



Hotel  *Srdiečko* ***
CHOPOK JUH

MILÍ HOSTIA,

SRDEČNE VÁS VÍTAME V HOTELI SRDIEČKO, KTORÝ STOJÍ
V SRDCI NÍZKYCH TATIER.

PONÚKAME VÁM ÚTULNÉ PROSTREDIE, DOMÁCU KUCHYŇU
A POHOSTINNOŠŤ, KTORÚ ZABEZPEČÍ NÁŠ PROFESIONÁLNY
A ÚSTRETOVÝ PERSONÁL HOTELA.

ČEREŠNIČKOU NA TORTE JE NEZABUDNUTEĽNÝ ZÁŽITOK
Z KRÁSNEJ OKOLITEJ SCENÉRIE.

DEAR GUESTS,

WE'RE HAPPY TO WELCOME YOU TO THE SRDIEČKO HOTEL,
LOCATED IN THE HEART OF THE LOW TATRAS.

ENJOY THE COSY SETTING, HOME-LIKE KITCHEN
AND HOSPITALITY OF OUR PROFESSIONAL AND FRIENDLY
HOTEL STAFF.

THE CHERRY ON TOP IS THE UNFORGETTABLE AND STUNNING
SCENERY IS LIKE THE ICING ON THE CAKE.





Hotel Srdiečko, významné centrum chatárskej oblasti Chopok - juh, sa nachádza na úpätí Nízkych Tatier. Príbeh tohto horského hotela sa začal v roku 1922, kedy vznikol Klub československých turistov „Ďumbier“, ktorého zakladateľom bol aj učiteľ Arpád Almássy.



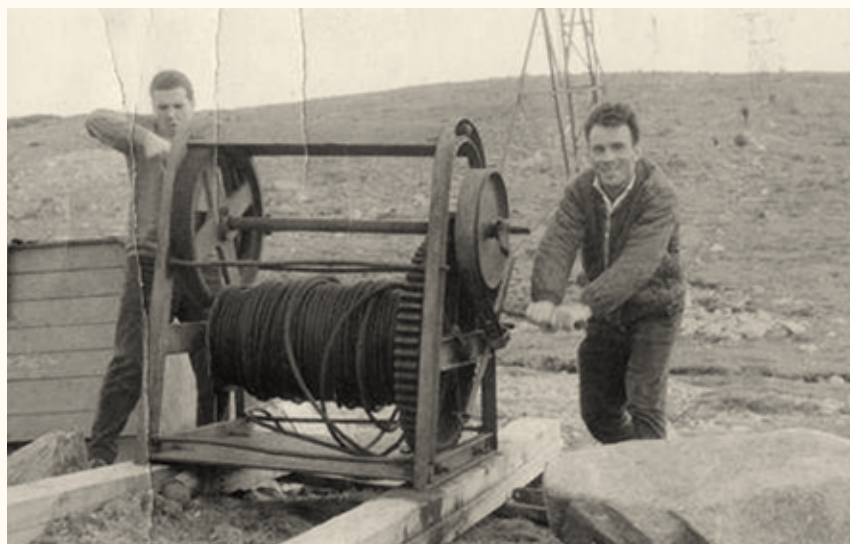
Čaro prírody a láska k prostrediu vytvorili klub, ktorý sa venoval budovaniu a značeniu turistických chodníkov a sprístupňovaniu Nízkych Tatier turistom. V roku 1938 bol Klub československých turistov premenovaný na Klub slovenských turistov a lyžiarov a rozšíril svoju pôsobnosť o vedenie Horskej záchranej služby. V roku 1946 sa prepojili obidve strany Chopku sedačkovou lanovkou. Zásluhy na tejto koncepcii patria zo severnej strany Alojzovi Lutonskému a z južnej strany Arpádovi Almássymu. V tomto období sa Klub slovenských turistov a lyžiarov rozhodol, že postaví vedľa údolnej stanice lanovky Hotel Srdiečko vo výške 1240 m n. m. Výstav-

ba Hotela Srdiečko trvala celých 8 rokov, prvých hostí privítal v auguste 1958. Meno Srdiečko dostal hotel podľa poľovníckeho zrubu, ktorý sa nachádzal 200 metrov nad lanovkou. Zrub mal nad dverami srdiečko, ktorého sa poľovníci symbolicky chytali.

The Srdiečko*** hotel, a significant centre of the chalet area labelled as Chopok - Juh (Chopok-South), is located at the foot of the Low Tatras. The history of this mountain hotel goes back to 1922, when the Club of Czechoslovak Tourists called "Ďumbier" was established by several founders, including teacher Arpád Almássy. The magic of nature and love to the mountains resulted in creating a club that was focusing on building and marking tourist trails and making the Low Tatras accessible to tourists. In 1938, the Club of Czechoslovak Tourists was renamed to the Club of Slovak Tourists and Skiers and became responsible for managing the mountain rescue service as well. In 1946, both sides of Mt. Chopok were joined by a chairlift. This was mainly thanks to Alojz Lutonský from the northern



side and Arpád Almássy from the southern side. It was not long afterwards that the Club of Slovak Tourists and Skiers decided to build the so called Srdiečko hotel next to the lower chairlift station at the altitude of 1,240 metres. The construction works took as long as 8 years and the first hotel guests were welcome in August 1958. The name "Srdiečko" originated from a hunter's cabin that was located about 200 metres above the chairlift. There was a sign of heart (=srdiečko) over the door of the cabin and hunters would symbolically touch it.





Hotel  Srdiečko***
CHOPOK JUH

JEDÁLNY LÍSTOK

MENU



+

+

+

+



RAŇAJKOVÉ MENU / BREAKFAST MENU


120 g	Miešané vajíčka s cibuľou / Scrambled eggs with onion (1, 3) vajcia 3 ks, chlieb/pečivo, zelenina / 3 eggs, bread/rolls or buns, vegetables	6,50 €
150 g	Miešané vajíčka s cibuľou a slaninou (1, 3) Scrambled eggs with onion and bacon vajcia 3 ks, chlieb/pečivo, zelenina / 3 eggs, bread/rolls or buns, vegetables	7,00 €
200 g	Ham and eggs (1, 3) vajcia 3 ks, šunka, chlieb/pečivo, zelenina / 3 eggs, ham, bread/rolls or buns, vegetables	7,00 €
150 g	Tradičné spišské párky s horčicou a chrenom (1, 10) Traditional Spiš sausages with mustard and horseradish chlieb/pečivo / bread/rolls or buns	6,50 €
130 g	Pečené mini klobásky s horčicou a chrenom (1, 10) Roasted mini sausages with mustard and horseradish chlieb/pečivo / bread/rolls or buns	7,00 €
300 g	Krupicová kaša / Semolina pudding (1, 7)	5,50 €
300 g	Ovsená kaša s čerstvým ovocím a javorovým sirupom (1, 7) Oatmeal with fresh fruit and maple syrup ovsené vločky, mlieko, čerstvé ovocie, javorový sirup / oat flakes, milk, fresh fruit, maple syrup	6,50 €

Jedlá z raňajkového menu je možné objednať v čase od 7.00 do 10.30 hod.
Breakfast menu dishes can be ordered from 7:00am to 10:30am.

PREDJEDLÁ / STARTERS

80 g	Zemiakové placky s cesnakom a bryndzovou penou (1, 3, 7) Potato pancakes with garlic and bryndza (sheep cheese product) foam	5,20 €
80 g	Zapekaný baklažán s feta syrom, opečená ciabatta, pesto (1, 3, 7) Baked aubergine with feta cheese, toasted ciabatta, pesto	5,00 €

POLIEVKY / SOUPS

0,33 l	Domáca kapustnica s hubami, údeným mäskom a klobásou (1, 7) Home-made sauerkraut soup with mushrooms, smoked meat and sausage	5,30 €
0,33 l	Domáci vývar s cestovinou, zeleninou a mäskom (1, 3, 9) Home-made consommé with vegetables, noodles and meat	4,50 €  4,30 € + 20 b
0,33 l	Cesnaková číra so syrom, krutóny (1, 7) Garlic soup with cheese and croutons	4,50 €
0,33 l	Tekvicový krém s granátovým jablkom (7) Pumpkin cream soup with pomegranate	4,50 €



HLAVNÉ JEDLÁ / MAIN COURSE MEALS

200 g / 140 g	Sous vide kuracie prsia Supreme, mrkvové pyr�, zemiakov� fondant, grilovaná pak choi kapusta (6, 7) / Sous - vide Supreme chicken breast, carrot puree, potato fondant, grilled pak choi	13,20 €
250 g / 170 g	Hov�dzia hrud' s om�čkou zo zelen�ho korenia a zemiakov�mi hranolkami (7) / Brisket with green peppercorn sauce and potato chips	18,80 €
180 g / 150 g	Sous vide brav�ov� panenka s v�novo-smotanovou om�čkou s hubami Shimeji a zemiakovo-slaninovou kroketou (1, 3, 7) / Sous vide pork tenderloin, wine-cream sauce with Shimeji mushrooms and a potato-bacon croquette	14,00 €
150 g	Tatransk� jelen� gul�s s brusnicami / Venison goulash with cranberries	12,50 €
100 g / 250 g	Tagliatelle s k�skami konfitovan�ch ka�ac�ch pr�s, sušen� paradajky, baby špen�t a bylinkov� pesto (1) / Tagliatelle with confit duck breast pieces, dried tomatoes, baby spinach and herb pesto	14,00 €
350 g	Bryndzov� halušky so slaninou a z�kvasom (1, 3, 7, 12) / Gnocchi with bryndza (sheep cheese product), bacon and sour milk	9,50 €
150 g	Vypr�zan� brav�ov� rezeň / Fried pork cutlet (1, 3, 7)	8,50 €  8,00 € + 20 b
150 g	Vypr�zan� kurac� rezeň / Fried chicken cutlet (1, 3, 7)	8,50 €  8,00 € + 20 b

BEZM SIT  JEDL  / VEGETARIAN MEALS

150 g	Vypr�zan� syr / Fried cheese (1, 3, 7)	7,50 €
350 g	Šafr�nov� rizoto s restovan�mi hubami a šalotkou (7) / Saffron risotto with stir-fried mushrooms and shallot	9,80 €
350 g	Ry�zov� rezance so julien zeleninou, uden�m tofu a s�jovou om�čkou (6) / Rice noodles with julienne vegetables, smoked tofu and soya sauce (šampi�n�ny, mrkva, petr�len, paprika, bambusov� v�yhonky, p�r) (champignons, carrots, parsley, peppers, bamboo shoots, leek)	9,80 €
200 g	C�cer na kar� / Chickpea curry / c�cer, cuketa, tekvica, mrkva, kokosov� mlieko / chickpeas, courgette, pumpkin, carrots, coconut milk	12,50 €

ŠAL TY / SALADS

300 g	Listov� šal�t s pe�enou tekvicou marinovanou v mede, gran�tov� jablko a grilovan� uden� tofu (6) / Mixed greens with roasted honey-marinated pumpkin, pomegranate and grilled smoked tofu	11,50 €
300 g / 100 g	C�zar šal�t s kurac�m m�som a ope�enou bagetou (1, 3, 4, 7, 10) / Caesar salad with chicken meat and toasted baguette	13,50 €



RYBY / FISH

- 200 g Grilovany zubáč na karí omáčke z kokosového mlieka s limetkou, opekané baby zemiaky (4, 7) / Grilled zander, curry-coconut milk sauce with lime, roasted baby potatoes **15,50 €**

DETSKÉ MENU / KID'S MENU

- 120 g Cestovina so syrovou omáčkou (1, 7) / Pasta with cheese sauce **5,20 €**
- 120 g Kurací plátok na prírodno / Chicken steak (7) **5,80 €**
- 120 g Kuracie nugetky s hranolkami a kečupom (1, 3, 7) / Chicken nuggets with potato chips and ketchup **8,50 €**

DEZERTY / DESERTS

- 150 g Palacinky s orieškovým krémom, banánom, karamelom a šľahačkou (1, 3, 7, 8) / Pancakes with nut cream, banana, caramel and whipped cream **6,00 €**
- 150 g Palacinky s džemom, mascarpone krémom, lesným ovocím a šľahačkou (1, 3, 7) / Pancakes with jam, mascarpone cream, forest fruit and whipped cream **6,00 €**
- 80 g Pavlova tortička s lesným ovocím (3, 7) / Pavlova cake with forest fruit **5,20 €**
- 100 g Jahodové tiramisu (1, 3, 7) / Strawberry tiramisu **5,60 €**

PRÍLOHY / SIDE DISHES

- 150 g Zemiakové hranolky / Potato chips (12) **3,20 €**
 **3,00 € + 20 b**
- 150 g Pečené baby zemiaky / Baked baby potatoes (7) **3,20 €**
- 150 g Varené zemiaky / Boiled potatoes (7) **2,80 €**
- 150 g Dusená ryža / Steamed rice **2,80 €**
 **2,60 € + 10 b**
- 150 g Karlovarský knedlík / Carlsbad bread dumplings (1, 3, 7) **3,20 €**
- 150 g Miešaný šalát / Mixed salad **3,50 €**
- 200 g Grilovaná zelenina / Grilled vegetables **4,50 €**
- 60 g Kečup / Ketchup **0,90 €**
- 60 g Tatárska omáčka / Tatar sauce (3, 10) **0,90 €**
- 120 g Ovocný kompót / Fruit compote (12) **0,90 €**
- 100 g Strúhaný syr / Grated cheese (7) **1,50 €**
- 60 g Dressing / Dressing (7) **0,90 €**
- 44 g Chlieb 1 ks / Slice of bread (1, 7) **0,50 €**
- 60 g Kyslá smotana / Sour cream (7) **0,90 €**
- 50 g Pečená slanina / Roasted bacon **1,50 €**



+

+

+

+



ZOZNAM ALERGÉNNYCH ZLOŽIEK / LIST OF ALLERGENS

1. Obilniny obsahujúce lepok (t.j. pšenica, raž, jačmeň, ovos, špalda, kamut alebo ich hybridne odrody) a výrobky z nich / Cereals containing gluten (i.e. wheat, rye, barley, oat, spelt, kamut) or any of their hybrid varieties
2. Kôrovce a výrobky z nich / Crustaceans and products made of them
3. Vajcia a výrobky z nich / Eggs and products made of them
4. Ryby a výrobky z nich / Fish and products made of them
5. Arašidy a výrobky z nich / Peanuts and products made of them
6. Sójové zrná a výrobky z nich / Soya grains and products made of them
7. Mlieko a výrobky z neho / Milk and products made of it
8. Orechy (t. j. mandle, lieskové orechy, vlašské orechy, kešu, pekanové orechy, para orechy, pistácie, makadamové orechy, queenslandské orechy) a výrobky z nich / Nuts (i.e. almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, macadamia nuts, Queensland nuts) and products made of them
9. Zeler a výrobky z neho / Celery and products made of it
10. Horčica a výrobky z nej / Mustard and products made of it
11. Sezamové semená a výrobky z nich / Sesame seeds and products made of them
12. Oxid siričitý a siričitany v koncentráciách vyšších ako 10 mg/kg, vyjadrené ako SO₂ / Sulphur dioxide and sulphites with concentration above 10 mg/kg or 10 mg/l
13. Vlčí bôb a výrobky z neho / Lupines and products made of them
14. Mäkkýše a výrobky z nich / Molluscs and products made of them

Vážený host,
pri objednaní polovičnej porcie sa účtuje 70% z ceny jedla.
Dear guests,
please note that half portions cost 70% of the full price.

Hmotnosť mäsa je uvedená v surovom stave.
Meat is weighed before cooking.

Ceny kalkuloval / Prices calculated by
Ivana Trnavská, F & B manager

Cenník platný / Price list valid from 1. 6. 2024.
Ceny sú uvedené s DPH. / Prices include VAT inclusive.



+

+

+

+