

Menu

APPETIZERS

100g	Grilled goat cheese with pear and blackberry sauce	89,-
100g	Baked camembert-type cheese in Italian bacon with cranberries	85,-
100g	Carpaccio from roast sirloin of beef with roasted capers, desiccated tomatoes and Parmesan shavings	155,-

SOUPS

0,25l	Russian borscht	45,-
0,25l	Strong beef broth with liver dumplings	45,-

MAIN COURSES

150g	Beef cheek stewed in wine with potato puree and sautéed vegetable	195,-
150g	Pork tenderloin with mushroom sauce, mashed potatoes	185,-
150g	Small pork tenderloin steaks with plum sauce, roast potato	185,-
150g	Pork tenderloin tournedos with mashed potatoes	175,-
150g	Pork tenderloin larded with bacon served with the grilled vegetable plate	185,-
150g	Roasted salmon with lemon sauce, boiled potatoes and roasted cherry tomatoe	195,-
150g	Grilled salmon with dill sauce, parsley potato	195,-
200g	Zander with caraway seeds and leaf spinach and roasted bacon	245,-
100g	Butter grilled trout with fresh herbal scent, boiled potato (every 10g extra 4,-)	145,-
150g	Chicken steak with grilled aubergine in Parmesan crust, herbal medallions	179,-
200g	Gnocchi guatro formaggi with chicken meat	175,-
200g	Gnocchi with chicken meat, leaf spinach in sauce sprinkled with Parmesan	179,-
1pc	of Lamb knee roasted in wine and vegetable, mashed potatoes	295,-
100g	Camembert-type cheese in potato pancake	139,-

SALADS AND LIGHT DISHES

200g	Rucola salad with mozzarella and desiccated tomatoes, flavoured olive oil served with roasted toasts	110,-
200g	Leaf salad variations with Caesar dressing and grilled chicken breasts, with croutons	130,-
200g	Torn up salad leafs with slices of pork tenderloin, sautéed shallot, cherry tomatoes and mustard dressing	130,-
200g	Vegetable salad with herbal dressing	75,-
200g	Mixed "Schopsky" salad	75,-

DESSERTS

	Pancakes with strawberry jam, vanilla ice cream and whipped cream	85,-
	Potato pancakes with plum jam, vanilla cottage cheese sprinkled with nuts	75,-
	Plum cake sprinkled with streusel, whipped cream	55,-
	Old Bohemian honey cake "Medovník"	49,-

SOMETHING TO BEER

100g	Devils' toast	99,-
200g	Steak tartar, 4pcs of toasts	266,-
200g	Onion circles	49,-

STEAK MENU

	200g	250g	300g
Beef sirloin	250,-	300,-	350,-
Pork tenderloin	160,-	200,-	240,-
Pork roast meat	130,-	160,-	195,-
Chicken breast	130,-	160,-	195,-
Norwegian salmon	200,-	250,-	295,-
Zander filet	230,-		

Mix grill 255,-
(100g of beef sirloin, 100g of pork roast meat without bones, 100g of chicken breast)

PREPARATION OF MEAT

RARE - MEDIUM - WELL DONE

SIDE DISHES

(39,-/portion)

parsley potatoes, roast potatoes, spicy medallions, potato fries, roast potato with cream cheese and blue cheese, potato pancakes, roast potato

basket of baked goods - crisped baguette

buttery corn, grilled slices of zucchini, roast cherry tomatoes, grilled pepper, green little beans with bacon, grilled vegetable, leaf spinach in butter

SAUCES

(35,-/portion)

WARM: pepper, cream-mushroom, cream-cheese

COLD: cream cheese and blue cheese, BBQ, cranberry, homemade tartar

MENU FOR 4 PERSONS

200g of pork tenderloin, beef sirloin, chicken breast, Norwegian salmon,
grilled vegetable, 4 pieces of potato pancakes, roast potatoes
with cream cheese and blue cheese

790,- CZK