



GALATEA

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S U P E R I O R

STARTERS

DUCK LIVER PÂTÉ 80g
cranberry preserve and orange mayo,
homemade bread •265

BEEF CARPACCIO 80g
USDA Prime beef, Parmigiano Reggiano mousse,
sliced almonds, capers, homemade bread •295

OUR HUMMUS WITH CASHEW NUTS
virgin olive oil, carrot and celery sticks,
homemade bread •175

STEAK TARTARE 80g
USDA Prime beef, fried
bread, garlic •295

SOUPS 250ml

BEEF CONSOMMÉ
noodles, root vegetables and chicken liver dumplings •95

CREAMY AND TANGY MUSHROOM & DILL SOUP WITH POACHED BIO EGG •95

PUMPKIN SOUP WITH GINGER •95

PASTA & SALADS

SHRIMP LINGUINE WITH WINE, ROCKET AND MASCARPONE 100g •375

CHARRED BROCCOLI TORTIGLIONI WITH CREAM SAUCE
bacon chips and Parmigiano Reggiano shavings •295

TRUFFLE OIL PORCINI AND TURKEY BREAST PAPPARDELLE 100g •445

CLASSIC CAESAR 80g/ SHRIMP CAESAR 100g/ VEGETARIAN CAESAR SALAD
go for the classic, sea food or vegetarian version •295 / 395 / 235

SEA & POND

FISH & CHIPS 130g
crispy, beer-battered cod fillets, potato chips,
homemade sauce tartare •425

CRISPY SKIN PAN-SEARED FILLETED SOUS-VIDE DUCK BREAST 150g
apple cracklings, dry-roasted potato pancakes,
cream and horseradish sauce •425

MEADOW & FOREST

FALLOW DEER RAGOUT WITH CARLSBAD DUMPLINGS 150g •425

PEPPER SAUCE SOUS-VIDE PORK TENDERLOIN 150g
glazed carrots, butter-sautéed broccoli, french fries •375

VEAL WIENER SCHNITZEL 200g
light gherkins & red onions potato salad,
lemon, anchovy caper ring •470

RIB EYE STEAK 380g
USDA Prime beef, grilled vegetables,
french fries •790

LIFE NEEDS MORE ~~BEER~~ BBQ

BBQ BEEF BRISKET 300g
10 hours smoked beef brisket, french fries, coleslaw,
Jack Daniel's sauce, garlic dip•575

CREATE YOUR OWN BBQ COMBO - CHOOSE 2, 3 OR 4 MEATS
served by 100g per meat, always with pickles and red onions,
homemade bread and a variation of sauces

BONNIE A CLYDE 200g
2 meats, 2 sides•465

THE GOOD, THE BAD AND THE UGLY 300g
3 meats, 3 sides•645

THE FOUR HORSEMEN OF THE APOCALYPSE 400g
4 meats, 4 sides•825

MEATS

BEEF BRISKET
USDA Prime

BEEF RIBS
boneless

PULLED PORK
tender pork shoulder

TURKEY BREAST
juicy and soft

SIDES

COLESLAW
made here, no mayo

POTATO SALAD

PIT BEANS
with burnt ends

FRENCH FRIES

EXTRA SIDE•55

DESSERTS

CZECH SWEET BUNS WITH VANILLA CUSTARD
fresh raspberries and blueberries•155

CHOCOLATE CAKE
hot sour cherries•155

TIRAMISU WITH VANILLA MASCARPONE
dark chocolate powder and fresh fruits•155

3 SCOOPS OF ICE CREAM OR HOMEMADE SORBET
sorbets: kiwi, sour cherry, raspberry, mango
ice cream: vanilla, chocolate•155

WINE SNACKS

CHORIZO & MIX CHEESE PLATTER
our own thinly sliced chorizo 50g/100g
cheese with dried tomatoes and basil 50g/100g,
cheese with green pepper and chilli 50g/100g,
homemade bread & pickles
serving for one guest•295
serving for two guests•535

ROASTED ALMONDS 50g•115

NON ALCOHOLIC DRINKS

0,5l Lemonade - raspberry, blueberry, passion fruit, elderberry•90

0,75l Mattoni Grand sparkling, Aquila Aqualinea still•75

0,33l Mattoni sparkling, Aquila still•40

0,33l Coca-Cola, Coca-Cola Zero, Fanta•60

0,25l Tonic Schweppes•50

0,2l Fever-Tree Tonic Water / Mediterranean T.W. / Ginger Beer•90

0,2l Double Dutch Skinny Tonic Water / Pink Grapefruit•90

0,25 Red Bull•95

Collagen Plus•150

WINES BY THE GLASS

1dl Prosecco Conti Ricatti D.O.C. Brut•135

1,5dl moravian wine by the glass - wines from „By the Glass“ wine gallery•145

1,5dl wine by the glass - Austrian Veltliner, German Riesling, Italian Pinot Grigio, Rioja, Aragon, California, Chilean Carménère, Primitivo, Pinotage•170

LOCAL CRAFT BEER

0,4l/0,3l GARP 110 - light, artisanal pilsner style lager*•80/65

0,4l/0,3l GARP 410 - Session IPA*•80/65

0,4l/0,3l GARP 240 Vienna lager, semi dark*•95/75

0,4l/0,3l GARP 433 - Nelson Sauvín IPA*•95/75

NON ALCOHOLIC BEER

0,5l BIRELL non alcoholic, light or semi dark•65

0,3l BIRELL non alcoholic, Pomelo & Grapefruit•50

MIXED DRINKS

Aperol Spritz•180 Moscow Mule•180 Espresso Martini•180

Margarita•180 Hugo Spritz•145 Dirty Martini•180

TEA & COFFEE by Nordbeans

Espresso•75

Café latte•105

Extra shot•25

Italian chocolate•125

Flat white•110

Harney & Sons
assorted tea•75

Americano•85

Fresh ginger tea•90

Cappuccino•95

GALATEA restaurant

Mondays - Thursdays, 17 - 22 (kitchen open until 21)

Reservations, private & corporate events and weekends: 00420 326 721 920

Times may vary depending on private events.