

MENU


*Preparation usually takes up to 45 minutes,
depending on the dish and a number of guests in the restaurant.*

Weight of ingredients and meat is given in the raw state.

Half portions are charged for 70 % of the price.

Vegetarian meals are marked with the symbol 


Starters

1. 1 pc Our Chefs' Traditional Pickled Brie Cheese
with Chilli Peppers and Bread 
2. 100 g Fried Bread with Meat and Vegetable mix, sprinkled with Cheese
3. 150 g Potato Chips

Soups

4. 0,35 l Beef Broth with Meat and Noodles
5. 0,35 l Garlic Soup with Eggs, Smoked Meat and Bread Croutons
6. 0,35 l Meat Borscht with Sour Cream
7. 0,35 l Soup of the Day (Tripe Soup, Cabbage Soup ...)

Tradinional czech dishes

8. 150 g Beef in a Creamy Sauce made with Carrots, Cereliac and Parsley Root, served with Carlsbad Dumplings and Cranberries
9. 150 g Beef Goulash Served with Bread Dumplings and Onions
10. 150 g Roast Pork Neck with Sauerkraut and Bread Dumplings
11. 300 g Traditional Brie Cheese wrapped in Potato Pancake 
12. 400 g Potato Pancake stuffed with Chicken and Pork, served with Home-Made Ratatouille

Restaurant Specials

13. **250 g 'Suvorov's Sword' - three types s of Meat on Sword**
(Chicken Breast, Beef Diamond and Pork Tenderlion layered with Pepper and Bacon)
14. 450 g “Kutuzov's pan”
(Pork Tenderlion Strips, Bacon, Eggs, Blue Cheese, Onions, Garlic and Potatoes)
15. 400 g Smoked Pork Pasta Bake served in the pan
(Smoked Pork, Eggs, Onions, Garlic and Pasta)
16. 450 g “Gourmet pan”
(Chicken Strips, Smoked Pork, Mushrooms, Potatoes, Cream, Blue Cheese)
17. 0,60 l Meat Borscht with Sour Cream served in pot with Bread
18. 1300 g Roast Pork Knee with Mustard, Horseradish, Gherkins and Bread
(Up to 45 min preparation time)
19. 500 g Roast Pork Ribs served on a Board with Mustard, Horseradish and Gherkins

Chicken Dishes

20. 250 g Steak of Chicken Breast with Herb Butter
21. 200 g Fried Chicken Schnitzel
22. 200 g Chicken Medallions with grilled Zucchini and Lemon Sauce
23. 200 g Chicken Breast Stuffed with Broccoli and Blue Cheese
24. 200 g Chicken Pieces in a Creamy Mushroom Sauce

Pork Dishes

25. 250 g Steak of Pork Tenderloin with Herb Butter
26. 200 g Fried Pork Tenderloin Schnitzel
27. 200 g Pork Tenderloin stuffed with Bacon and Mushrooms in a Herb Sauce
28. 200 g Pork Tenderloin Medallions with Sautéed Vegetables
in a Whole-grain Mustard Sauce

Beef Dishes

29. 250 g Filleted Beef Steak with Herb Butter
30. 200 g Beef Skewer with Bacon and Mushrooms
31. 150 g Steak Tartare served with three slices of Garlic Fried Bread
Extra slice of Garlic Fried Bread

Sauces for steaks

32. Creamy Peppercorn Sauce
33. Mushroom Sauce




Fish

- 34. 200 g Grilled Salmon with Herb Butter
- 35. 250 g Grilled Trout with Herb Butter




Recommended side dishes to fish

- 36. 150 g Green Bean with Bacon


Salads

- 37. 400 g Mix of Fresh Vegetables with Chicken, Yoghurt Dressing and Fried Onions
- 38. 400 g Mix of Fresh Vegetables with Chicken, Traditional Brie Cheese, Horseradish Dressing and Fried Onions
- 39. 400 g Mix of Fresh Vegetables with grilled Camembert, Cranberry Dressing and Toast 
- 40. 250 g Shopska Salad
(chopped Cucumbers, Tomatoes, Peppers and White Cheese) 
- 41. 150 g Mixed Fresh Vegetables 

Vegetarian Dishes

- 42. 150 g Fried Cheese with Home-Made Tartare Sauce 
- 43. 100 g Fried Traditional Brie Cheese with Cranberries 
- 44. 150 g Fried Mushrooms 

Deserts

- 45. 2 pc Pancakes with Ice Cream and Whipped Cream 
- 46. 1 pc Homemade Sponge Tiramisu 

Side Dishes

47. 200 g Boiled Potatoes topped with Butter
48. 200 g Mashed Potatoes with Bacon and Onions
49. 200 g Potato Wedges
50. 200 g Steak Chips
51. 200 g Dollar Chips with Garlic
52. 200 g Grilled Vegetables
53. 200 g Green Bean Pods with Bacon
54. 1 Slice of Bread
55. Selection of Bread - Basket
56. 50 g Ketchup
57. 50 g Mustard
58. 50 g Horseradish
59. 100 g Gherkins
60. 100 g Peppers
61. 50 g Home-Made Tartare Sauce
62. 50 g Spicy Sauce

ENJOY YOUR MEAL

Drinks

Aperitifs

- 0,05 l Campari
- 0,10 l Cinzano – Bianco, Rosso
- 0,10 l Martini – Bianco, Extra dry
- 0,10 l Metropol – Bianco
- 0,10 l Crodino (non-alcoholic aperitiv)

Sects and sparkling wines

- 0,75 l Bohemia Demi sec, Brut, Rosso
- 0,75 l Bohemia Prestige Demi sec
- 0,75 l Bohemia Demi sec alcohol free
- 0,75 l Children sect - alcohol free

Non-alcoholic drinks

- 0,50 l Carafe of water with ice and lemon
- 1,00 l Carafe of water with ice and lemon
- 0,33 l Mineralwater Mattoni – flat, gently sparkling, sparkling
- 0,10 l Soda
- 0,10 l Drink on tap - raspberry, grape
- 0,25 l Pepsi cola, Pepsi cola light
- 0,25 l Mirinda, 7 UP, Tonic
- 0,25 l Toma juice
- 0,20 l Icea tea – lemon, peach, green
- 0,25 l Energy drink RED BULL

Wines from the Barrel - Viniculture KUBÍK Velké Bílovice

Dry White Wine from the barrel 0,20 l

Dry Red Wine from the barrel 0,20 l

Bottled Wine 0,75 l

White wines

Traminer

– quality dry wine

Sauvignon

– quality dry wine

Pinot Gris

– quality dry wine

Traminer

– late harvest, semi dry wine

Pálava

– selection of grapes, semi sweet wine

Red wines

Blauer Portugieser

– quality dry wine

Zweigeltrebe

– quality dry wine

Cabernet Sauvignon

– late harvest, dry wine

Pinot Noir

– selection of grapes, dry wine

Spirits and Liqueurs from the Moravian and Silesian and regions

Beskydská distillery producing local fruit and herbal liqueur

Žufánek – Moravian family distillery producing the highest quality spirits.

0,04 l Gooseberry liqueur 20%
0,04 l Blueberry liqueur 20%
0,04 l Raspberry liqueur 20 %
0,04 l Lysa hora liqueur 35 %

0,04 l Plum brandy 50%
0,04 l Pear brandy 50 %
0,04 l Apricot brandy 45 %
0,04 l Walnut brandy 35 %
0,04 l Honey brandy 33 %

Rum

0,04 l Local rum
0,04 l Republica
0,04 l Captain Morgan spiced

0,04 l Legendario Elixír 7 y
0,04 l Captain Bucanero Elixír 7 y
0,04 l Zacapa Centenario 23 y
0,04 l Diplomatico Reserva 12 y

Spirits and liquer

0,04 l Griotte
0,04 l Peppermint
0,04 l Fernet Stock
0,04 l Fernet Stock citrus
0,04 l Jägermeister
0,04 l Magister
0,04 l Becherovka
0,04 l Stará Myslivecká
0,04 l Borovička spíšská
0,04 l Gin
0,04 l Amundsen vodka

0,04 l Amundsen flavored
0,04 l Chivas regal 12 YO
0,04 l TullamoreDew
0,04 l Jack Daniels
0,04 l Jameson
0,04 l Baileys
0,04 l Metaxa 5*
0,04 l Metaxa 7*
0,04 l Hennessy fine cognac
0,04 l Tequila Silver
0,04 l Tequila Gold

Beer

Draft beer

0,3 l Pilsner Urquell
0,3 l Radegast 12°
0,3 l Radegast 10°
0,3 l Dark beer 10°
0,3 l Birell (non-alcoholic)

0,5 l Pilsner Urquell
0,5 l Radegast 12°
0,5 l Radegast 10°
0,5 l Dark beer 10°
0,5 l Birell (non-alcoholic)

Bottled beer

0,5 l Birell light, half dark
0,4 l Cider Kingswood

0,3 l Birell fruit flavored
0,5 l Frisco

Warm drinks

Espresso Manuel
Cappuccino
Caffélatte
Irish coffee
Algerian coffee
Viennese coffee
Nescafé
Ice coffee

Frappé
Hot chocolate black
Hot chocolate white
Grog
Mulled wine
Tea Manuel
Hot TOMA juice
Honey

Sweets and assorted items

Havlik Wafers
Peanuts
Pistachion
Roasted almonds (50g)
Olives

