



APPETIZERS

CERNICKA PATE	145
<i>with cranberries, bread</i>	
SALMON GRAVLAX	195
<i>with dill dip</i>	
SAUSAGES IN OUR DARK BEER	195
<i>with vegetables, bread</i>	
STEAK TARTAR (100 g/200 g)	215/425
<i>crispy fried bread on lard with garlic</i>	

SOUPS

STRONG POULTRY BROTH	85
<i>with meat, vegetables and noodles</i>	
KULAJDA Z NÁVSI	95
<i>with egg</i>	

SALADS

CAESAR SALAD	215/285
<i>with croutons / with grilled chicken meat</i>	
VEGETABLE SALAD	239
<i>with Kalamata olives and feta cheese</i>	
GRILLED GOAT CHEESE	285
<i>with roasted beetroot, lettuce and walnuts, herb baguette</i>	

DELICACIES TO GO WITH BEER

HOMEMADE BRAND	135
<i>pork tongue and knuckle with onion and vinegar</i>	
CZECH PICKLED SAUSAGES	165
<i>pickled sausages with vegetables , bread</i>	
PORK SPREAD	155
<i>with onion, pickled cucumber and hot pepper, bread</i>	
PICKLED CAMEMBERT	125
<i>with onion and hot pepper, bread</i>	
OUR POTATO CHIPS	145
<i>with cheddar sauce</i>	

DESERTY

CRÈME BRÛLÉE	165
CREAM CAKE	149
<i>with salted caramel</i>	
BROWNIE	155
<i>with blackberry sauce and pistachios</i>	

MAIN COURSES

GRILLED CHICKEN BREAST	289
<i>with creamy paprika sauce, linguine</i>	
SIRLOIN IN CREAM SAUCE	315
<i>with cranberries, lemon and whipped cream, bread dumplings</i>	
DUCK QUARTER CONFIT	325
<i>with red cabbage, variation of dumplings</i>	
12HRS ROAST PORK BELLY 250 g	265
<i>spinach, potato dumplings</i>	
FRIED PORK SCHNITZEL	285
<i>with potato salad</i>	
PORK NECK STEAK	299
<i>with onion crust, grenailles and beer sauce</i>	
BOAR RIDGE	395
<i>with mushroom ragout and parsley dumplings</i>	
SPANISH BIRD „PURKMISTR“	315
<i>with basmati rice</i>	
GRILLED PORK TENDERLOIN	325
<i>beans in bacon, mashed potatoes, demi-glacé</i>	
STRIPLOIN 250 g	465
<i>with potatoes au gratin, sour cream with capers, camel sauce with green pepper</i>	
SMOKED DUCK BREAST	369
<i>with potato dumplings in panko breadcrumbs and Hoisin sauce</i>	
PORK RIBS	395
<i>in BBQ marinade with pickled vegetables</i>	
TROUT FILLET	359
<i>with grilled vegetables and grenaille</i>	
HOT DOG „PURKMISTR“	395
<i>with shredded beef, vegetables, cheddar cheese and french fries</i>	
MEATLESS	
PARSLEY DUMPLINGS	279
<i>with mushroom ragout</i>	
FRIED CHEESE	255
<i>french fries, tartar sauce</i>	



DRINK MENU

WHITE WINES

Müller Thurgau 2023 75/375
earthly, dry, farmer

Hibernal 2023 95/475
semi-dry, late harvest, Piálek & Jäger

Grüner Veltliner 410
classic VOC 2021, dry, Piálek & Jäger

Pinot Grigio 410
Emilia IGP BT DA 2022

Sauvignon blanc 390
T' Air d' Oc 2022, Domaine Gayda

ROSÉ WINES

Flying Solo Grenache Cinsaut 85/425
rosé 2022, Domaine Gayda

RED WINES

Syrah T'Air d'Oc 2022 80/400
Domaine Gayda

Primitivo Di Manduria DOC Urceus 2021 440

SPARKLING WINES, SEKT

Chateau Radyně 529

Bohemia Sekt Prestige brut 489

Prosecco Spumante D.O.C 85/425

HOMEMADE DRINKS

Water 0,5 l 42

Lemonade (daily section) 0,3 l 69

COFFEE, HOT DRINKS

Espresso / Lungo 55

Cappuccino 65

Flat White 85

Turkish coffee 55

Latté 65

Tea (fruity, black, green) 55

Tea with fresh mint / ginger 65

Grog 65

Ice Frappuccino 89

NON-ALCOHOLIC DRINKS

Mattoni lightly sparkling / still 52

Pepsi cola / Pepsi MAX 63

Mirinda / 7Up 63

Schweppes water tonic / ginger 63

Ice tea peach 63

Granini juice 65

orange / apple / strawberry

Red Bull 89

OUR BEER SPIRITS | 0,04 l

Velbloudice 63

Lázeňák 63

Lovečák 63

DISTILLATES | 0,04 l

Plum Brandy / Pear Brandy 79

Vodka Finlandia 63

Božkov Republika Exclusive 73

Captain Morgan Spiced Gold 73

Legendario Elixír 7y 89

Diplomatico 149

Zacapa Centenario 179

Jim Beam 73

Johny Walker Red Label 73

Tullamore Dew 73

Jack Daniels / Honey / Fire 89

Absinth Beetle 210

Gin Gordons 90

APERITIFS, DIGESTIFS | 0,04 l

Fernet Stock / Citrus 59

Becherovka 63

Jägermeister 73

Baileys 73

Peprmint 45

Cinzano bianco / dry 0,1 l 79

Aperol Spritz 145

