

ALÁ CARTE MENU

meat on the grill | side dishes | beer specials | appetizers |
main courses | desserts

beef (breed angus, australia, tasmania area)

tenderloin (contains 1,3,7)	215,- / 100g
top blade	145,- / 100g
picanha	165,- / 100g

pork

tenderloin	120,- / 100g
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lamb & venison

lamb tenderloin	280,- / 100g
boar tenderloin	245,- / 100g

poultry

organic chicken breast	100,- / 100g
duck breast france	140,- / 100g

fish

salmon	140,- / 100g
tuna	220,- / 100g
shrimp	180,- / 100g

sausages

variety of sausages	135,- / 100g
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the price of meat per 100g, minimum order per serving 200g

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julienne fries	70,- / 200g
potato puree with truffle oil	70,- / 200g
pumpkin potatoe puree	70,- / 200g
potato puree with delicate creamy horseradish	70,- / 200g
roasted baby grenaille potatoes with shallots and herbs	70,- / 200g
side-dish vegetable salad	70,- / 200g
coleslaw with judas' ear mushrooms and chilli	70,- / 200g
baked potato with sour cream / melted butter	70,- / 200g
blanched vegetables (zucchini, asparagus, peppers, beetroot)	70,- / 200g

sauces

barbecue

garlic

homemade tartar sauce

spicy pepper

price for side dish with two sauces: 70,-

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marinated camembert cheese with red pepper and red onion	89,- / 100g
pickled sausages with green onions	79,- / 100g
sausage salad,	79,- / 100g
confit suckling pig knee, mustard and horseradish	285,- / 500g

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beef prime rib tartar with toast fried in pork lard 185,- / 100g

goat cheese gratin served on a bed of red beets with young lettuce
leaves and pumpkin puree 150,- / 100g

beef eef consommé with liver dumplings and buttery root vegetable
julienne 95,- / 0,33l

creamy pumpkin soup with rendered pancetta and pumpkin oil 95,- / 0,33l

caesar salad with chicken breast 175,- / 100

salad niçoise with fresh spicy-crusted tuna 255,- / 80

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rigatoni with mushrooms and buttered green asparagus with parmesan shavings	165,- / 80g
fresh trout fillet with kale and carrot fricassee, baby dill grenaille potatoes	295,- / 200g
supreme (bone-in chicken breast) served on ratatouille	260,- / 350g
seared breast of duck with barley risotto, basil, parmesan, and orange demi-glace	285,- / 200g
confit leg of duck with red cabbage and apples, roasted potato gnocchi,	260,- / 300g
ginger-roasted beef shank with pumpkin-potato puree and green beans with onion and garlic	235,- / 250g
wild boar stew – red wine braised boar shoulder with root vegetables, mushrooms and chocolate	265,- / 200g
veal schnitzel fried in pork lard, potato purée with creamy horseradish	265,- / 200g
flat iron steak with tarragon butter, sautéed grenaille potatoes with shallots and rosemary	1,- / 1g
beef burger with cheddar cheese, tomatoes, pickled gherkin, red onion, mustard mayonnaise and jalapeno pepper, served with julienne chips	230,- / 180g

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grilled pineapple with vanilla crème fraîche	90,- / 80g
vanilla ice cream with caramelised pumpkin seeds and pumpkin oil	90,- / 120g
light chocolate cake with "crème anglaise"	90,- / 100g

BEVERAGES

Beer

plzeňský prazdroj lager, 0,3 l - tank	31,-
plzeňský prazdroj lager, 0,5 l - tank	43,-
velkopopovický kozel 10° (dark) - draft, 0,3 l	30,-
velkopopovický kozel 10° (dark) - draft, 0,5 l	42,-
master 13° semi-dark, 0,35 l	49,-
gambrinus radler lime & elderberry, 0,5 l	49,-
gambrinus radler lemon, 0,5 l	49,-
gambrinus juicy grapefruit, 0,5 l	49,-
frisco apple & lemon, cranberry, 0,33 l	49,-
frisco black currant 0,33 l	49,-

Soft drinks

birell (non-alcoholic beer) - draft, 0,3 l	30,-
birell (non-alcoholic beer) - draft, 0,5 l	42,-
cappy juices, 0,2 l (orange, pineapple, multivitamin, grapefruit, apple, pear, strawberry, black currant, apricot, tomato, mango-maracuja)	45,-
coca-cola, coca-cola zero, coca-cola vanilla, 0,33 l	49,-
coca-cola light, 0,33 l	49,-
fanta orange, 0,33 l	49,-
sprite, 0,33 l	49,-
kinley tonic water, 0,25 l	45,-
kinley bitter lemon, 0,25 l	45,-
kinley ginger ale, 0,25 l	45,-
nestea green tea, 0,2 l (citrus, aloe, peach)	45,-
bonaqua 0,25 l (still, sparkling, gently sparkling)	35,-
römerquelle 0,75 l (still, sparkling)	75,-
monster energy, 0,25 l	65,-

Homemade lemonade

lemonade, 0,5 l	69,-
grapefruit lemonade, 0,5 l	69,-
elderberry lemonade with a dash of lime, 0,5 l	69,-

Fresh fruit juices

fresh juice of the day, 0,1 l	38,-
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Coffee & tea

nespresso	43,-
nespresso double	86,-
nespresso macchiato	43,-
nespresso cappuccino	60,-
caffè latté macchiato	60,-
caffè latté macchiato flavor (chocolate, caramel, walnut, vanilla)	60,-
algerian coffee	70,-
irish coffee	80,-
viennese coffee	60,-
turkish coffee	43,-
lattino - nespresso milk with ice cream	60,-
tea by the offer	45,-
fresh mint tea with honey	65,-
fresh ginger tea with honey	65,-

Aperitifs

martini bianco, dry, rosso 8 cl	75,-
campari bitter 5 cl	69,-
aperol spritz 25 cl	135,-
royal oporto ruby 4 cl	90,-

Spirits

vodka 4 cl

russian standard platinum	75,-
beluga	145,-

gin 4 cl

bombay sapphire	75,-
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tequila 4 cl

tequila cabrito blanco	75,-
tequila cabrito reposado	75,-

rum 4 cl

havana club anejo	75,-
captain morgan spiced	75,-
ron zacapa centenario "23 y"	165,-

whiskey & bourbon 4 cl

chivas regal 12 y.o.	125,-
johnnie walker red label	75,-
jameson , tullamore dew	75,-
jim beam	75,-
jack daniel's & jack daniel's tennessee honey	90,-
balvenie single malt double wood - 12 y.o.	155,-

cognac & brandy 4 cl

hennessy fine de cognac	120,-
metaxa 7*	75,-

spirits & liquers 4 cl

becherovka, becherovka lemond	65,-
fernet stock, fernet stock citrus	65,-
griotte - cherry brandy	65,-
czech rum	65,-
mint liquer	65,-
jägermeister	75,-
vaječňák – vaječný likér	65,-

fruit spirits 4 cl - czech

plum brandy žufánek 50%	75,-
walnut liquer žufánek	75,-
apricot brandy, pear brandy žufánek	75,-
mandlovice z hustopečí	75,-

fruit spirits 4 cl

grappa di monovitigno-chardonnay	145,-
grappa trentina-morbida	145,-
grappa le diccioto lune	165,-
marzadro acquavite di pere williams	145,-
marzadro camilla (heřmánek)	165,-
fassbind vieille poire	165,-
calvados roger groult 8 y.o.	165,-

WINE LIST

wine by glass

white

veltínské zelené 0,15 l morava - mikulovská podoblast – obec ivaň	65,-
chardonnay 0,15 l francie - languedoc vdp house wines of michelin restaurants	95,-

red

svatovavřínecké 0,15 l morava - mikulovská podoblast – obec ivaň	65,-
merlot 0,15 l francie - languedoc vdp house wines of michelin restaurants	95,-

sparkling wines and champagnes

bulle de blanquette no.1. francie – languedoc aoc limoux	800,-
champagne philipe gamet, 0,75 l francie – champagne	1.250,-
moët & chandon brut imperiál, 0,75 l francie – champagne	1.550,-

white wines

veltínské zelené „vinařství hynek holánek“, 0,75 l morava - mikulovská podoblast – obec ivaň	290,-
rulandské šedé – pozdní sběr „vinařství hynek holánek“, 0,75 l morava - mikulovská podoblast – obec ivaň	450,-
muškát moravský – pozdní sběr „vinařství balga“, 0,75 l morava – slovácká podoblast – obec tvrdonice	450,-
pálava – výběr z hroznů „vinařství jakub šamšula“, 0,75 l morava – velkopavlovická podoblast – obec čejkovice	500,-
ryzlink rýnský – pozdní sběr „vinařství jakub šamšula“, 0,75 l morava – velkopavlovická podoblast – obec čejkovice	550,-
veltínské zelené– pozdní sběr „vinařství balga“, 0,75 l morava – slovácká podoblast – obec tvrdonice	550,-
rulandské bílé – výběr z bobulí „vinařství hynek holánek“, 0,5 l morava - mikulovská podoblast – obec ivaň	850,-
chardonnay „luc pirllet“, 0,75 l francie – languedoc vdp house wines of michelin restaurants	435,-
viognier „château du trignon“, 0,75 l francie – côtes de rhône	660,-
chardonnay les barriques „luc pirllet“, 0,75 l francie - languedoc	750,-
chablis aoc „domaine fourrey“, 0,75 l francie – bourgogne	900,-
toscana bianco „duca di saragnano“, 0,75 l itálie – toscana	560,-
pinot grigio „santa sofia“, 0,75 l itálie – veneto	600,-
gavi „grimaldi vini“, 0,75 l itálie – piemonte	660,-
klinberger - riesling kabinet „schloss ortenberg, 0,75 l německo - bádensko	750,-
gewürztraminer spätlese „schloss ortenberg, 0,75 l německo - bádensko	900,-

rosé wines

cabernet sauvignon klet „vinařství hynek holánek“, 0,75 l
morava - mikulovská podoblast – obec ivaň 550,-

cinsault syrah „luc pirllet“, 0,75 l
francie – languedoc 580,-

red wines

svatovavřínecké „vinařství hynek holánek“, 0,75 l
morava - mikulovská podoblast – obec ivaň 290,-

cabernet sauvignon – pozdní sběr „vinařství jakub šamšula“, 0,75 l
morava – velkopavlovická podoblast – obec čejkovice 550,-

rulandské modré – pozdní sběr „vinařství hynek holánek“, 0,75 l
morava - mikulovská podoblast – obec ivaň 560,-

modrý portugal – pozdní sběr „vinařství balga“, 0,75 l
morava – slovácká podoblast – obec tvrdonice 560,-

merlot „luc pirllet“, 0,75 l
francie – languedoc vdp
house wines of michelin restaurants 435,-

château lassus, 0,75 l
francie – cru bourgeois médoc bordeaux 690,-

domaine l'ostal „j.m.cazes“, 0,75 l
francie – minervois 900,-

santenay „francois martenot“, 0,75 l
francie – bourgogne 1.250,-

aglianico – primitivo „duca di saragnano“, 0,75 l
itálie - puglia 560,-

barbera d'alba „grimaldi vini“, 0,75 l
itálie – piemonte 580,-

merlot corvina „santa sofia“, 0,75 l
itálie – veneto 630,-

chianti riserva „duca di saragnano“, 0,75 l
itálie – docg toscana 690,-

reserve list

château haut pezat grand cru, 0,75 l
francie – saint emilion 1.350,-

châteauneuf du pape blanc „domaine des sénéchaux“, 0,75 l
francie – côtes de rhône 1.450,-

châteauneuf du pape rouge „domaine des sénéchaux“, 0,75 l
francie – côtes de rhône 1.450,-

benedictus – benedictio „luc pirllet & v.benedikt“, 0,75 l
francie – languedoc 1.700,-

sancerre blanc – cuveé pierre etienne „j. mellot“, 0,75 l
francie – val de loire 1.850,-

barolo „grimaldi vini“, 0,75 l
itálie – piemonte 1.850,-

amarone classico gioe della valpolicella, 0,75 l
itálie – veneto 2.600,-

château de pommard, 0,75 l
francie -côtes de beaune 3.250,-

château margaux 1-er cru classé, 0,75 l
francie – margaux 19.500,-

amarone classico della valpolicella, 5 l
itálie – veneto 12.400,-