



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
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, chicken broth, mushrooms and egg</i>	129

BBQ & SMOKEHOUSE

The Purkmistr has his own smokehouse, which we also use to smoke some cooking ingredients, such as bacon, onions for BBQ sauce, etc.

PORK RIBS /380 g/ <i>with baked potatoes and barbecue sauce</i>	359
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SMOKED BEEF BRISKET „PASTRAMI“ /100 g/ <i>with salt and pepper, with mustard and cornichon</i>	319
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SELECTION OF COLD HOMEMADE SMOKED MEAT AND PRODUCTS /100 g/ <i>with horseradish and marinated red onion</i>	149
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CHEF'S SPECIALS

PURKMISTER BEEF TARTAR /150 g/ <i>with lard toast</i>	299
FALLOW-DEER GOULASH <i>with parsley damplings</i>	319
BEEF IN CREAM SAUCE <i>with cranberries, cream and bread dumpling</i>	339

SMOKED DUCK BREAST SOUS-VIDE	389
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with green beans and bean sprouts, mungo, sugar peas and hoisin sauce

VEGGIE PAN	289
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with carrots, cauliflower, zucchini, wild broccoli yellow curry sauce and jasmine rice

BEEF BURGER	359
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with Cheddar Cheese, Bacon Jam and Leaf Lettuce

PULLED PORK	249
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with marinated red onion, jalapeño, grenailles and spicy mayonnaise

FRIED CHEESE GOUDA	299
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in panko breadcrumbs with chive potatoes and tartare sauce

RIB EYE STEAK	499
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with gratinated potatoes and demi-glace sauce

PORK TENDERLOIN	359
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with baked potato, herb cottage cheese and Kampot pepper sauce with our brandy

POTATO GNOCCHI	289
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with mushroom ragout in white wine with parmesan

DUTCH SCHNITZEL	299
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with aged cheese gouda in panko breadcrumbs with mashed potatoes

SALADS

ROMAINE LETTUCE	185
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with Anchovy Dressing, Parmesan and Croutons

THAI NOODLE SALAD	225
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with zucchini, carrots, celery, black sesame seeds and teriyaki sauce

+ Chicken breast with skin /150 g/	149
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+ Tiger prawns /100 g/	169
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+ Crispy fried bacon /100 g/	95
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We will be happy to prepare a side salad for you according to the menu.



MEALS FOR CHILDREN

CHICKEN STEAK <i>with mashed potatoes</i>	169
BEEF IN CREAM SAUCE <i>with breaddumplings</i>	189
OUR POTATO GNOCCHI <i>with tomato sauce and parmesan</i>	159

DESSERTS

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

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.

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

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.



GAME MENU

October 16–18, 2026

Goulash soup with potatoes and wild boar meat	119
Pulled venison shoulder, onion marmalade, fried cabbage and homemade potato pancake	199
Wild boar loin with mushroom ragout and potato fondant	349
Blueberry pancakes with sour cream	149



DRINK MENU

WHITE WINES

0,15 l | 0,75 l

Müller Thurgau 90 | 425
earthly, 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 110 | 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.