



## APPETIZERS

<b>POULTRY LIVER PÂTÉ</b>	<b>159</b>
<i>with cranberries</i>	
<b>FUET MEAT SAUSAGE TARTAR</b>	<b>219</b>
<i>with rosemary bread</i>	
<b>SMOKED SALAMI GOTHAJ</b>	<b>149</b>
<i>with onions and herb vinegar</i>	
<b>ROASTED VEGETABLE SALSA</b>	<b>159</b>
<i>with fresh cheese</i>	
<b>SAUSAGES ON OUR DARK BEER</b>	<b>199</b>
<i>with vegetables</i>	
<b>POTATO CHIPS</b>	<b>149</b>
<i>with cheddar sauce</i>	

## SOUPS

<b>STRONG POULTRY BROTH</b>	<b>99</b>
<i>with meat, vegetables and noodles</i>	
<b>TRADITIONAL CZECH CREAMY DILL SOUP</b>	<b>129</b>
<i>with potatoes, mushrooms and egg</i>	

## SALADS

<b>ROMAINE LETTUCE</b>	<b>299</b>
<i>with anchovy mayonnaise, croutons, chicken and parmesan</i>	
<b>MARINATED BEETROOT</b>	<b>299</b>
<i>with gorgonzola and fermented pear with nuts</i>	

*We will be happy to prepare a side salad for you according to the menu.*

## STEAKS & FISH

<b>CHICKEN STEAK /150 g/</b>	<b>149</b>
<b>DUCK BREAST /200 g/</b>	<b>269</b>
<b>PORK TENDERLOIN /200 g/</b>	<b>229</b>
<b>RIB EYE STEAK /250 g/</b>	<b>399</b>

*Today's fish offer will be presented by the staff.*

## CHEF'S SPECIALS

<b>ROAST PORK BELLY</b>	<b>279</b>
<i>with autumn vegetables and strong juice</i>	
<b>PURKMISTER BEEF TARTAR /150 g/</b>	<b>299</b>
<i>with lard toast</i>	
<b>SMOKED DUCK BREAST SOUS-VIDE</b>	<b>389</b>
<i>with potato dough in panko breadcrumbs and hoisin sauce</i>	
<b>FALLOW-DEER GOULASH</b>	<b>319</b>
<i>with parsley damplings</i>	
<b>VEGGIE PAN</b>	<b>289</b>
<i>with carrots, cauliflower, zucchini, wild broccoli yellow curry sauce and jasmine rice</i>	
<b>GRAND BURGER PURKMISTR</b>	<b>399</b>
<i>with deer meat, emmental, chanterelle sauce and homemade fries</i>	
<b>BEEF IN CREAM SAUCE</b>	<b>339</b>
<i>with cranberries, cream and bread dumpling</i>	
<b>FRIED CHEESE GOUDA</b>	<b>299</b>
<i>in panko breadcrumbs with chive potatoes and tartare sauce</i>	
<b>RIB EYE STEAK</b>	<b>499</b>
<i>with gratinated potatoes and demi-glace sauce</i>	
<b>PORK TENDERLOIN</b>	<b>359</b>
<i>with baked potato, herb cottage cheese and Kampot pepper sauce with our brandy</i>	
<b>POTATO GNOCCHI</b>	<b>289</b>
<i>with mushroom ragout in white wine with parmesan</i>	
<b>FRIED VEAL SCHNITZEL IN BUTTER</b>	<b>489</b>
<i>with mashed potatoes</i>	



## MEALS FOR CHILDREN

<b>CHICKEN STEAK</b> <i>with mashed potatoes</i>	169
<b>BEEF IN CREAM SAUCE</b> <i>with breaddumplings</i>	189
<b>MINI QUESADILLA</b> <i>with ham and cheese with sauce of your choice</i>	159

## DESSERTS

<b>PANNA COTTA</b>	149
<b>CREAM CAKE</b> <i>with salted caramel</i>	149
<b>BROWNIE</b> <i>with blackberry mousse</i>	149

## SIDES

<b>HOMEMADE FRENCH FRIES</b>	119
<b>ROASTED POTATOES GRENAILLE WITH HERBS</b>	79
<b>GRILLED VEGETABLES</b>	109
<b>BAGUETTE WITH HERB BUTTER</b>	79
<b>GRATINATED POTATOES</b>	109
<b>MASHED POTATOES</b>	79

## SAUCES

<b>PEPPER SAUCE</b>	79
<b>MUSHROOM RAGOUT</b>	109
<b>DEMI-GLACE</b>	99
<b>BARBECUE</b>	69

YOU CAN LOOK FORWARD TO

# SPRING MENU

March 16–22, 2026

**Rezervation**

[restaurace@purkmistr.cz](mailto:restaurace@purkmistr.cz)

+420 377 994 312



ALL PRICES ARE LISTED IN CZECH CROWNS  
Allergen information will be provided by the staff upon request.



## DRINK MENU

### WHITE WINES

0,15 l | 0,75 l

**Müller Thurgau 2023** 90 | 425

*earthy, dry, farmer*

**Hibernal 2023** 95 | 475

*Semi-dry, late harvest, Piálek & Jäger*

**Grüner Veltliner** 410

*classic VOC 2021, dry, Piálek & Jäger*

**Pinot Grigio** 460

*Emilia IGP BT DA 2022*

**Sauvignon blanc** 460

*T' Air d' Oc 2022, Domaine Gayda*

### ROSÉ WINES

0,15 l | 0,75 l

**Flying Solo Grenache Cinsaut** 105 | 480

*rosé 2022, Domaine Gayda*

### RED WINES

0,15 l | 0,75 l

**Syrah T'Air d'Oc 2022** 105 | 550

*Domaine Gayda*

**Primitivo Di Manduria DOC Urceus 2021** 580

### SPARKLING WINES, SEKT

0,15 l | 0,75 l

**Chateau Radyně** 529

**Bohemia Sekt Prestige brut** 489

**Prosecco Spumante D.O.C** 105 | 510

### COFFEE, HOT DRINKS

**Espresso / Lungo** 60

**Cappuccino** 70

**Flat white** 95

**Turkish coffee** 60

**Latté** 85

**Tea fruity / black / green** 65

**Tea with fresh mint / ginger** 75

**Grog** 90

### HOMEMADE DRINKS

**Water 0,5 l** 42

**Lemonade 0,3 l (daily section)** 79

### NON-ALCOHOLIC DRINKS

**San Benedetto water glass 0,75 l** 109

**Mattoni lightly sparkling / still** 52

**Pepsi cola / Pepsi MAX** 69

**Schweppes water tonic / ginger** 69

**Ice tea peach** 69

**Granini juice orange / apple / strawberry** 69

**Red Bull** 99

### DISTILLATES

0,04 l

**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

**Cinzano bianco / dry 0,1 l** 79

**Aperol Spritz** 169





## OUR BEERS

Currently on tap

0,5   0,3	LIGHT LAGER	69   55
0,5   0,3	SEMI-DARK LAGER	69   55
0,5   0,3	DARK LAGER	69   55
0,5   0,3	WHEAT BEER	69   55
0,5   0,3	PL/DC	69   55

ASK THE STAFF ABOUT OTHER SPECIALS

## OUR SPIRITS

0,02l / 0,04l

VELBLOUDICE® 38%	65   99
LOVEČÁK® 25%	50   75
LÁZEŇÁK® 25 %	50   75
VLČÁK® 30%	50   75
MATA HARI 18%	40   59
GREEN HERBAL LIQUEUR 19%	40   59
BLUEBERRY LIQUEUR 18%	50   75
PLUM BRANDY 45%	59   89
PEAR BRANDY 45%	59   89
PEAR AND HONEY LIQUEUR 35%	59   89
LARGE TASTING BOARD OF 8 BRANDIES	490
SMALL TASTING BOARD OF 8 BRANDIES	280

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