOMUS PICTA NV | 6,99

PROSECCO DI VALDOBBIADENE DOCG | ITA | EXTRA BRUT

WHITE WINES 0,125 L

BABICH | 5,99

SAUVIGNON BLANC BLACK LABEL | NZ | DRY

VELKEER | 5,49

PÁLAVA | SK | SEMI-SWEET

TAJNA VINEYARDS & WINERY | 5,49

RIZLING VLAŠSKÝ SUNSET | NITRIANSKA V.O. | DRY

POMFY | 5,49

VELTLÍN ZELENÝ | SK | DRY

ROSE WINES 0,125 L

MRVA & STANKO | 5,49

CABERNET SAUVIGNON ROSÉ | SK | DRY

RED WINES 0,125 L

CANTINE IONIS | 6,49

PRIMITIVO | ITA | DRY

VINS WINERY | 5,99

DUNAJ | SK | DRY

POMFY | 5,99

PINOT NOIR | SK | DRY

EXPERIENCE COCKTAILS

*ALL COCKTAILS CONTAIN AT LEAST 100 ML



GERLACH 2654

HENDRICK'S GIN, GOOSEBERRY,
CHAMOMILE, SPARKLING WINE
FLAVOR: FRESH FRUIT
& BUBBLES

14,99



MAGISTRÁLA SPIRIT

DOMOVINA APRICOT BRANDY,
LEMON, HONEY WATER, CITRUS FOAM
FLAVOR: SWEET
& FRUITY

14,99



TATRATEA 52

TATRAŇSKÝ ČAJ 52%, GREEN TEA,
HOMEMADE ICEA TEA
FLAVOR: HERBAL
& REFRESHING

14,99

OTHER EXPERIENCE COCKTAILS IN OUR COCKTAIL MENU

HOMEMADE LEMONADES 0.4 L

ELDERFLOWER
& LEMON

5,99

PINK GRAPEFRUIT
& BASIL

5,99

RASPBERRY
& THYME

5,99

LAVENDER
& CHOKEBERRY

5,99

HOMEMADE
ICE TEA

5,99

BEER

BUDVAR 12 0.4 L 4,99 | BIRELL (NO-ALCO) 0.33 L 3,99

PLUS ŠPECIÁL BEER, FOR DETAILED INFORMATION, PLEASE ASK OUR STAFF. 0.4L 4,49

COFFEE

ESPRESSO 8 G | ESPRESSO LUNGO 8 G | CAPPUCINO 8 G | LATTE MACCHIATO 8 G

3,49

3,49

4,49

4,49

MILK TO COFFEE | 0.05 L | 0,29

COLD APPETIZERS

BEEF TENDERLOIN TARTARE | 21,99

SERVED WITH DRY OR FRIED (IN FAT) TOAST AND GARLIC.
MEAT FROM SALATINI FARM, 90 G | A: 1,3,10

* IT IS NOT RECOMMENDED FOR CHILDREN, PREGNANT OR BREASTFEEDING WOMEN,
AND PERSONS WITH WEAKENED IMMUNITY TO CONSUME NON-HEAT-TREATED MEAT AND EGGS.

DUCK PÂTÉ | 12,99

SERVED WITH TOASTED BREAD FROM KUSZMAN'S BAZAAR
(KUSZMANOV BAZÁR) IN TATRAŇSKÁ LOMNICA | 250 G | A: 1,7

PASTA AND RISOTTO

SPAGHETTI BOLOGNESE | 14,99

MEAT FROM PAVLICE FARM, BEEF RAGÙ TOMATO SAUCE,
PARMESAN | 250 G | A: 1,7

GREEN BASIL RISOTTO | 12,99

WITH CHICKEN FROM TOP FARM TOPOĽNICA | 180 G | A: 1,3,8 | **16,99**
WITH PRAWNS | 100 G | A: 2,7 | **18,99**

PENNE POMODORO | 12,99

TOMATO SAUCE WITH OLIVE OIL, PARMESAN
AND FRESH BASIL | 250 G | A: 1,7

PENNE AMATRICIANA | 14,99

PPENNE IN A SPICY TOMATO SAUCE, BACON,
GARLIC, CHILI, PARMESAN | 250 G | A: 1,7

SOUPS

HOMEMADE HEARTY CHICKEN BROTH | 6,99

| 0,33 L | A: 1,3,6,9

SOUP OF THE DAY | 5,99

DIFFERENT SELECTION EVERY DAY, MADE FROM LOCAL INGREDIENTS 0,33 L

SIDES

180 G | 5,49

FRENCH FRIES | SWEET POTATO FRIES | ROASTED BABY POTATOES | RICE |
| SEASONAL VEGETABLES | SMALL MIX SALAD

HOMEMADE BREAD | 140 G | 1,99

GLUTEN-FREE BREAD OPTION AVAILABLE | 60G | **3,99**
(BREAD FROM KUSZMAN'S BAZAAR IN TATRAŇSKÁ LOMNICA) | A: 1,3,5,6,8

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HOMEMADE SHEEP CHEESE DUMPLINGS (HALUŠKY) | 12,99

TRADITIONAL SLOVAK FOOD FROM SHEEP CHEESE

WITH CRISPY ONIONS AND ROASTED BACON | 250 G | A: 1,7

HOMEMADE SHEEP CHEESE DUMPLINGS | 12,99

WITH CRISPY ONIONS, ROASTED BACON, AND SOUR CREAM
| 250 G | A: 1,3,7

FRIED CHEESE | 9,99

COLESLAW SALAD AND HOMEMADE TARTAR SAUCE
| 160 G | A: 1,3,7,10

100% BEEF BURGER | 14,99

MEAT FROM PAVLICE FARM, CHEDDAR, LETTUCE, TOMATOES,
BACON, CHIPOTLE DIP | 160 G | A: 1,3,7,11

PORK RIBS MARINATED IN HOMEMADE BBQ SAUCE | 15,99

WITH FRESH CHILI AND CORIANDER | 450 G | A: 6

FRIED SCHNITZEL | 13,99

PORK LOIN, CRANBERRIES | 200 G | A:1,3

BEEF TENDERLOIN STEAK | 39,99

WITH SEASONAL VEGETABLES, GREEN PEPPERCORN SAUCE,
AND ROASTED BABY POTATOES
| 200 G | A: 7

CHICKEN IN CREAM PAPRIKA SAUCE | 15,99

CHICKEN FROM TOP FARM TOPOĽNICA, PAPRIKA SAUCE,
SERVED WITH HOMEMADE DUMPLINGS (HALUŠKY) | 200 G | A: 1,3,7,10

THAI CURRY | 9,99

WITH SEASONAL VEGETABLES | A: 6,11
WITH CHICKEN FROM TOP FARM TOPOĽNICA | 180 G | A: 6,11 | **13,99** |
WITH PRAWNS | 100 G | A: 2,6,11 | **15,99** |

CAESAR SALAD | 12,99

WITH CROUTONS, PARMESAN, AND A BOILED EGG | A: 1,3,4,7
WITH CHICKEN FROM TOP FARM TOPOĽNICA | 180G | A:1,3 | **15,99** |
WITH PRAWNS | 100 G | A: 1,2,3,4 | **17,99** |

BEEF GOULASH | 17,99

WITH FRESH RED ONION AND BACON DUMPLING
| 200 G | A: 1,3,7

SPECIALITY OF OUR KITCHEN

SOUS-VIDE PORK TENDERLOIN | 18,99

SWITH PEA AND MINT PURÉE AND RED WINE SAUCE
| 200 G | A: 7

DESSERTS

TRADITIONAL SLOVAK POTATO DUMPLINGS | 10,99

WITH POPPY SEEDS OR BREADCRUMBS, SERVED WITH RASPBERRY JAM | 200 G | A:1,3,7

PANCAKES | 11,99

WITH HOMEMADE RASPBERRY JAM AND WHIPPED CREAM | 100 G | A:1,3,7
WITH HOT CHOCOLATE **+2€** | 150G | A: 1,3,7,8,9