

Menu

Hors-d'oeuvres

1	100g	Beetroot turnovers filled with whipped ricotta, raspberry balsamic, arugula, pine nuts, olive oil and piece of tortilla	70,-
2	70g	Carpaccio of Southamerican sirloin of beef with grated Parmesan cheese, olive oil, sea salt and arugula leaves. Garlic baguette	125,-
3	100g	Burgundy goose liver with lush cranberries, pastry	95,-

Soups

4	0,30l	Chicken bouillon with meat, noodles and root vegetables	35,-
5	0,30l	Thick garlic soup with eggs, marjoram and little meat dumpling	35,-
6	0,30l	Original South Bohemian soup „Kulajda” with mushrooms and blend egg	40,-
7	0,30l	Cream soup with grilled pieces of Norwegian salmon, broccoli sprouts and crispy toast	50,-

Fish and Poultry

8	200g	Roasted rainbow- trout fillets filled with warm salad of grilled chickory and balsamic, horse radish dressing and mashed potatoes with butter	220,-
9	200g	Roasted pike-perch fillets with caraway, steamed spinach leaves, Hollandaise sauce, boiled potatoes	240,-
10	200g	Roasted pike-perch fillets with Mediterranean vegetable, mashed potatoes with shallot, butter sauce with capers	240,-
11	200g	Grilled salmon with fresh chopped dill and cream-mustard sauce, fried root celery chips, mashed potatoes	220,-
12	200g	Gratinéés salmon fillet in crust of beaten egg white and almond strips, steamed vegetable Ratatouille	220,-
13	150g	Vacuum boiled turkey breast rolls stuffed with root vegetable noodles, sauce of smoked pancetta and sage, mashed potatoes	150,-
14	150g	Roasted chicken breast with butter, grilled vegetable skewer, herb pesto and whipped Ricotta-sour cream dressing	150,-
15	200g	Marinated chicken leg fillet, stuffed with Cheddar cheese and “jalapenos” peppers. White cabbage salad “Coleslaw”, potatoes with onion and rosemary	165,-
16	150g	Fried chicken noodles in raw potato dough, steamed vegetable, hot Gorgonzola cheese	150,-
17	150g	Roasted goose liver with steamed mashrooms, shallot and marinated green pepper, home-made potatoe straw	185,-

Our specialities

18	200g	Grilled calamari with sweet-sour chilli sauce, ginger, sesame. Fresh Tagliatelle with roasted chickory	220,-
19	200g	Grilled beef Burger with fried onion rings served in home-made bun. (Wagyu meet race from green economy Mnětice near the city of Pardubice)	220,-
20	400g	Glowing Lion's mane -flambéed by wine liquor (marinated noodles of four kinds of top-quality meat with sausage, mushrooms, shallot, bacon, wine and pepperoni. The price includes bowl of fresh vegetable, little pancakes of raw potatoes and Mexican tortilla)	390,-

Steak dishes

Our steaks are prepared from the meat of young bulls, mainly of Aberdeen-Angus, Shorthorn and Hereford races, living in spacious pampas of South America. We prepare fresh vacuum stored steaks on the cast iron cooking plate as "medium done" with fresh ground pepper and coarse grained sea salt.

21	150g	Roasted beef noodles with red onion, zucchini, "jalapenos" peppers and Hosin sauce, bacon roll with beans, fried potatoes	230,-
22	200g	Pepper steak with sauce of cream, marinated green pepper and cognac	280,-
23	200g	Beef steak with grilled Mediterranean vegetable, olives and roasted feta cheese bits	320,-
24	200g	Beef steak with bacon, fried egg, hot herb salsa and home-made raw potato pancakes	320,-
25	200g	Entrecote with crushed pepper, roasted bean pods with bacon and garlic, roasted potatoes	260,-
26	200g	Entrecote roasted with Parmesan cheese, steamed leaf spinach, creamy-pepper sauce, roasted potatoes with onion and rosemary	260,-
27	200g	Entrecote with sauce of cranberries, Dijon mustard, honey and Burgundy wine. Steamed broccoli with butter, roasted potato straw	260,-
28	200g	Grilled pork sirloin in herbal crust, creamy mushrooms, mashed potatoes with arugula	185,-
29	150g	Pepper pork sirloin pieces on a skewer with bacon, hot Gorgonzola cheese and dried plums	160,-
30	150g	Spicy pork cutlet with vine and freshly grated horseradish served on crispy pancake of raw potatoes (tomatoes, onion, pepper, bacon, sausage, pepperoni, wine)	150,-
31	200g	Barbecued steak of pork with Viennese onion, grilling sauce	150,-
32	200g	Grilled steak of pork with fried goose liver pieces, bacon, fried egg and garlic dressing	190,-
33	150g	Fried little steaks of pork sirloin, lemon, boiled potatoes	135,-

Fresh pasta – current type acc. to offer

34	300g	Pasta all'Arrabbiata (crushed tomatoes, garlic, chilli pepper, olive oil, Parmesan cheese)	95,-
35	130g	Creamy pasta with roasted Norwegian salmon, cherry tomatoes, chickory	150,-
36	130g	Pasta with pieces of grilled pork tenderloin, parsley and mushroom ragout	150,-

Side Dishes

37	200g	Boiled potatoes with butter	30,-
38	200g	Hunter's potatoes (mashed potatoes, onion, bacon, marjoram)	35,-
39	200g	Roasted potatoes with olive oil and fresh herbs	40,-
40	200g	Roasted potatoes	30,-
41	150g	Potato chips	30,-
42	4 pcs	Home made little fried pancakes of raw potatoes	30,-
43	150g	Steamed rice	25,-
44	200g	Fresh pasta with herb pesto	50,-
45	200g	Warm English vegetable	50,-
46	200g	Grilled Mediterranean vegetable (zucchini, aubergine, pepper, onion, garlic, butter)	60,-
47	200g	Steamed maize with butter	40,-
48	200g	Roasted bean pods with bacon and garlic	50,-
49	200g	Steamed broccoli with butter	50,-
50	200g	Steamed leaf spinach with cream	40,-
51	1 pc	Pastry, bread, toast	5,-

Salads for main course dish

52	250g	Carpaccio of fresh beetroot with raspberry, balsamic, olive oil and grilled pepper pod roasted with Italian Gorgonzola cheese and almonds	130,-
53	130g	Mixed salad of fresh vegetables, arugula and lettuce with pieces of vacuum-boiled turkey breast, honey-mustard dressing with cranberries and whipped ricotta dip	150,-
54	130g	Caesar salad with grilled chicken strips, cherry tomatoes, garlic croutons and Parmesan cheese shavings	150,-
55	130g	Grilled fillet of Southamerican roastbeef with warm Hosin sauce, roasted potatoes, "jalapenos" peppers and lettuce	185,-

Salads (small servings)

56		White cabbage salad „Coleslaw“ with home-made potato chips	50,-
57		Mixed salad of fresh vegetables	60,-
58		Greek salad	65,-

Dressings, sauces

59	70g	Tartar sauce	20,-
60	70g	Grilling sauce	20,-
61	70g	Sweet-sour chilli sauce with hot chilli peppers	20,-
62	70g	Garlic dressing	20,-
63	70g	Caesar dressing	20,-
64	70g	Herb dressing of whipped ricotta	25,-

Desserts

65		Marinated pineapple carpaccio with acacia honey and brandy, sour cream, grillage	60,-
66		Fine cinnamon pancake with home-made apricot jam and whipped cream	40,-
67		Baked pancake with honey and coconut, vanilla ice cream	50,-
68		Lime Tiramisu with sponge-cake strips, raspberries in jelly and bitter chocolate shavings	65,-
69		Hot raspberries with vanilla ice cream and whipped cream	65,-
70		Fried vanilla ice cream ball coated in grated gingerbread and almond flakes, hot cranberries	60,-

Supplements - to consume not only with wine

71	120g	Olives - black, green, stuffed (see the offer)	65,-
72	200g	Plate of inland made cheese variation with olives and grapes	120,-
73	150g	Roasted loaches (roasted whole little fishes)	80,-

Ice cream and Sorbets

74	2sc	Fruit sorbet mix	40,-
75	3sc	Mixed ice cream with whipped cream	50,-
76	1sc	Mashed strawberries with vanilla sugar, whipped cream and strawberry ice cream	50,-
77	2sc	Caramel sundae with almonds and pineapple	50,-
78	2sc	Sundae "Nutcracker" (Nutty ice cream, whipped cream, chocolate glaze, grillage)	50,-
79	2sc	Liquor capuchin (vanilla ice cream, brandy flip, granulated coffee, whipped cream)	60,-

Reading spectacles are ready for our guests who have forgotten their glasses

At your request half servings of most part of meals can be prepared for 75% price

The menu was designed and your dishes are prepared by Mr.
Kuřátko and his team.

Valid since 1. June 2015

Drinks Menu

Aperitives

81	8 cl	Cinzano bianco, rosso	50,-
82	8 cl	Martini bianco, dry	50,-
83	5 cl	Martini dry cocktail (4cl gin, 1cl Martini dry, olive)	59,-
84	4 cl	Campari bitter	50,-
85	9 cl	Campari orange (4cl Campari, 5cl orange nectar)	57,-
86	8 cl	St.Raphaël Rouge/Ambre	50,-
87	4 cl	Aperitif au Calvados (Calvados, apple juice, fresh vanilla)	60,-
88	20 cl	Aperol Spritz (5cl Aperol, 10cl sparkling wine Bohemia, soda, ice)	70,-
89	10 cl	Glas of sparkling wine Bohemia with strawberry	38,-
90	10 cl	Crodino - non-alcoholic aperitif	45,-
91	0,2 l	Domestic quality varietal draught wines - see the daily offer	40,-
92	0,2 l	Imported draught wines – see the daily offer	40,-

**Complete offer of wines please find in our winelist.
Our personnel is anytime ready to help you to select the most suitable
wine.**

Portwine

93	5 cl	Royal Oporto - tawny, ruby	50,-
94	5 cl	Royal O'Porto 10 y.o.- tawny	80,-
95	5 cl	Portwine Cálem 20 y.o.- tawny	190,-

Sparkling Wines & Champagne

96	0,35l	Bohemia fizz - demi	125,-
97	0,75l	Bohemia fizz - demi, brut	250,-
98	0,75l	Crémant d'Alsace - brut	490,-
99	0,75l	Gonet Sulcova brut, rosé	1.300,-
100	0,75l	Louis Roederer brut Premier	2.100,-
101	0,20l	Moët a Chandon brut	450,-
102	0,75l	Moët a Chandon brut	1.600,-
103	0,75l	Dom Pérignon 2002	4.900,-

Brandy & Armagnac

104	4 cl Metaxa 5*	60,-
105	4 cl Metaxa 7*	90,-
106	4 cl Metaxa 12*	120,-
107	4 cl Metaxa Private Reserve 30 y.o.	180,-
108	4 cl Torres 10 y.o.- Gran reserve	90,-
109	4 cl Clés des Dues VSOP	140,-

Cognacs

110	4 cl Hennessy VS	96,-
111	4 cl Hennessy Fine VSOP	140,-
112	2 cl Hennessy XO	260,-
113	2 cl Hennessy Paradise Extra Cognac	550,-
114	2 cl Martell Noblige	120,-
115	4 cl Remy Martin VSOP	120,-
116	4 cl Courvoisier VS	96,-
117	4 cl Courvoisier VSOP	120,-

Whiskies

118	4 cl Ballantines 12 y.o.	95,-
119	4 cl Johnie Walker red label	60,-
120	4 cl Johnie Walker black label	95,-
121	4 cl Johnie Walker gold label	160,-
122	4 cl Chivas Regal 12 y.o.	120,-
123	4 cl Chivas Regal 18 y.o.	190,-
124	4 cl Tullamore Dew	60,-
125	4 cl Jameson	60,-
126	4 cl Jameson 12 y.o.	90,-
127	4 cl Jim Beam	60,-
128	4 cl Jack Daniels, Jack Daniels-Honey	90,-

Single malt

129	4 cl Laphroaig 10 y.o.	120,-
130	4 cl Glenlivet 12 y.o.	120,-
131	4 cl Lagavulin 16 y.o.	140,-

Spirits

Czech

132	4 cl	Original Slivovitz - Jelínek 45%	50,-
133	4 cl	Original pear brandy - Jelínek 42%	50,-
134	4 cl	Pear brandy Williams 42% with a piece of stewed pear	65,-
135	4 cl	Original Apricot brandy - Jelínek 45%	50,-
136	4 cl	Gin	40,-
137	4 cl	Rum (home product)	30,-

International

138	4 cl	Vodka Absolut	50,-
139	4 cl	Vodka Smirnoff red	50,-
140	4 cl	Vodka Stolichnaya	50,-
141	4 cl	Vodka Finlandia	50,-
142	4 cl	Vodka Koskenkorva Peach	35,-
143	4 cl	Gin Beefeater	52,-
144	4 cl	Gin Tanqueray No.10, 47,3%	90,-
145	4 cl	Tequila Sauza - silver, gold	80,-
146	4 cl	Tequila Jose Cuervo Especial	85,-
147	4 cl	Absint 70%	60,-
148	4 cl	Grappa	60,-
149	4 cl	Calvados	60,-

Rum

150	4 cl	Captain Morgan Spiced Gold (Jamajca) 35%	50,-
151	4 cl	Bacardi Carta Blanca (Puerto rico) 37,5%	50,-
152	4 cl	Malibu (Barbados) 21%	50,-
153	4 cl	Havana Club (Cuba) 40%	50,-
154	4 cl	Havana Club 7y.o. (Cuba) 40%	80,-
155	4 cl	Malecon 8y.o. (Panama) 40%	70,-
156	4 cl	Lambd Spiced (Barbados, Jamajca, Trinidad, Guyana) 35% - rum flavoured by cinnamon, vanilla, lime	70,-
157	4 cl	Malteco 10y.o. reserve Maya (Guatemala) 41,5%	80,-
158	4 cl	Legendario Elixir 7y.o. (Cuba) 34% - after maceration of raisins is considered as rum delicacy	90,-
159	4 cl	Dictator 12y.o. (Columbia) 40%	120,-
160	4 cl	Zacapa 23y.o. (Guatemala)	140,-
161	4 cl	Atlantico 15-25y.o. (Dominican Republic) - top quality rum blend, ripening in oak barrels	170,-
162	4 cl	Pyrat XO - reserve 15 y.o. (island Anquilla) 40%	190,-
163	4 cl	Admiral Rodney (Carribbean island Santa Lucia) 40%	220,-

Bitter beverages

164	4 cl	Becher	35,-
165	4 cl	Fernet Stock	35,-
166	4 cl	Fernet Stock citrus	35,-
167	4 cl	Jägermeister	60,-
168	2 cl	Underberg	50,-

Liqueurs

Czech

169	4 cl	Brandy flip	20,-
170	4 cl	Griotte	25,-
171	4 cl	Peppermint liqueur	25,-
172	4 cl	Berentzen – see the offer	35,-

International

173	4 cl	Kahlúa	60,-
174	4 cl	Carolans	60,-
175	4 cl	Baileys	60,-
176	4 cl	Patron XO Coffee liqueur 35 %	80,-

Draught beer

177	0,30l	Original Pilsner Urquell	21,-
178	0,50l	Original Pilsner Urquell	35,-
179	0,30l	Non-alcoholic beer - Radegast	18,-
180	0,50l	Non-alcoholic beer - Radegast	30,-
181	0,33l	Non-alcoholic beer - Clausthaler (bottled)	30,-

Bottled Beer

182	0,35l	Frisco 11°	35,-
183	0,35l	Maste 13° half brown – Pilsner beer	35,-
184	0,50l	Great Popovice 10° brown	30,-

Mixed beverages

185	Cuba Libre	(4cl rum Bacardi, 25cl Coca Cola, lemon)	80,-
186	Screw Driver	(4cl Vodka, 20cl orange juice, orange slice)	80,-
187	Gin Tonic	(4cl Gin, 25cl Tonic, lemon)	82,-
188	Bavarian beer	(4cl Fernet, 25cl Tonic, lemon)	65,-
189	Be-Ton	(4cl Becher, 25cl Tonic, lemon)	65,-
190	Gin Fizz	(4cl Gin, 15cl soda, sugar, lemon juice)	67,-
191	Radler	(0,25l Pilsner Urquell, 0,25l Sprite, lemon)	48,-
192	Wine and soda water mix	(20cl wine, 10cl soda)	45,-
193	Sparkling wine with juice and cocktail cherry	(10cl Bohemia sparkling wine, 5cl juice)	40,-

World-known cocktails

194	Caipirinha	(4cl Cachaca, 1/2lime, sugarcane, soda, crushed ice)	60,-
195	Piña Colada	(4cl Bacardi rum, 3cl coconut liqueur, 10cl pineapple juice, 3cl cream, fresh pineapple slice)	85,-
196	Tequila Sunrise	(4cl Tequila Sauza, 10cl orange juice, 2cl grenadine, orange slice and cocktail cherry)	98,-
197	Green Love	(2cl blue Bols, 2cl Vodka, 1cl lemon juice, 8cl orange juice, 10cl Tonic)	82,-
198	Strawberry Daiquiri	(4cl Bacardi, 2cl lime juice, sugar syrup, Strawberry)	70,-
199	Mojito	(4cl Havana rum, 1/2lime, fresh mint, sugarcane, lime syrup, soda, crushed ice)	80,-
200	B - 52	(2cl Baileys, 2cl Kahlúa, 1cl Absint) burning served	75,-

Soft Drinks

201	Tap water with lemon	- 1 pitcher	30,-
202	0,50l	Home made soft drink with a large share of fresh fruit or vegetable juice, flavoured by honey, mint and lime	35,-
203	0,30l	Non-alkoholic Mojito (1/2lime, fresh mint, sugarcane, apple juice, soda crushed ice)	45,-
204	0,33l	Kofola	30,-
205	0,33l	Coca-cola, Coca-cola light	30,-
206	0,25l	Tonic Kinley	30,-
207	0,25l	Kinley Tonic - ginger	30,-
208	0,33l	Sprite	30,-
209	0,35l	Iced tea is prepared from 12 kinds of premium loose tea (possible flavour with honey, cane sugar, mint, lemon)	35,-
210	0,33l	Aquila water - non sparkling	25,-
211	0,33l	Mattoni Grand - light sparkling	25,-
212	0,33l	Mattoni - sparkling water	25,-
213	0,25l	Red Bull - energy drink	70,-

Juice 100%

214	0,20l	Grapefruit	30,-
215	0,20l	Pear	30,-
216	0,20l	Apple	30,-
217	0,20l	Multivitamin	30,-
218	0,20l	Orange	30,-
219	0,20l	Blackcurrant	30,-
220	0,20l	Strawberry	30,-
221	0,20l	Apricot	30,-

Warm Beverages

We prepare Lavazza coffee and to your wishes also caffeine-free for all types

222		Turkish coffee	30,-
223		Coffee espresso with cream	33,-
224		Capuccino	38,-
225		Latté macchiato (hot milk, strong espresso and milky mousse)	38,-
226		Ice Capuccino with vanilla ice cream cone	43,-
227		Ice coffee Frappe	38,-
228		Ice coffee with vanilla ice cream cone and whipped cream	51,-
229		Viennese coffee (30g whipped cream)	41,-
230		Algerian coffee (3cl Brandy flip, 30g whipped cream)	56,-
231		Hennessy coffee (1cl Hennessy cognac)	57,-
232		Irish coffee (2cl Whisky, 30g whipped cream)	69,-
233		Baileys coffee (2cl Baileys, 30g whipped cream)	69,-
234		Loose tea - acc. to your choice	39,-
235		Tea of fresh mint leaves with home made honey	39,-
236	0,25l	Grog (4cl rum - home product)	30,-
237	0,20l	Mulled wine	40,-
238	0,20l	Mulled juice	30,-
239		Meadow honey	10,-

Cigars - see the offer or have your own choice from our humidior

Thank you very much for your visit and we are looking forward to see you again in our restaurant