



# Menu

*Bon appetit,*

*Martin Štefl*  
*chef*

Dear guests, according to Czech law we are obliged to give you a bill after you pay. If our staff forget to give you a bill report it to our Restaurant Manager immediately please. As a gesture of acknowledgements you will not have to pay this bill.

We accept payments in EUR. An exchange rate is daily determined by Czech National Bank and can be stated to you upon request.

## Cold appetizers

50g	<i>Smoked salmon on a leaf of lettuce, lemon</i>	85,-
50g	<i>Italian dried tomatoes with bleu cheese and olives</i>	75,-
50g	<i>Mozzarella with tomatoes and Balzamico vinegar</i>	75,-

## Warm appetizers

100g	<i>Stewed shrimp in creamy herb sauce</i>	95,-
50g	<i>Gratinated asparagus with ham and cheese</i>	75,-
50g	<i>Crispy toast with ham and cheese, fruit skewer</i>	65,-

## Soups

	<i>Beef broth with pieces of beef, vegetables and noodles</i>	25,-
	<i>Garlic soup with ham and cheese, toasted bread</i>	25,-
	<i>Russian borsch with cream</i>	25,-
	<i>Soup of the day</i>	25,-

## Salads

50g	<i>Fresh vegetable salad with pieces of roasted chicken breasts and asparagus</i>	105,-
350g	<i>Fresh vegetable salad with herb dressing</i>	95,-
280g	<i>Balkan salad (with fetta cheese)</i>	55,-
250g	<i>Fresh vegetable salad with eggs, bacon and sweet corn</i>	35,-
190g	<i>Tossed vegetable salad</i>	35,-
150g	<i>Cabbage salad with tomatoes</i>	25,-
150 g	<i>Cabbage salad</i>	15,-
200g	<i>Cabbage salad with yoghurt dressing</i>	35,-

## Czech cuisine dishes

150g	<i>Beef fillet with creamy sauce, dumplings, cranberries with cream, lemon</i>	135,-
150g	<i>Roastbeef with bacon, onions and sausage</i>	145,-
150g	<i>Fried pork schnitzel</i>	125,-
150g	<i>Roasted poultry liver with bacon, onions and pepper</i>	95,-
100g	<i>Spicy meat medley on crispy toast with cheese</i>	115,-
60/15g	<i>Fried shepherd cheese (Edam cheese with ham in batter)</i>	95,-

## Specialty of the chef

### *Pork medallions „Černigov“*

*(pork tenderloin, ham, peppers, mushrooms, cream, olives), 150 g*

165,-

## Poultry

150g	<i>Chicken steak with warm vegetables</i>	135,-
150g	<i>Chicken breasts with cheese in batter</i>	125,-
150g	<i>Chicken roll filled with ham and ermine cheese</i>	135,-
150g	<i>Baken chicken skewer</i>	135,-
150g	<i>Fried chicken schnitzel</i>	125,-
150g	<i>Spicy chicken breasts pieces with fresh vegetables</i>	125,-

## Beef

150g	<i>English beefsteak with vegetables</i>	295,-
150g	<i>Pieces of tenderloin with poultry liver seared with red wine</i>	275,-
200g	<i>Pfefersteak</i>	335,-
200g	<i>Rumpsteak with green beans</i>	175,-
200g	<i>Rumpsteak Benjamin (ham, beans, mushrooms, wine)</i>	185,-

## Pork

200g	<i>Spicy pork steak</i>	135,-
200g	<i>Pork steak with onions, bacon, ham and garlic</i>	145,-
150g	<i>Pork tenderloin skewer</i>	145,-
150g	<i>Pork tenderloin with green pepper</i>	135,-
150g	<i>Roasted pork fillet filled with ham and cheese</i>	135,-

## Meat medley

150g	<i>Mix-grill with bacon on a skewer</i>	165,-
150g	<i>Wild meat medley</i>	
	<i>(roasted pork meat, sirloin, bacon, onions, mushrooms, ketchup)</i>	135,-
150g	<i>Spicy stew (roasted pork meat, sirloin)</i>	135,-

## Pasta

100g	<i>Pasta with pieces of chicken meet, tomatoes and cheese</i>	125,-
100g	<i>Penne with pieces of chicken meat and basil</i>	125,-
150g	<i>Tortellini with spinach and herb sauce</i>	135,-
100g	<i>Gnocchi with cheese sauce and pieces of chicken meat</i>	135,-
100g	<i>Torin spaghetti (pieces of pork meet, tomatoes)</i>	125,-

## Pizza

ø 28 cm	<i>Margharita (tomatoe purée, Mozzarella, oregano)</i>	85,-
ø 28 cm	<i>Make your own pizza</i>	125,-

*(Margharita + choice of up to 3 of following toppings you wish - ham, mushrooms, olives, sausage, pineapple, extra Edam cheese, extra bleu cheese, extra Mozzarella, onions, slices of tomatoes, pepper, sweet corn, tuna fish)*

## Vegetarian dishes

100g	<i>Fried Edam cheese</i>	85,-
160g	<i>Fried cheese skewer</i>	115,-
150g	<i>Fried broccoli</i>	85,-
220g	<i>Egg omelette with ham and cheese</i>	85,-
300g	<i>Vegetable risotto with cheese and broccoli</i>	95,-

## Fish

200g	<i>Butter baked trout, lemon</i>	135,-*
	<i>*Final price depends on weight. For each additional 10 g a surcharge of CZK 10,- will be applied.</i>	
150g	<i>Pangasius in beer batter</i>	125,-
150g	<i>Norwegian salmon with leaf spinach</i>	165,-
150g	<i>Fillet of fish with smoked salmon and cheese</i>	125,-
150	<i>Fried carp, lemon</i>	125,-

## Sides

200g	<i>Boiled potatoes with butter</i>	25,-
200g	<i>Baked potatoes</i>	30,-
200g	<i>Onion potatoes</i>	30,-
200g	<i>Potatoes with cream</i>	30,-
200g	<i>Skin on wedges potatoes</i>	30,-
150g	<i>French fries</i>	30,-
150g	<i>Fried potatoe croquettes</i>	30,-
150g	<i>Potatoe pancakes</i>	35,-
200g	<i>Gnocchi</i>	35,-
150g	<i>Rice (choice of curry, vegetable or ham rice)</i>	25,-
100g	<i>Vegetable medley (baby carrots, peas, sweet corn, green beans)</i>	25,-
100g	<i>Green asparagus with butter</i>	55,-
100g	<i>Broccoli with butter</i>	35,-
1 ks	<i>Toast or roll or bread</i>	5,-

## Desserts

	<i>Pancakes with ice cream and cream, strawberries, chocolate</i>	75,-
	<i>Pancakes with fruit and cream</i>	45,-
	<i>Warm apple pie with cream</i>	35,-
	<i>Vanilla ice cream with hot raspberries</i>	65,-
	<i>Banana in chocolate with cream</i>	45,-
	<i>Eastern Bohemia fried potatoe dough pieces filled with apples</i>	35,-
	<i>Ice cream bowl with fruit</i>	65,-
	<i>Ice cream bowl with chocolate and nuts</i>	75,-
	<i>Ice cream with cream</i>	45,-
	<i>Desserts of the day</i>	

## Aperitives

<i>Cinzano, citron – bianco, rosso, bitter</i>	<i>1 dl</i>	<i>57,-</i>
<i>Martini Dry, citron</i>	<i>1 dl</i>	<i>57,-</i>
<i>Campari bitter</i>	<i>1 dl</i>	<i>98,-</i>
<i>Campari CRODINO – non-alcoholic</i>	<i>1 dl</i>	<i>57,-</i>
<i>Royal Oporto - tawny, white</i>	<i>1 dl</i>	<i>98,-</i>

## Liquor

<i>Slivovice</i>	<i>4 cl</i>	<i>40,-</i>
<i>Fernet Stock, Fernet Stock Citrus</i>	<i>4 cl</i>	<i>35,-</i>
<i>Vodka Finlandia</i>	<i>4 cl</i>	<i>40,-</i>
<i>Berentzen-Saurer Apfel, HerberZwetsch</i>	<i>4 cl</i>	<i>35,-</i>
<i>Rum Bacardi – Superior</i>	<i>4 cl</i>	<i>40,-</i>
<i>Rum Tuzemsky (Czech)</i>	<i>4 cl</i>	<i>24,-</i>
<i>Gin Beefeater</i>	<i>4 cl</i>	<i>40,-</i>
<i>Becherovka</i>	<i>4 cl</i>	<i>35,-</i>
<i>Jägermeister</i>	<i>4 cl</i>	<i>48,-</i>
<i>Bailey´s</i>	<i>4 cl</i>	<i>48,-</i>
<i>Carolans</i>	<i>4 cl</i>	<i>48,-</i>
<i>Tequila Sierra Silver</i>	<i>4 cl</i>	<i>48,-</i>
<i>Ballantine´s</i>	<i>4 cl</i>	<i>58,-</i>
<i>Johnnie Walker</i>	<i>4 cl</i>	<i>58,-</i>
<i>Jameson</i>	<i>4 cl</i>	<i>58,-</i>
<i>Tullamore Dew</i>	<i>4 cl</i>	<i>58,-</i>
<i>Medley´s</i>	<i>4 cl</i>	<i>58,-</i>
<i>Jim Beam</i>	<i>4 cl</i>	<i>58,-</i>

<i>Whisky Jack Daniels</i>	<i>4 cl</i>	<i>78,-</i>
<i>Whisky 12 - 15 years</i>	<i>4 cl</i>	<i>98,-</i>
<i>Whisky - Single malt Oban - 14 years</i>	<i>4 cl</i>	<i>150,-</i>
<i>Metaxa 7 years , 5 years</i>	<i>4 cl</i>	<i>68,-</i>
<i>Hennessy VS</i>	<i>4 cl</i>	<i>93,-</i>
<i>Courvoisier VS</i>	<i>4 cl</i>	<i>93,-</i>
<i>Hennessy VSOP</i>	<i>4 cl</i>	<i>155,-</i>
<i>Courvoisier VSOP</i>	<i>4 cl</i>	<i>155,-</i>
<i>Remy Martin VSOP</i>	<i>4 cl</i>	<i>155,-</i>

### *Non-alcoholic beverages*

<i>Kofola from tap</i>	<i>0,3 l</i>	<i>15,-</i>
<i>Kofola from tap</i>	<i>0,4 l</i>	<i>20,-</i>
<i>Coca Cola, Coca cola light</i>	<i>0,2 l</i>	<i>30,-</i>
<i>Sprite, Fanta</i>	<i>0,2 l</i>	<i>30,-</i>
<i>Kinley - tonic water, bitter lemon, ginger, grapefruit</i>	<i>0,25 l</i>	<i>30,-</i>
<i>Nestea - lemon, peach, green tea, citrus</i>	<i>0,2 l</i>	<i>30,-</i>
<i>Cappy - multivitamin, red currant, grapefruit, strawberry, pear, cherry, apricot, peach</i>	<i>0,2 l</i>	<i>30,-</i>
<i>Bonaqua - sparkling, mildly sparkling, non-sparkling</i>	<i>0,25 l</i>	<i>30,-</i>
<i>Juice 100 % - orange, apple</i>	<i>0,2 l</i>	<i>30,-</i>
<i>Mineral water Mattoni</i>	<i>0,3 l</i>	<i>30,-</i>

## Hot beverages

<i>Espresso</i>		30,-
<i>Turkish coffee</i>		27,-
<i>Viennese coffee</i>		33,-
<i>Algerian coffee</i>		39,-
<i>Irish coffee</i>		61,-
<i>Cappuccino</i>		33,-
<i>Latte macchiato</i>		39,-
<i>Ice coffee with cream</i>		48,-
<i>Hot chocolate</i>		30,-
<i>Decaf coffee</i>		30,-
<i>Hot chocolate with cream</i>		39,-
<i>Tea</i>		23,-
<i>Cream to coffee 2 cl</i>		3,-
<i>Whole milk Tatra 2 cl</i>		5,-
<i>Extra sugar</i>		1,-

## Beer

<i>Pilsner 12% from tap</i>	<i>0,5 l</i>	40,-
<i>Pilsner 12% from tap</i>	<i>0,3 l</i>	30,-
<i>Pilsner 12% - bottle</i>	<i>0,33 l</i>	30,-
<i>Radegast Birell - non-alcoholic - bottle</i>	<i>0,5 l</i>	30,-

## Wine

<i>House wine - white/red</i>	<i>0,2 l</i>	40,-
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*For comprehensive offer of our wine ask our waitstaff for a wine list please.*

## Sparkling wine

<i>Bohemia demi sec</i>	<i>0,75 l</i>	<i>220,-</i>
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## Salty fingerfood

<i>Roasted peanuts</i>		<i>25,-</i>
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<i>Roasted almonds</i>		<i>49,-</i>
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<i>Sticks</i>		<i>25,-</i>
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<i>Potato chips</i>		<i>25,-</i>
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*Weight of ingredients is stated in crude state. Prices are VAT included.*