

# Menu

## Something to start with

100g	Duck liver pâté "Lord Mayor" style on rye bread toast	69,-
100g	Pickled surface-ripened cheese, "Castle Master" style, bread & pastry	69,-
120g	Medieval brawn (collared pork) with spicy onion and lovage	79,-
120g	Pickled herring, warm potato, bacon and apple mouse	84,-
	Handful of roasted almonds or unpeeled peanuts	40,-

## its and Pieces from the Smoking Chamber and the Cheese Maker

150g	Cheese on a wooden plate, dried fruits, nuts	89,-
150g	Smoked meats on a wooden plate, grain mustard, hot pickled peppers, shallots	89,-

## From Our Garden

	Bowl of mixed vegetables, salty cheese from the Balkans	75,-
	Fresh cole salad with carrots and horseradish grown in the wild	49,-
	Tossed lettuce leaves from an old onion grower, toast	49,-

## Soup

	Green-pea soup with roasted bread cubes	45,-
	Whey-based cabbage soup with sliced sausage	45,-

## Porridge

	Medieval green-pea porridge, smoked meat	85,-
	Peeled barley porridge, old Czech style, mushrooms	75,-

## Meats: Poultry, Beef, Pork, Lamb, Fish

1/4	Oven-baked duck, apple cole, bacon dumpling	185,-
1/4	Steamed rooster, prune sauce, potato pancake	235,-
1/4	Oven-baked chicken, nettle filling from Tereza the herb collector, raisin sauce	175,-
300g	Grilled beef neck, spinach-filled baked potato	245,-
200g	Venison goulash in a kettle, wheat-barley roll, onion	165,-
300g	Grilled pork chop from the Lord Mayor's backyard, garlic, peeled barley porridge	195,-
250g	Lamb knee on rosemary, red cabbage and beetroot, wheat-potato gnocchi	235,-
500g	Oven-baked pork ribs, Matthias Corvinus style on garlic, rye bread	180,-
250 - 300g	Oven-baked trout on caraway seeds by recipe from Magdalena the water bailiff, small salad, rye baguette	185,-

## For Two Hungry Fellas

1000g	Oven-baked pork knee, ribs, chicken skewer, vegetables from a wooden cask, peeled barley porridge	385,-
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## Something Sweet to Top it up

	Home-made pancakes with cinnamon and prune jam	65,-
	Quark dumplings filled with apples and prunes, roasted bread crumbs and honey	79,-
	Baked pear with punch and raisins	55,-

## Beer

### on tap

0,5l	Pilsner 12°	39,-
0,3l	Pilsner 12°	24,-
0,5l	Master semi-dark 13°	42,-
0,3l	Master semi-dark 13°	27,-
	Korma (beer mixed with honey wine)	60,-
0,05l	Honey wine	35,-
0,05l	Warm honey wine	35,-
0,2l	Mulled wine	45,-

### from a bottle

0,5l	Fénix unfiltered rye lager	39,-
0,5l	Kozel 11°	30,-
0,5l	Birrel alcohol-free	30,-

## Wine by the Glass (Rakvice)

0,2l	Chardonnay - white, semi-dry	45,-	0,2l	Pinot Noir (dry)	45,-
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## Wine by the Bottle (0,75l)

Veltlin Green - dry (by Kosik vineyards of Turdonice)	150,-	Cabernet Moravia (Pinot Gris, semi-dry)	180,-
Pinot Gris, semi-dry (by Kosik vineyards of Turdonice)	290,-	St. Laurent barrique semi-dry (by Moravino vineyards)	330,-

## Sweet Ciders (0,3l, alcohol-free)

Apple cider	30,-
Flavoured apple cider (sour cherry, black currants, carrot, ginger)	30,-

0,3l	Orange juice	30,-
0,25l	Still water	25,-
0,25l	Sparkling water	25,-
	Espresso	40,-
	Tea (black, green, herb, fruit)	35,-

## Something Stronger (0,05l)

Fernet	40,-	
Becherovka	45,-	
Vodka (Absolut)	45,-	
Schnaps (Jelinek) (plum, pear, apricot)	45,-	
Whiskey (Tullamore dew)	60,-	
Cognac (Martell)	70,-	
Rum from a far-away land (Zacapa)	80,-	
0,1l	Campari	80,-
0,1l	Cinzano	60,-