



APPETIZERS

POULTRY LIVER PÂTÉ <i>with cranberries</i>	159
FUET MEAT SAUSAGE TARTAR <i>with rosemary bread</i>	219
SMOKED SALAMI GOTHAJ <i>with onions and herb vinegar</i>	149
BEETROOT CARPACCIO <i>with Feta Cheese, Balsamic and Basil Pesto</i>	149
RABBIT LOIN ROLL <i>with Herb Stuffing and Cauliflower Foam</i>	189
PORK CRACKLINGS <i>Smoked in Our Smokehouse with Wild Garlic and Onion</i>	99

SOUPS

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

SALADS

ROMAINE LETTUCE <i>with Anchovy Dressing, Parmesan and Croutons</i>	169
+ Chicken breast with skin /150 g/	149
+ Tiger prawns /100 g/	169
+ Crispy fried bacon /100 g/	95

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

STEAKS & FISH

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

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

CHEF'S SPECIALS

ROASTED PORK BELLY <i>with Sautéed Cabbage and Bacon in Our Beer, served with Grenaille Potatoes</i>	289
PURKMISTER BEEF TARTAR /150 g/ <i>with lard toast</i>	299
SMOKED DUCK BREAST SOUS-VIDE <i>with potato dough in panko breadcrumbs and hoisin sauce</i>	389
FALLOW-DEER GOULASH <i>with parsley damplings</i>	319
VEGGIE PAN <i>with carrots, cauliflower, zucchini, wild broccoli yellow curry sauce and jasmine rice</i>	289

BEEF BURGER <i>with Cheddar Cheese, Bacon Jam and Leaf Lettuce</i>	359
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BEEF IN CREAM SAUCE <i>with cranberries, cream and bread dumpling</i>	339
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FRIED CHEESE GOUDA <i>in panko breadcrumbs with chive potatoes and tartare sauce</i>	299
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RIB EYE STEAK <i>with gratinated potatoes and demi-glace sauce</i>	499
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PORK TENDERLOIN <i>with baked potato, herb cottage cheese and Kampot pepper sauce with our brandy</i>	359
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POTATO GNOCCHI <i>with mushroom ragout in white wine with parmesan</i>	289
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FRIED PORK TENDERLOIN MEDALLIONS <i>with Mashed Potatoes and Crispy Fried Onions</i>	329
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TURKEY LEG WRAPPED IN TYROLEAN SPECK <i>with Root Vegetables and Mashed Potatoes</i>	399
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MEALS FOR CHILDREN

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

SIDES

HOMEMADE FRENCH FRIES	105
ROASTED POTATOES GRENAILLE WITH HERBS	79
GRILLED VEGETABLES	109
BAGUETTE WITH HERB BUTTER	79
GRATINATED POTATOES	109
MASHED POTATOES	79

DESSERTS

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

SAUCES

PEPPER SAUCE	79
MUSHROOM RAGOUT	109
DEMI-GLACE	99
BARBECUE	69

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

YOU CAN LOOK FORWARD TO

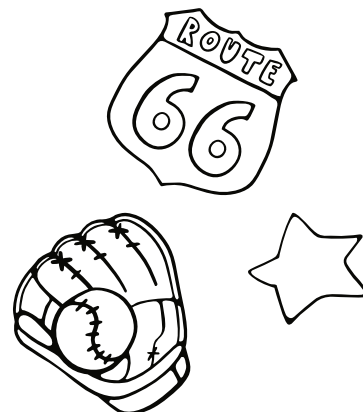
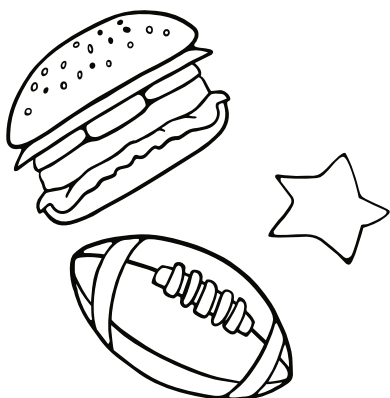
AMERICAN STYLE MENU

May 15–17, 2026

Rezervation

restaurace@purkmistr.cz

+420 377 994 312





DRINK MENU

WHITE WINES

0,15 l | 0,75 l

Müller Thurgau 90 | 425

earthy, dry, farmer

Hibernal 95 | 475

Semi-dry, late harvest, Piálek & Jäger

Grüner Veltliner 410

classic VOC, dry, Piálek & Jäger

Pinot Grigio 460

Emilia IGP BT DA

Sauvignon blanc 460

T' Air d' Oc, Domaine Gayda

ROSÉ WINES

0,15 l | 0,75 l

Flying Solo Grenache Cinsaut 105 | 480

rosé, Domaine Gayda

RED WINES

0,15 l | 0,75 l

Syrah T'Air d'Oc 105 | 550

Domaine Gayda

Primitivo IGP Puglia Acanto 540

SPARKLING WINES, SEKT

0,15 l | 0,75 l

Chateau Radyně 529

Bohemia Sekt Prestige brut 489

Prosecco Spumante DOC 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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DEVÁTÝ { } KOHOUT

AT THE IX. BEER TAP YOU WILL HAVE THE OPPORTUNITY
TO TASTE SELECTED BEERS FROM VISITING MINI-BREWERIES.

We will select beers that have character. That say something.
That are worth comparing and tasting.



YOU CAN FIND THE CURRENT OFFER ON THE QR CODE
OR THE STAFF WILL TELL YOU.