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Welcome to Bratislava!

Welcome to the city where every single corner hides its own secret, where every single step brings you to a completely different atmosphere. It may be small in size, but we guarantee Bratislava is a city rich in culture, history and culinary experiences as well as unique surprises.

In this colourful guide, we will tell you where to enjoy the best traditional and not so traditional dishes, where to stop for the very best drinks or where to simply relax while snacking on something new and tasty.

Whether it is the old Pressburg or exotic Vietnamese cuisine, wine or beer you are craving, we will show you the best this city has to offer.

## *Welcome to Bratislava, the city of tastes.*

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free wi-fi



terrace



wheelchair  
access



parking  
nearby



live music



gluten-free  
options



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# A SWIFT INTRODUCTION TO BRATISLAVA'S CUISINE



Thanks to so many historical influences of foreign cultures Bratislava developed cuisine that is uniquely its own. Every culture living in the area has added its own variations to what these other cultures have brought so it is not easy to describe the cuisine itself. However, we can distinguish it by using traditional ingredients or cooking techniques.



Bratislava is so close to Austrian, Hungarian and Czech borders, that it puts it in a good position to be influenced by the surrounding nations. The Czech, Hungarian and Austrian people definitely brought and incorporated many national dishes in our cuisine, but there were other, mainly German, Turkish and American influences as people travelled these countries and brought pieces of them back home.



If you wanted to compare gastronomy in Bratislava on traditional "north vs south" sense, you'd encounter a bit of a problem. Slovakia lies in the heart of Europe, so you'll find both fish, olive oil, wine but also game, meat and beer.

**Simply put - it's very colorful around here :)**



# TRADITIONAL CUISINE OF BRATISLAVA

The local cuisine consists of tastes typical to four largest nationalities forming today's look of Bratislava. Spicyness of Hungary, schnitzels and cakes of Austria, game and kielbasas of Germany plus traditional Slovak dishes. If you join it with a rich tradition of Slovak wineries that produce wine almost exclusively for our market, you get an unforgettable culinary experience.

Every chef will confirm that people's tastes change slowly. There wasn't such culinary variety during our socialism period and only after the Velvet Revolution there opened an option for travel - which is necessary for the changes in food preparation and customer expectations. This all culminated in Slovak "culinary revolution" of 21. century and people's favourite cooking shows only accelerated these changes.

Even if there is a very rich and colorful menu of traditional Bratislava dishes, you can also try a really large variety of culinary specialties from different parts of the world, prepared by chefs with international experience. Our menus are based on our traditional ingredients more each day and more experimented with, too. That's why one of our most traditional dishes - baked goose or duck with lokše and sweet cabbage - is available in our capital city in so many new variants and combinations.





BRATISLAVA'S  
MODERN  
CUISINE

## SAVOY RESTAURANT

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Hviezdoslavovo námestie 3  
Monday - Sunday: 6:30 - 22:00

web: [savoyrestaurant.sk](http://savoyrestaurant.sk)  
fb: [savoyrestaurant](https://www.facebook.com/savoyrestaurant)  
tel: +421 2 593 904 00

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Savoy Restaurant and the city of Bratislava goes together like Prater and Vienna. Therefore, when the owners announced its reopening after a couple of years, the locals got really excited. With Jozef Riska as the Head Chef, this place is set to become a key player in the city's gastronomy. If you want some class, do not look any further.

**Must try:** Glazed pork tenderloin with sesame, chilli and honey.

#classy #staff #topchef #centre #luxurious #seasonal

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TRADITIONAL  
CUISINE  
OF BRATISLAVA

# ZYLINDER

Hviezdoslavovo námestie 19  
Monday - Sunday: 11:00 - 00:00

web: [zylinder.sk](http://zylinder.sk)  
fb: ZylinderCafeRestaurant  
tel: +421 2 208 636 86



If you wish to taste the selected specialities from the cuisine of the Austro-Hungarian Empire, look no further. Zylinder is just as traditional as it only goes. Do not be afraid of the delicious three-course Tafelspitz menu and definitely try the shredded pancake, Kaiserschmarrn.

**Must try:** Tafelspitz and Kaiserschmarrn.

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#tafelspitz #austrohungariancuisine #service



TRADITIONAL  
CUISINE  
OF BRATISLAVA



## RESTAURANT MATYŠÁK

Pražská 15

Monday - Sunday: 7:00 – 10:00,  
11:30 – 22:00

web: [hotelmatysak.sk](http://hotelmatysak.sk)

tel: Tel: +421 2 2063 4053

This restaurant focuses on Pannonian cuisine, i.e. mainly Slovak, Czech and Hungarian specialities. However, that is not the only reason people have fallen in love with this place. Many demanding gourmets and quality wine lovers like it here because of great selection of local wines. You can count on freshness of ingredients as they are grown in own organic garden situated near the wine-making plant of Víno Matyšák in Pezinok.

**Must try:** Any meat and wine recommended by the sommelier.

#meat #wine #atmosphere #homegrown

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TRADITIONAL  
CUISINE  
OF BRATISLAVA



## KORZO

Hviezdoslavovo námestie 3

Monday - Friday: 09:00 - 22:30

Saturday: 09:00 - 24:00

Sunday: 09:00 - 23:00

web: korzo.sk

fb: korzorestaurant

tel: +421 910 188 818

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Whether it's tiger prawns or Wiener schnitzel with potato salad - Korzo is not afraid to show both traditional Pressburg cuisine and its modern variations. With jazz concerts, gluten-free menu, charming atmosphere and magnificent view of the Hviezdoslav square, it is definitely a place to go.

**Must try:** Veal schnitzel with potato salad.

#schnitzel #terrace #livemusic #glutenfree



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## WIENER SCHNITZEL

No trip to Bratislava is complete without tasting Wiener Schnitzel. We recommend tasting the genuine one - premium veal fried golden brown at Korzo.

The legend says that wiener schnitzel originated in Venezia, where Field Marshal Radetzky first tasted the Italian Cotoletta alla Milanese and got so enrapt that he brought the recipe back to Vienna in the middle of the 19th century, presenting it to the Kaiser's court kitchen so they could satiate his appetite and create the now world renown dish.

The chef had no parmesan at hand so he used bread crumbs instead. The emperor Franz Josept loved the recipe so much he would not allow the chef use parmesan for coating ever again (much to Field Marshal Radetzky's dismay).

FOR MEAT  
LOVERS



## CARNEVALLE

3

Hviezdoslavovo námestie 20

Monday - Saturday: 11:00 - 24:00

Sunday: 11:00 - 11:00

web: [carnevalle.sk](http://carnevalle.sk)

fb: [restaurantcarnevalle](https://www.facebook.com/restaurantcarnevalle)

tel: +421 2 208 636 37

Is there such a thing as an anti-vegetarian? Somebody, who doesn't eat veggies altogether, only steaks? Well, if there was, that person would eat in Carnevalle. Called "Carne" by locals, this restaurant offers a wide variety of juicy steaks and other meat goodies you can choose from the display, if you want to. Carnevalle has been one of the best places for steaks in Bratislava for years.

**Must try:** Irish cut tenderloin.

#meat #steaks #perfectservice #meatonceagain #tartar #centre

## 3 RESTAURANTS RELATED TO HISTORY OF BRATISLAVA

BRATISLAVA'S  
MODERN  
CUISINE

### I ALBRECHT



Even though he is Czech, Jaroslav Žídek is perhaps the most famous chef in Slovakia. If you truly love food, his restaurant is well worth your visit. The meals you'll get in a lovely atmosphere of a 5-star boutique hotel in a quiet residential area is both tasty and beautiful.

**Address:** Mudroňova 82

**fb:** restaurant.albrecht

STEAKS, GRILL,  
CHEESE & WINE

### II TARPAN



Founded by Dušan Bohunický in 1992, Tarpan restaurant right by the entrance to the TJ Slávia horse jumping grounds has become a part of city's history and culture. The place has built its reputation on amazing grilled meals and steaks.

**Address:** Májová 23

**fb:** RestauraciaTarpan

TRADITIONAL  
CUISINE  
OF BRATISLAVA

### 5 LEBERFINGER



The history of Leberfinger goes back to 18th century, when Maria Theresa ruled the area. It was there during Napoleon's war and the political upheaval of late 1918, meaning Leberfinger is one of the oldest restaurants in Bratislava. Though the dishes are all traditional, their chef has added a wonderful modern touch to it.

**Address:** Viedenská Cesta 257

**fb:** Leberfinger.sk

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TRADITIONAL  
CUISINE  
OF BRATISLAVA



## MODRÁ HVIEZDA

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6

Beblavého 14

Monday - Sunday: 11:00 - 23:00

web: modrahviezda.sk

fb: RestaurantModraHviezda

tel: +421 948 703 070



Walking towards the castle, you will definitely notice one of the tourists' most popular restaurant. Modrá Hviezda focuses on traditional Slovak dishes and does it really good. You can sit inside a very atmospheric, almost cave-like interior or enjoy the view from its summer terrace.

**Must try:** Bryndzové halušky with bacon.

#traditionalcuisine #bryndzovehalusky #staff #castle

Try them in  
1. Slovak Pub  
on Obchodná 62

# BRYNDZOVÉ HALUŠKY

## Ingredients:

1200g potatoes  
400g semi-coarse flour  
pinch of salt  
500g bryndza  
300g smoked bacon  
200g sour cream

1. Grate the peeled potatoes on the tiniest holes of a cheese grater. Add a bit of salt, flour and mix together.

2. Bring water to boil. Put the batter on a cutting board and cut small dumplings (about 1 x 2 cm) directly into the boiling water. If you have a special halušky sieve or press, you can use that.

3. Cook halušky until they float to the top and let drain for 2-3 minutes.

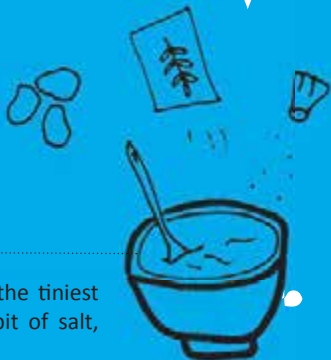
4. Chop bacon into small cubes and fry until crisp and brown.

5. Mix bryndza and sour cream.

6. Mix halušky with cheese and sprinkle with bacon.

**Bon appetite!**

*Bryndza is an original special type sheep cheese which was created in 1787 by Ján Vagač in Detva and was originally hard as parmesan. Vagač didn't like the hardness, so he made up a process of grinding the sheep cheese and mixing it with a salt solution – voilá, bryndza was born!*



BRATISLAVA'S  
MODERN  
CUISINE

## UFO. WATCH. TASTE. GROOVE.

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**Most SNP**

**Monday - Sunday: 10:00 - 23:00**

**web:** [redmonkeygroup.com](http://redmonkeygroup.com)

**fb:** UfoBratislava

**tel:** +421 2 625 203 00



Fancy something genuinely luxurious? Try UFO at the very top of the iconic building. Though it is now all about the view, we strongly recommend paying a visit to the toilets to see the beauty of the city from above yourself.

**Must try:** Try something from their menu and do not forget to enjoy the view from the toilets.

#exclusive #luxury #view #unique

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# SLOVAKS AND POTATOES

If you asked an average Slovak person what he sees as the most traditional ingredient of his country, he'd most probably say "potatoes".

Potatoes became such a strong element in our culture that it's almost impossible to think about Slovak food without them - but it hasn't always been the case.

For example, right after potatoes were brought to us, Slovak Christians didn't want to eat them at all! After all, everything that grew under the ground was a bit too much close to Hell for their liking.

But one of our most notable leaders - Maria Theresa - wasn't superstitious and saw things differently. She wanted her subjects to love potatoes and start growing them, because there was plenty of them, grew easily, fast and were nutritious - so she implemented the potato farming in our law system.

On the other hand, she never really got even close to shrewdness of one French leaders, who wanted the same thing, but approached the subject with a more...finesse.

It was clear to him that forbidden fruit tastes best, so he ordered his artillery battalion to guard a field full of potatoes and turn a blind eye on thieving. In following weeks potatoes became a hit among his subjects.

Today, potatoes are a staple of Slovak cuisine and you will find them in many restaurants we recommend in this guide.







## SLOVAKIA'S PIG-SLAUGHTERINGS

One of the most beloved traditions of whole Slovakia is zabíjačka and its delicacies. It's almost a ritual process of killing an animal (mostly a pig), while aiming to process as much animal parts as possible to load up the pantry for following months.

Zabíjačka was very important not only in a material sense, but also in a social one - firstly, you'd invite butchers (if you didn't believe in yourself) and they were joined by family, friends and neighbors as a helping force. After that, you'd all feast. This feast was all about dishes that could be prepared as fast as possible after the kill, such as brains or liver with onions and washed away by home-made spirits.

When the work finished and almost everything from the animal was processed into kielbasas, brawns, pudding, bacon and such, the farmer gifted everybody with some of the produce. Why, do you ask, if the goal was to stock up? Well, because it was a moral imperative to do the same when you killed a pig, so in this way, everybody in the village would eat during the year.







TRADIČNÁ  
BRATISLAVSKÁ  
KUCHYŇA

## RIVERBANK RESTAURANT

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Dvořákovo nábrežie 6

Mon - Sat: 6:00 - 10:30, 12:00 - 15:00, 18:00 - 22:30

Sunday: 6:30 - 11:00, 12:00 - 15:00

web: [riverbank.sk](http://riverbank.sk)

fb: [grandhotelriverpark](https://www.facebook.com/grandhotelriverpark)

tel: +421 2 32 238 222

Delicious plentiful breakfast, great business lunch menu, one of the prettiest spots at the Danube river bank and one of the best Slovak chefs, that's what Riverbank restaurant has to offer. The menu represents traditional Pressburg cuisine with a gentle French touch because it was in France where Igor Čehy, the chef, started his successful career.

**Must try:** Glazed lamb chops.

#pressburgcuisine #luxury #frenchtouch #igorcehy



TRADITIONAL  
HUNGARIAN  
CUISINE



## AUŠPIC

Viedenská cesta 24

**Monday:** 11:00 - 20:00

**Tuesday - Saturday:** 11:00 - 22:00

**Sunday:** 11:00 - 20:00

**web:** [auspic.sk](http://auspic.sk)

**fb:** [auspic.sk](https://www.facebook.com/auspic.sk)

**tel:** +421 905 361 743

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Thanks to our history, Bratislava's gastronomy has been strongly influenced by the colorful Hungarian cuisine. Located just opposite the castle and thus providing unbeatable terrace experience Aušpic specializes in very traditional dishes such as chicken pörkölt with dumplings, pancakes and bean Jókai soup.

**Must try:** Chicken pörkölt eaten outside at the terrace.

#porkolt #jokai #hungariancuisine #view #beer #terrace

## **JOKAI BABLEVES**

Leves means soup in Hungarian.  
Do you know what "Jókai" means?

Nothing. Well, it's not any ingredient or cooking technique - Jókai is the name of the Hungarian writer of Slovak descent Mór Jókai. He so loved the thick, bean and smoked meat soup with root vegetables and sour cream that its creator decided to name it after him.



# WORLD CUISINE IN BRATISLAVA

*Did you know that...*

*...Indian Tikka Masala  
originated in UK?*

The Scottish claim that this cult food was invented by a chef from Bangladesh while working in Glasgow on a whim of a customer, who wanted "less dry" food, so a tomato sauce was added.

*...an average Italian  
consumes almost  
30kg of pasta  
yearly?*

*...there are 2 dishes you  
will find in almost every  
Thai restaurant?*

Pad Thai noodles  
Tom Yum soup

*...it's considered rude  
to leave a mess on  
your plate in Japan?*

If you want to leave a napkin on your plate, you have to fold it nicely or create something out of it.

*...spanish tapas isn't a  
type of food, but a style  
of eating?*

Original tapas were pieces of cheese or other food that you'd put on a glass with your drink so flies couldn't get there.



# SUSHI FOR BEGINNERS

## *maki*

Maki sushi is made by wrapping fish, vegetables, or meat into nori (seaweed) using a bamboo mat called a makisu. It can also be wrapped in a thin egg omelette, soy paper, or cucumber. The most common types of maki are:

- futomaki: larger, with 2 or more fillings
- hosomaki: thinner, typically with 1 filling
- ehomaki: filled with exactly 7 ingredients because this is considered lucky
- temaki: a large cone-shaped piece of nori stuffed with many ingredients



## *nigiri*

Hand-pressed rice into a mound with a slice of fish or seafood placed on top.

## *sashimi*

Raw fish served without rice typically served over a garnish such as wasabi or soy sauce.

## *chirashi*

A bowl of vinegared sushi rice topped with raw fish, or sashimi. Sometimes it's also topped with raw vegetables and garnishes.



# FISH IN BRATISLAVA

If you consider caviar for something that belongs on the top of the gastronomic food chain, you'll be amazed at old Pressburgers' relationship with it.

There was so many sturgeons in river Danube that they considered caviar garbage that has to be fed to pigs, or given to poor people. Even they ate it only when they had to!

Our most famous river dishes in history have always been river lobsters - crayfish and the biggest sweetwater fish already mentioned, the "vyza" sturgeon. With such rich fish history it could seem weird to you that there is only 1 restaurant that specializes in fish, but it's in the centre so it's close to everyone and they're really, really good.

If you like fish, you've got to visit our Fishermans' Guild.

## RYBÁRSKY CECH

Žižkova 1/A

Monday - Sunday: 11:00 - 22:00

web: rybarskycech.sk

fb: Rybársky-cech-1075809179103713

tel: +421 2 5463 0423



# BEGGARS CUISINE

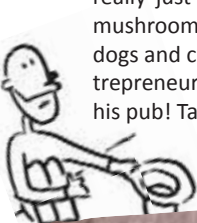
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Even old Bratislava - Pressburg - had its beggars, as every other big city. Fun fact is that those from around here had been organizing into official groups and guilds! You could be a member if you paid a membership fee and if you respected areas of influence and other rules. So yeah, we got our own Beggars' Guild, sir Terry Pratchett would be proud.

Even a beggar must eat and therefore, he has to cook. And boy, did they cook anything and everything! Mostly old bread with some other scraps - the bread was seared on lard, water was added, some spices, salt and voilá, hot soup ready!

When old bread wasn't around, beggars in their "cuisine" used really just about anything though - they cooked birds, fish, mushrooms, game, snakes, horses, asses, hedgehogs, even dogs and cats. They got so good at this that one Pressburg entrepreneur in 1900 wrote "First class beggars' cuisine here" on his pub! Tasty.







## MILLE BACI

Námestie SNP 1

Mon - Sun: 11:00 - 15:00 / 18:30 - 22:00

web: [millebaci.sk](http://millebaci.sk)

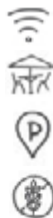
tel: +421 917 138 767

Mille Baci is all about the joy of food, great fun, communication and experiences. Before you bite into delicious meals, try traditional Italian Sanbitter. Pick mozzarella or stuffed cuttlefish for a starter, continue with homemade pasta or risotto. If you like meat, give scaloppina a try and finish off with the best tiramisu you've ever had.

**Must try:** Pasta or risotto.

#italy #pasta #risotto #tiramisu

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## BURGERS



## MINERVA / BISS BURGER

Michalská 3

Monday - Thursday: 11:00 - 23:00

Friday - Saturday: 11:00 - 24:00

Sunday: 11.00- 21:30

web: [bissburger.sk](http://bissburger.sk)

fb: [restauraciaminerva](https://www.facebook.com/restauraciaminerva)

tel: +421 2 54 431 214



The most genuine burger you will find in the city. What started as a tiny fast food window at Michalská street, has grown into one of the most popular burger restaurant in Bratislava with absolutely fair prices. You can watch the staff prepare your burger right in front of your eyes or sit in the underground restaurant and enjoy the whole package with fries and coleslaw.

**Must try:** four-storey royal burger.

#minerva #bissburger #100%beef #juicy #studentburger #fairprice



## ORBIS STREET FOOD

Laurinská 7

**Monday - Tuesday:** 11:00 - 22:00

**Wednesday - Thursday:** 11:00 - 00:00

**Friday - Saturday:** 11:00 - 01:00

**web:** orbisfood.sk

**fb:** orbisfood

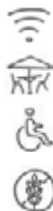
**tel:** +421 911 071 060

Ask for the best street food in Bratislava and most people will probably send you to try Orbis. The tiny place have become a meeting point for fast, yet high quality food for very reasonable price. Beware, however, their Belgian fries are addictive!

**Must try:** Belgian fries with any sauce .

#belgianfries #streetfood #worldcuisine #quality

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# THE "HOT DOG" MYTHS



Slovaks don't have the slightest problem with taking a foreign word and implementing it into their language. The only people that have this problem are Slovak linguists who often try to come up with some Slovak version of the foreign word, which often ends in over - the - top joke words made up by local population. For example:



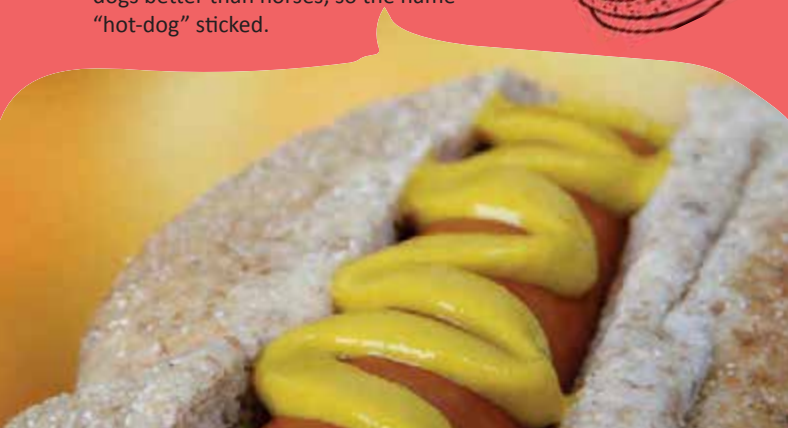
Hot-dog is jokingly called "vopcháčik" (vophuutschick) which means "something that is put in something else" - hamburger is jokingly called "vložík" (vlozhneeck) which means "something that is inserted in something else".

The original hot-dog name really originated - in spite of all the other stories - as a slang word of American students for sausages in buns sold at their universities' campuses.

These sausages were so qualitatively bad that students joked they were made of horse and dog meat.



But they were hot and we guess students liked dogs better than horses, so the name "hot-dog" stuck.



# CAFÉS, BISTROS, PATISSERIES AND BARS

Our sweets tradition has always been very strong here in Bratislava - our first honey cakery guild (like gingerbread, but with honey instead of ginger) was founded in 1619 and there was a big sweet boom in the half of 19th century thanks to such legends as Sacher (Sacher cake), Doboš (Doboš cake), Gundel (gundel pancakes) and Gerbeau (cherries in chocolate).

But the most traditional desserts of Bratislava are these:

- bratislavské rožky (Bratislava rolls)
- prešporský medový rez (Pressburg honey slice)
- krémeš ("kraamesh")
- štrúdl'a ("shtroodla")

Don't you worry - we'll show you where to get them.

## Štrúdl'a

It's been said that one day this cake from a thin dough filled with poppy seeds or sweet cheese was tasted by Transylvanian princes and they loved it so much they spread it all over the Austria - Hungary. You can taste it in Zeppelin (p. 42).



# TRADITIONAL DESSERTS

## Bratislavské rožky

Nuts or poppyseed delicacy with a special recipe old as much as 290 years, where one of the steps is freezing it outside. These little specialties were brought to the Austria - Hungarian court regularly, such a hit it was! Try these in Zeppelin (p. 42).



## Pressburg honey slice

We used honey instead of sugar in the old Pressburg - sugar was considered medication. This cake reflects those days. It's made by manually layering jams with honey slices and a special cream filling that is chilled afterwards. Available in Randevú (p. 48).

## Krémeš

An awesome dessert experience with Hungarian roots filled with home-made cream and vanilla between thin layers of puff pastry slices, sometimes covered with chocolate. A delicacy loved by all Bratislava residents you just have to try. Enjoy in F.X. Messerschmidt café (p. 50).





PANCAKES

## LACINKA

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Šancová 3995/18

Monday - Friday: 11:00 - 21:00

Sunday: 14:00 - 21:00

What is the only downside of pancakes? Somebody has to prepare them! Palacinka Lacinka solves this problem easily - they are actually a pancake fastfood. Every single person in Bratislava knows the place, you come, order the pancake, pay and get it almost instantly from a tiny window in the wall.

**Must try:** Nougat, strawberry, pancake of the day.

#pancakes #fastfood #cheap #quality #welove!

## OTHER PANCAKES WORTH TRYING

### *Chez Amélie*

Taste true French crepes and definitely do not forget the legendary salted caramel one!

**Address:** Laurinská 11



### *Pán Cakes*

Simple, quick, tasty and modern pancakes for a very fair price in a beautiful design atmosphere.

**Address:** Suché Mýto 4



### *Aušpic*

Traditional Slovak-Hungarian pancakes. Packed with nuts, chocolate or fruit jams.

**Address:** Viedenská cesta 24





# ZAPLETENEC

by Stvory z Kuchyne  
stvoryzkuchyne.com

Poppy seeds are a very popular ingredient in Slovak desserts, but thanks to the possibility of turning them into opium, they are not easily found around the world. Great chance to taste them while you're here!

## Ingredients:

500g all-purpose flour  
40g melted butter  
300 ml milk  
1 sachet of dried yeast  
40g granulated sugar  
1 + 1 eggs  
40g unground poppy seeds  
1/2 coffee spoon of salt

## Filling:

150g ground poppy seeds  
100g scraped dark chocolate  
50g crystal sugar  
100g butter



Mix flour, salt, dried yeast, sugar and 1 egg together. Heat milk with melted butter, it needs to be warm, not hot. Then add it to the flour mix. Start kneading for two minutes.

After 2 minutes, add unground poppy seeds and knead for 5 minutes. Shape your dough into a ball and put it into a greased bowl, cover it with a towel and let the dough rise in a warm, draft-free location for 1,5 hours. Once it has doubled in size, roll it into a rectangular 55x35cm shape.

For the filling, mix together sugar, butter and poppy seeds. Spread the filling over the dough and cover with shredded chocolate. Roll it into a tight log. Cut down the middle lengthwise, leaving about 1/8 inch intact at the edge. Twist the two pieces together, fanning the cut side outward. Seal the edges together to form a circle and brush the top with the 2nd egg.

Place on prepared baking sheet, cover and let rise for 20 minutes, preheat oven to 180°C and then bake for 30-40 minutes until golden brown.







# BRATISLAVSKÉ ROŽKY

## - BRATISLAVA ROLLS

### Ingredients:

450g all purpose flour  
125g butter  
50g icing sugar  
150ml milk  
25g fresh yeast  
1 egg yolk  
5g salt  
60g lard

1. Mix flour, butter, sugar, milk, yeast, salt, lard and 1 egg yolk to create a firm dough and let 30 minutes sit.

2. Cut the dough into smaller pieces and roll them out to a thickness of 2mm. Fill each piece with nut or poppy seed filling and roll them - those with walnuts are in the shape of a C, while the poppy seed variety look like a horseshoe or U.

3. Brush the rolls with an egg yolk and put into a cold place, ideally with an air draft. Once the rolls have dried, brush them with an egg yolk one more time and bake for 10 minutes at 180 - 190°C.

Walnuts rolls are in the shape of a C, while the poppy seed variety look like a horseshoe or U.

*Bratislava rolls were very popular all around the world! The most standard were with poppyseed and walnut fillings, but they used to make even chestnut ones. They were exported 2 times daily to other continents from Wendler and Schwappach bakery and were being offered in Rue de Presbourg Café in Paris for many tenths of years.*

FRENCH  
PATISSERIE



## LE MIAM

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Obchodná 9, vo dvore

Tuesday - Friday: 10:00 - 18:00

Saturday: 10:00 - 15:00

web: [lemiam.sk](http://lemiam.sk)

fb: [LeMiamPatisserie](https://www.facebook.com/LeMiamPatisserie)

tel: +421 919 422 678



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The girl behind this sweet kingdom studied pastry and confectionery craft making in France. Let's be absolutely clear here - if you taste their desserts, there is no need to go to any other patisserie in the city.

**Must try:** Everything is just oooh-mazing.

#patisserie #france #paris #macarons #desserts #heaven



# WHERE TO GET ICE CREAM

## KOUN

**Address: Panská 13**

Nobody will argue with you if you say that KOUN is the most famous ice-cream place in Bratislava. There are hundreds of meters waiting lines very often, because their products are just awesome. If you got a taste for something sweet and cold, try this ice-cream made by Barbara, who studied it at the most prestigious Academia Gelato in Italy.



## MONDIEU

**Address: Panská 27, Laurinská 7**

Do you like popsicles? Yes? Good. We only ask because in Mondieu you have the option to make a custom popsicle, just for you. Honestly! You can choose from a wide range of toppings, nuts, sweets and fillings to make the perfect popsicle that ever existed. And they also have vegan ice-cream, so if that's what you're looking for, this is the place.



## LUCULUS ICE SALOON

**Address: Hviezdoslavovo námestie 16**

If you're diabetic, having problems with insulin generally or just don't want to needlessly annoy your body with carbohydrate waves, try delicious ice-cream at Luculus Ice Saloon. They offer a special kind of ice-cream for diabetics that you wouldn't even recognize as being sugar-free if we didn't tell you.





## LITERÁRNA ČAJOVŇA

Grosslingova 49

Monday - Friday: 08:30 - 22:00

Saturday - Sunday: 14:00 - 22:00

web: [literarnacajovna.sk](http://literarnacajovna.sk)

fb: Literárna čajovňa a kaviareň

tel: +421 917 081 026

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When somebody says "tearoom" you'd probably imagine a place filled with smoke and people with dreads. Oh, how wrong would you be in this case! Literárna čajovňa (Literary Teahouse) is home to one of our most experienced tea experts - who is also an owner - and to one of the best hommoses in Bratislava.

**Musíte skúsiť:** Darjeeling tea with sandwich, hommos.

#tea #coffee #hommos #sandwiches #comfy #non-smokers



# HONEY CAKE

## Ingredients:

- 1 package of honey slices
- 0,5l milk
- 250g butter
- 1 package Zlatý klas  
*(Slovak product, buy it while you're here)*
- 1 package vanilla sugar
- 250g icing sugar
- 2 coffee spoon of rum
- 1 package of chocolate

1. Make pudding using milk, vanilla sugar, Zlatý klas and let it cool down.
2. Mix butter with sugar and rum and add the mixture into the pudding.
3. Spread pudding over honey slices one after another and brush the last one with melted chocolate.
4. Put the cake into a fridge for at least 8 hours before serving and cutting into slices.



*This recipe utilizes bought honey slices. The one with hand-made slices, the original, is being offered in Randevú Café Bar.*

TRADITIONAL  
DESSERTS



## F.X. MESSERSCHMIDT

Námestie SNP 8

Monay - Friday: 09:00 - 22:30

Saturday: 09:00 - 24:00

Sunday: 09:00 - 23:00

web: [messerschmidt.sk](http://messerschmidt.sk)

fb: [fxmesserschmidt](https://www.facebook.com/fxmesserschmidt)

tel: +421 918 606 865



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A famous German-Austrian sculptor, Franz Xaver Messerschmidt spent the last six years of his life in Bratislava. The cafe at Námestie SNP named after this man boast all kinds of traditional cakes, very cozy interior design and souvenirs. Just step in and the atmosphere will take you to the old Pressburg times.

**Must try:** Bratislava roll and krémeš.

#bratislavskyrozok #bratislavarolls #kremes #traditional





LET'S GO  
OUTDOORS!

## HORÁREŇ AND BARBECUE

Lesná 1

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tel: +421 903 580 111

web: horaren.sk

fb: horarenhorskypark

This cozy cafe is located in the very centre of Bratislava and even though its official name is Libresso, everybody calls it Horáreň because it resided in a historical building of an old gamekeeper's lodge (horáreň in Slovak). There's a number of reasons to visit the place including good coffee, heavenly homemade cakes and, of course, the relaxing forest atmosphere.

It is also a prime spot for Slovak style barbecues, a popular leisure time activity. Friends and families often come here, sit around the fire ring and barbecue fun is all set. The Slovaks prefer sausages and bacon grilled over fire, using wooden skewers or simple tree branches that are strong enough to carry the weight of meat. Excessive fat from meat drips on bread and meat is put on top.

**Must try:** Sausages and bacon are pretty much all you need!

#horaren #forest #nature #bacon #friends #outdoorparty





## SKY BAR

Hviezdoslavovo námestie 7

**Monday - Thursday:** 11:00 - 01:00

**Friday - Saturday:** 11:00 - 02:00

**Sunday:** 11:00 - 00:00

**web:** [spicy.sk](http://spicy.sk)

**fb:** [spicy.restauracie](https://www.facebook.com/spicy.restauracie)

**tel:** +421 948 109 400

There is a building at Hviezdoslav square. And there is a restaurant and a bar with magnificent view overlooking the city and underground rum club in that building. Everything belongs to a single owner and everything is perfect there. Lemontree, the restaurant with thai and mediterranean cuisine is great for lunch or dinner, Sky Bar for an evening drink and Rum Club for rum + cigar. The staff is a bunch of world-class professionals.

**Must try:** Whisky old-fashion.

#bar #drinks #thaifood #vodka #rum #topbartenders

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# STRAPKÁČ

by Stvory z Kuchyne  
stvoryzkuchyne.com



## Ingredients:

smoked meat, preferably ribs, pork knuckle and sausages

3 handfuls of beans (soaked overnight in water)

1/2 kg sauerkraut

2 handfuls dried mushrooms

3-4 potatoes

250ml cream 33%

3 bay leaves

black pepper

Soak the beans overnight in water so it has plenty of time to absorb liquid. Next day cook meat, black pepper and bay leaves in 3-4l of water. There is no need to add salt as the meat is salty enough.

Put your mushrooms in water to soften a bit. Cook the meat until soft. When it is done, take it out and put beans together with sauerkraut in the very same water.

Wait for the beans to soften, add diced potatoes and mushrooms. Do not be afraid to add water you soaked mushrooms in. Once the potatoes are soft enough, pour 250ml of cream in and let it boil. Slice the meat and add it into soup before serving.

*Recipe for the original  
strapkáč comes from  
Podpoľanie region, but found  
love in whole Slovakia.*



## 6 LEGENDARY SLOVAK MUST - TRY PRODUCTS

**Horalka** - The one who hasn't tasted Horalka wafer hasn't been to Slovakia. The recipe for it hasn't changed for the last 50 years and is universally loved through the whole country.

**Mila** - A sister to Horalka, but with a soft, cream filling and chocolate topping comes from the same maker and has been produced since 1969!

**Tatra Tea** - A legend of mountain cabins in Tatras with whopping 52% alcohol content is widely sought by many foreign tourists. This unique liquor is made on a basis of the finest alcohol, natural extracts from mountain herbs, highclass black tea, fruit extracts and destilates, sugar and High Tatras mountain water.

**Cod with a roll** - Even if there's no sea here, this food can be considered as a national dish. It was popular mainly during the previous regime, when everybody bought it in specialized stores spanning the whole country and was packaged in newspapers or wax glasses. Still popular.

**Kofola** - Tourists call it the "slovak Coca - Cola" and they are not much far from the truth. The color is almost the same, it's sparkly and addictive as well, but the taste is completely different. What exactly is in it we can't tell you, as like in Coca - Cola's case the recipe is top secret.

**Vinea** - The inventor of Vinea, doc. Ján Farkaš got a request to create a new product that could compete with cheap lemonades imported from abroad from the remains of grape cider, which was a byproduct of table wines production from Pezinok wineries. He completely understood the needs of the average populace that wanted a natural drink, not artificial, overly sweet lemonades that ruled over the market and thus, Vinea was born.

## VEGE, VEGAN, RAW AND MARKETS



# BEST MARKETS IN THE CITY



## TRH PIAC MARKET

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Stará Tržnica, Námestie SNP 25  
Saturday 10:00 - 15:00

A place in the heart of the city where the most of best local culture and food scene stuff happens. Every Saturday there is this food market. The best and best new sellers with their own local products come here to sell and showcase what they have - and you would be a fool to miss this.

**Must try:** Anything that catches your eye.

#foodmarket #local #hipster #modern #traditional #everything

## YEME

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Tomášiková 46  
Monday - Sunday: 07:00 - 21:00

web: yeme.sk  
fb: yemepotraviny

A group of people previously working in food industry got together and created Yeme with genuine high quality food. If you are sick and tired of supermarket food or simply try to find something fresh, local, healthy and quality, Yeme is a place to go.

**Must try:** Sourdough bread and pastrami, definitely!

#qualityfood #local #farmers #supermarket #onlybetter



## FRESH MARKET



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**Rožňavská 1A**

**Monday - Friday:** 07:00 - 19:00

**Saturday:** 07:00 - 02:00

**web:** freshmarket.sk

**fb:** farmarskatrznica

**tel:** +421 905 549 524

The city's first official farmer's market! There is a number of food sellers with bio quality, farmers, healthy and less healthy restaurants and anything that is fresh and edible. Reserve yourself some time before a visit or you won't be able to taste everything in there.

**Must try:** salads, kebab

#market #farmers #shops #restaurants #fresh

## CENTRÁLNE TRHOVISKO

**Miletičova**

**Monday - Friday:** 06:00 - 19:00

**Saturday:** 06:00 - 15:00

**fb:** trhovisko.mileticova

**tel:** +421 2 555 614 10

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The largest and most popular open-air market in Bratislava - Miletička. Come early and you'll be able to buy the freshest local vegetables and fruits, meat, eggs, cheese, cakes and other stuff from local farmers and sellers. When you are hungry, visit a legendary Phong Nam bistro just a few steps away from the stands.

**Must try:** Bratislavské rožky, langoš.

#market #fresh #produce





# CITY OF BEER



If somebody tells you Bratislava is a wine city and has nothing to do with good beer, feel free to laugh in his face.

While it's true that we have a strong wine tradition here, it's mainly due to the fact that we're based in the heart of Europe and as such we've been influenced by both South (wine) and North (beer) cuisine traditions, so it's more like 50/50 at best. Well at least in medieval times the beer consumption was many many times more intensive than a wine consumption, reasons being at least two:

1) There had been much usage of salted meat in a traditional Pressburg kitchen which raised thirst levels. Sadly, there wasn't such good access to clear water as it's in modern days, so drinking beer was a much more safer and healthier option.

2) Beer was a fasting beverage. Our monks hadn't been sure if it was permitted to drink beer while fasting, so they sent a cask of beer directly to Pope so he could make a decision. After tasting the beer, he said "Slovaks can drink this horrible stuff all the time for all I care!" Apparently, somebody forgot to tell him that during the voyage, beer had gone bad.

You don't have to worry about beer being bad in Bratislava these days - we have so many local breweries and pubs you couldn't count them.

# HOW TO PAIR BEER WITH FOOD



## SWEET AND FRUIT BEERS

**Pair with:** sweet, fruit and spicy dishes, desserts and appetizers.

**Try with:** kaiserschmarrn, grilled pineapple, beer-glazed apples, grilled salmon.



## LIGHT BEERS

**Pair with:** light, mild dishes, seafood, eggs.

**Try with:** quiche, frittata, baked asparagus, baked eggplant.



## SLIGHTLY BITTER BEERS

**Pair with:** salty and fried food, salads and snacks.

**Try with:** spreads, baked zucchini, stew, grilled chicken, sausages.



## HOPPY AND BITTER BEERS

**Pair with:** spicy and salty food, meat, fish.

**Try with:** schnitzel, stew, porkolt, grilled knuckle, baked meat, potato crisps.



## DARKER AND SPICY BEERS

**Pair with:** Asian food, grilled and fried dishes.

**Try with:** meat balls, grilled fish, apple pie, halloumi cheese.

## MALT BEERS WITH INTENSIVE TASTE

**Pair with:** spicy meat and aged cheese.

**Try with:** chilli con carne, burger, grilled meat, pickled cheese.



## DARK AND STRONG BEERS

**Pair with:** grilled meat, desserts.

**Try with:** brownies, chocolate, steaks, pancakes.



DANUBE  
VIEWS



## DUNAJSKÝ PIVOVAR



Tyršovo nábrežie 1

Monday - Thursday: 11:00 - 23:00

Friday - Saturday: 11:00 - 01:00

Sunday: 11:00 - 23:00

web: [dunajskypivovar.sk](http://dunajskypivovar.sk)

fb: [dunajskypivovar](https://www.facebook.com/dunajskypivovar)

tel: +421 948 626 612

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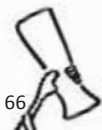


10%  
OFF  
with  
BRATISLAVA CITY CARD

Brewery straight on the Danube river! Visiting this place is an experience itself, you are watching the river flow beneath you while drinking deliciously cold beer and eating daily specials.

**Must try:** Their own beer - Patrón.

#beer #patron #Danube #brewery #traditional



# FABRIKA THE BEER PUB

Štefániková 4

Monday - Thursday: 11:30 - 00:00

Friday: 11:30 - 01:00

Saturday - Sunday: 11:30 - 00:00

web: [fabrikapub.sk](http://fabrikapub.sk)

fb: [fabrikapub](https://www.facebook.com/fabrikapub)

tel: +421 901 902 683

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Fabrika is an urban kind of brewery. Everything is high level, whether it be the interior, terrace or service. They have their own beer and commercial ones too. The selection of food is wide but we recommend burgers and curly fries.

**Must try:** FABRIKA F 14° APA.

#beer #burger #center #modern



PIVO+JEDLO





SACRED  
SPACES

## KLÁŠTORŇÝ PIVOVAR

Námestie SNP 8

Monday - Sunday: 12:00 - 23:45

web: [klastornypivovar.com](http://klastornypivovar.com)

fb: [Klastornypivovar](https://www.facebook.com/klastornypivovar)

tel: +421 907 976 284

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BRATISLAVA CITY CARD

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The prior of the Milosrdní Bratia brotherhood hallowed this small brewery which operates in former monastery catacombs in 2015 and no surprises there as their beer is simply a godsend! We recommend ordering small fried fish - grundle - to go with the beer or home-made lokša, a salted pancake with yummy fat.

**Must try:** Kláštorňé 11 beer and grundle.

#beer #monastery #brewery #traditionalfood #grundle #lokse

# CITY OF WINE

The history of wine and winemaking is hundreds of years rich and long in the city of Bratislava. For example, you could read in the archived documents that the city of Pressburg owned vineyards since 14. century! Wine made here was used for representative purposes, but also for sale at official wine places.

One of the most intriguing wines is most certainly Frankovka from city district of Rača, which is being considered as having healing properties. Medieval residents of Rača used to spread this wine on rheumatic parts of their bodies, drank it while having high temperatures, throat aches or mulled with blueberries for gastrointestinal issues.

Frankovka from Rača received a privilege from Maria Theresa in 1767 and became one of the few wines being brought regularly to the Kaiser court in Wien. It is said that this happened because Maria Theresa was given a barrel of this wine for her stomach problems by Rača priest Radochányi and it helped her so much, she even lowered taxes for this district and rewarded the priest handsomely.

You could always think it's a marketing stunt, but in that case you'd have to explain scientific experiments of Mudr. Ladislav Dérer, who has proven healing benefits of Račianska Frankovka 1947 and 1949 on gastrointestinal system. In any case, one thing is non-negotiable. Wine is so intertwined with Bratislava culture that it's not possible to NOT encounter a bar, winery or a wine pub while strolling through the city.

We'd not recommend avoiding these places anyways, quite contrary - choose one from the listed places and taste a red, white or rosé color of Wineslava.



## DEVÍNSKY RÍBEZLÁK

Unique currant wine from Devínska Kobyla wineries you must try.

[devinsky-ribezlak.sk](http://devinsky-ribezlak.sk)



## WHERE TO BUY RAČIANSKA FRANKOVKA?

Best in Rača. In a local wine pub or directly from the maker:

[villavinoraca.sk](http://villavinoraca.sk)





LOCALS'  
FAVORITE



## VIECHA MALÝCH VINÁROV

Košická 48, Radliského 24

web: [viecha.com](http://viecha.com)

fb: [viechamalychvinarov](https://www.facebook.com/viechamalychvinarov)

tel: +421 918 463 110 Radlinského  
+421 908 134 994 Košická

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Something between a winery and a pub, it is a perfect place for meeting with close friends with a glass of really good, yet not pricey wine. Since this is a very popular spot among the locals and it is quite limited in size, you might want to reserve a table in advance.

**Must try:** Ask the staff for recommendation.

#wine #beer #wherelocalsgo #ruzinov #affordable



10%  
OFF  
with  
BRATISLAVA CITY CARD

tastings only

# NÁRODNÝ SALÓN VÍN

Apponyiho palác - Múzeum vinohradníctva,  
Radničná 1

Tuesday - Friday: 10:00 - 18:00

Saturday: 11:00 - 18:00

web: nsvsr.sk

fb: narodnysalonvinslovenskejrepubliky

tel: +421 2 455 299 67

WINE  
AT THE  
CASTLE

The best wines from the whole Slovakia under one roof - that is Slovak National Collection of Wine. The official annually updated collection of best Slovak wines is assessed by 50 professionals. You may come and taste wine to the cellars of the Pezinok Castle all year long and, of course, you can take your favourites home with you.

#wine #narodnysalon #professional #castle #cellars

## LOBBY LOUNGE

Dvořákovo nábrežie 6

Sunday - Thursday: 08:00 - 01:00

Friday - Saturday: 08:00 - 02:00

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LARGEST  
COLLECTION

The largest collection of wines in the country when it comes to the number of different wine brands. It is located inside Grand Hotel River Park, a Luxury Collection Hotel and it's special construction is cooled down by water from the Danube river.

**Must try:** Ask for sommelier's recommendation or try the Luxury Collection drinks of the month.

#wine #largestcollection #Danube #luxurious



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# VÍNIMKA

LUXURY  
WINES

Ventúrska 3

Monday - Thursday: 10:00 - 00:00

Friday - Saturday: 10:00 - 03:00

web: [vinimka.sk](http://vinimka.sk)

fb: Vinimka

tel: +421 911 111 746

Great desing, high quality wine and the very central location. Thanks to a special technology, you can taste even the most expensive wines here without buying the whole bottle. We strongly recommend coming in the evening or at night when the atmosphere gets really cool.

**Must try:** Ask for the list of close-able wines.

#centre #korzo #wine #posh #design #modern



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# BRATISLAVA

[www.visitbratislava.com](http://www.visitbratislava.com)



## THE CITY WHERE YOU FIND REAL LIFE

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Feel the unique atmosphere of the city on the Danube, which offers events for young, old, big and small in every season.

## RICH HISTORY AND SIGHTS

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Attractive cultural life, excellent local gastronomy, quality wine and modern shopping centres make Bratislava an ideal city-break destination.

