



Menu

Cold Starters

80g Spread from roast pork pieces in lard served with slices of Czech bread
62,-

Soups 0,3l

Soup of the day
28,-

Beef brisket and marrow bones broth with meatballs, home-style noodles and vegetable
35,-

Beer Snacks

150g Beef steak tartare with 3pcs garlic toast
Upon request, steak tartare can be served deconstructed
245,-

1 piece Toasted baguette filled with grilled chicken and vegetable salad with spicy mayonnaise
89,-

1ks Švejsk' toast (toast with garlic, pickles, fried bacon and egg)
78,-

The Chef Recommends

350g Confit of duck in thyme lard, with red cabbage braised on caramel and red wine with apples, potato roll
189,-

200g Slow cooked beef cheeks on root vegetable and red wine, mashed potatoes, sprinkled with parsley
185,-

Czech Cuisine

150g 'Svíčková': beef with creamy vegetable sauce, cranberry compote, a slice of lemon and whipped cream, selection of various home-style dumplings
160,-

180g Roast pork pieces from shoulder with mushrooms, spinach and
potato roll
154,-

Austrian Cuisine

180g 'Tafelspitz': beef topside slowly cooked in delicious broth,
parsley potatoes, apple and chives sauce with horseradish
189,- Kč

150g Wiener Schnitzel from veal, parsley potatoes, cranberry compote
210,-

All-time Favourites

200g Flank steak – grilled beef fillet smoked on beech wood, purée
from red beans, roast potatoes with Parmesan cheese
277,-

200g Duck breast fillet grilled with fresh thyme, berry sauce,
home-style potato croquettes
242,-

Steaks

200g Beef tenderloin steak
275,-

200g Pork tenderloin steak
178,-

300g Pork neck steak
142,-

200g Chicken breast steak
125,-

Suitable Side Dishes:

Vegetables

150g Green beans with bacon
42,-

250g Roast vegetable with olive oil
59,-

Sauces

80g Mildly hot tomato sauce
20,-

60g Barbecue sauce
20,-

80g Blue cheese sauce

32,-

Fish

200g Grilled fillet of salmon with a slice of lemon, creamy spinach
and cherry tomatoes

250,-

All fish are salted with Maldon salt – a little gem of British cuisine. Snow-white flake salt from Maldon lake near the Essex coast. Fragile flakes have a pure taste of the sea with unexpected pleasing sweet aftertaste.

Children's Menu

80g Chicken breast roasted on butter with cherry tomato sauce, pasta

97,-

80g Chicken nuggets in herb batter, mashed potatoes, carrot salad

92,-

Fried & Grilled

210g Medallions of pork sirloin, grilled 'syrečky' (ripened soft
cheese) with onion, sprinkled with paprika, cabbage salad

188,-

250g Pork tenderloin with a bone roasted on apples with onion and
bacon

176,-

200g Chicken steak roasted in honey and mustard glaze, with baked
red beet

147,-

200g Grilled medallions of chicken with mushroom sauce

145,-

250g Mix-Grill: pork tenderloin, chicken breast, bacon, grilled white
pepper and onion, American sauce

235,-

Pasta

350g Fettuccini with roasted chicken pieces and creamy spinach
sprinkled with Grana Padano cheese
182,-

Fried Meals

150g Pork schnitzel, vegetable garnish
125,-

250g Chicken drumstick fried in spicy breading, vegetable garnish
128,-

120g Fried Eidam cheese, vegetable garnish
92,- Kč

Vegetarian

250g Strudel filled with spinach and sirene cheese, creamy herb sauce,
potatoes
145,-

250g Baked potato filled with herb cottage cheese flavoured with
garlic, cherry tomato sauce
98,-

Lunch salads

200g Mozzarella cheese with grilled cherry tomatoes garnished with
lettuce, balsamico cream, olive oil, sprinkled with Maldon salt, red
pepper spice and herbs
150,-

350g Caesar salad with chicken pieces and garlic croutons, sprinkled
with Parmesan cheese
158,-

Vegetable salads

200g Tomato salad with onion
42,-

200g Cucumber salad
42,-

Side dishes

250g Boiled potatoes with a slice of butter
30,-

200g Home-style American potatoes
35,-

250g Mashed potatoes with onion
38,-

250g Mashed potatoes with a slice of butter
35,-

250g Celery root puree
40,-

250g Baked potato slices
35,-

200g Chips
35,-

200g Home-style potato croquettes
35,-

200g Potato roll with smoked meat
45,-

160g A selection of home-style dumplings
40,-

250g Fettuccini
30,-

200g Braised rice
30,-

250g Creamy spinach
40,-

90g Crispy baguette
20,-

250g Braised red cabbage flavoured with caramel and apples
40,-

1ks Toasted slice of bread with garlic
10,-

1ks Slice of bread or a roll
6,-

60g Tartare sauce
18,-

60g American sauce
20,-

60g Ketchup
12,-

60g Mustard
10,-

Deserts

1ks Pancake with marmalade sprinkled with sugar

38,-

1ks Pancake filled with whipped cottage cheese and dried apricots,
decorated with chocolate

68,-

2ks Little pancakes with blueberries and whipped cream

55,-

120g Warm wild berries with vanilla ice-cream and whipped cream

69,-

1 portion Sundae with seasonal fruits with whipped cream and
sprinkled with nuts

74,-

Negotiable prices, weight of the ingredients is the in raw state. Half
portion costs 2/3 of the full price.

Valid from: 1.6.2016

Thank you for your visit!

Chef:

Osička Jiří

Cooks:

Hebelková Jana

Ševčíková Jana

Hebelka Leoš

Waitresses:

Kováčová Lenka

Tušlová Zdeňka

Restaurant manager:

David Kosek

Managing director:

Zeman Jaroslav, DiS.