

Menu

STARTERS

70 g Prague ham and cucumber	40,-
70 g Edam with butter	31,-
70 g Brie with olives	36,-
50 g Ham rolls with horseradish cream	40,-
1 box Cod liver, onion, lemon	68,-
110 g Omelette with blue cheese	42,-

SOUPS (0,2 l)

Bouillon (meat soup with egg yolk)	20,-
Beef soup with noodles	20,-
Moravian garlic soup (sausage and croutons)	20,-
Garlic soup with cheese and fried bread	20,-

FIT MEALS NOT ONLY FOR LADIES

100 g Vegetable salad with chicken meat	84,-
150 g Chicken mix with olives, baby carrot and herb dressing	92,-
60 g Paste salad with tunny, baby carrot and yoghurt dressing	82,-
300 g Pastes overfilled with roasted mushrooms and blue cheese	86,-
1 Pc Pancake with leaf spinach, ham and cheese, overbaked	66,-

FISHES (price depending on weight)

200 g Salmon on the spring vegetable	127,-
200 g Pangasius roasted with leaf spinach	101,-
200 g Miller's trout (rolled in flour)	99,-
200 g Carp on the caraway sattled in mushrooms	95,-
200 g Fried carp (breaded)	87,-

POULTRY

The Chef recommends :

	<u>200g</u>	<u>150g</u>
200 g <u>Chicken steak with baby carrot, sprinkled with smoked cheese</u>	139,-	108,-
200 g <u>Chicken medaillons with devils beans</u>	132,-	103,-
200 g <u>Chicken breast pocket „Pork-butcher Berta“</u> (chicken breast stuffed with smoked cheese and bacon)	126,-	99,-
150 g <u>Meluzin delicacy</u> (chicken slices with onions, peppers and soyasauce, sprinkled with cheese and chopped onion)		109,-

200 g Chicken medallions „Herman“ (chicken breast with mushroom,bacon and camembert)	<u>200g</u> 139,-	<u>150g</u> 108,-
150 g Ale-housekeeper´s medallions <i>Krčmář</i> (chicken breast with sausage, onion, mushrooms and chilli)		116,-
200 g Chicken breast with peach and cheese	131,-	102,-
200 g Chicken breast „Amsterdam“ (with red peppers, mushrooms and brie)	150,-	117,-
200 g Chicken cutlets for gourmets (chicken breast in cheese batter sprinkled with ham, pineapple and banana)	126,-	99,-
200 g „Jamaica“ turkey cutlets (flavoured with garlic, soya sauce and coriander)	114,-	90,-
150 g Chicken „Diablo“ stripes (mixed with onion, red peppers, chilli and ketchup)		105,-
200 g Chicken medallions with brie (topped with brie and pepper sauce)	143,-	111,-
150 g Chicken risotto „Chef“ (with carrot, broccolli and blue cheese, sprinkled with cheese and cream)		138,-
200 g Chicken fried cutlet „Chlumec“ (chicken breast with mustard, stuffed with cheese and breaded)	136,-	106,-
1 pc Roasted duck (1000 g) (price depending on weight and must be ordered 24 hours in advance)		260,-

BEEF DISHES

The Chef recommends :

150 g Hot sirloin stripes with fried onion rings	<u>200g</u>	<u>150g</u>
200 g Roastbeef „Burgher Škopek“ (with coriander,onion,mushrooms and cream sauce)	143,-	206,- 111,-
200 g Pepper steak (tenderloin steak with pepper sauce)	308,-	X
200 g Beefsteak with a fried egg	325,-	X
150 g Mexican bean pot (sirloin stripes with beans, onion, garlic, chilli and ketchup)		112,-
200 g Roastbeef „Roquefort“ (breaded, stuffed with blue cheese and peppers)	141,-	110,-
150 g Tartar steak, 4 pcs fried breads - (undercut of beefsirloin) (Warning guests of the risks of consume of the raw meat)		174,-

VEAL DISHES

	<u>200g</u>	<u>150g</u>
<u>The Chef recommends :</u>		
200 g Veal slice with cheese overfill	239,-	183,-
150 g Veal "Swiss art " (with onion, mushroom, thyme and wine cream)		154,-
150 g Hot veal cutlets (veal cutlet breaded, spreaded with mustard and chilli)		187,-

PORK DISHES

	<u>200g</u>	<u>150g</u>
<u>The Chef recommends :</u>		
200 g <u>Medaillons of sirloin with cranberries overfill</u>	171,-	132,-
200 g <u>Sirloin pocket with surprise</u> (sirloin with garlic, smoked meat and paprika)	164,-	127,-
200 g <u>Medaillons of sirloin with sausage</u> <u>fine spreaded of smoked cheese</u>	167,-	129,-
150 g <u>Potato pancake „Bramburek“</u> (stuffed with pork, onion, leek, peppers, ketchup and chilli cream)		125,-
170 g <u>Pork noodles „Fajšmekr“</u> (sirloin steak stripes with ham, mushrooms, leek, blue cheese and cream)		134,-
150 g <u>Sirloin cutlets á la Madame Brigit</u> (with olives and mushrooms baked with brie)		138,-
200 g <u>Pork medallions „Švanda Dudák“</u> (sirloin steak with garlic, ketchup and grated cheese)	141,-	110,-
200 g <u>Pork sirloin „Three leaves“</u> (sirloin steak slices with broccoli and gratinated with ham)	159,-	123,-
200 g <u>Pork rib „Missis innkeeper“</u> (with sausage baked with cheese)	111,-	
150 g <u>„Prague Fiacrist“ kebab</u> (sirloin steak, chicken breast and smoked pork cubes with onion and peppers)		127,-
200 g <u>Medaillons „King of Hell“</u> (sirloin cutlets with onion, paprika and chilli)	144,-	112,-
200 g <u>„Krkonoš“ Fire</u> (pork fillet pieces with onion and chilli cream)	131,-	102,-
180 g <u>Dragoon´s march</u> (pork pieces pan-fried with onion, ham, garlic, ketchup and beer)		111,-
100 g <u>Pork fillet „Pelhřimov“</u> (pork fillet wrapped in fried potato pancake)	(100 g)	87,-
150 g <u>Pork fillet „Šafář“</u> (breaded pork steak stuffed with ham and cheese)		113,-
200 g <u>Fried pork cutlet big like elephants ear</u>	135,-	105,-

CHILDREN DISHES

	<u>100g</u>
100 g <u>Fine chicken stripes with pineapple</u>	87,-
100 g <u>Turkey steak „Florida“</u> (with peaches and pineapple)	91,-
100 g <u>Butter pan-fried chicken breasts ham and cheese</u>	92,-
100 g <u>Fried pangasius (fish)</u>	65,-
100 g <u>Fried chicken steak</u>	82,-

VEGETARIAN DISHES

110 g Omelette with leaf spinach	67,-
150 g Mushrooms with broccoli and cream	51,-
150 g Pot roasted vegetable on the butter	42,-
100 g Deep fried brie in breadcrumbs stuffed with peach	78,-
100 g Deep fried brie with ham	85,-
100 g Deep fried cheese in breadcrumbs stuffed with ham (without ham on request)	75,-
150 g Cheese kebab (Edam, brie and blue cheese)	87,-

SIDE DISHES

200 g Mashed potatoes (with fried onion)	25,-
200 g Potatoes of rich farmer (with garlic and sausage, overbaked with cheese)	38,-
150 g French fries	25,-
150 g Croquettes	25,-
150 g Fried potato smiles	33,-
150 g Onion pancakes	25,-
200 g Hash browns	33,-
150 g Potato wedges American Style	25,-
200 g Boiled potatoes	20,-
200 g Boiled potatoes with butter	25,-
150 g Boiled rice	20,-
150 g Ham rice	25,-
150 g Curry rice	25,-
150 g Mushroom rice	25,-
150 g Paste	25,-
4 pcs Fried potato pancake	28,-
1 pc Bread	4,-
50 g Tartare sauce	12,-
50 g Pepper sauce	12,-
50 g Hot pepper sauce	15,-
50 g Pickles	8,-
20 g Butter	10,-
150 g Vegetable garnish	25,-

VEGETABLE SALADS (according day offer)

200 g Cucumber salad	25,-
200 g Tomato salad	25,-
200 g Mixed salad	25,-
200 g Vegetable salad with cheese	32,-

TINNED FRUIT

150 g Fruit cocktail	24,-
150 g Peaches	23,-
150 g Pineapple	23,-

LIGHT DISHES

200 g Seasoned fried anchovies	83,-
1 pc Potato Pancake „Mr. Nechyba Style“ (stuffed with Greek-style cheese and sauerkraut)	48,-
1 pc Bohemian woods toast	41,-
75 g Devils toast with cheese (with pork, peppers and hot chilli peppers)	68,-
1 pc Cheese platter (50 g brie, 50 g edamer, 50 g smoked cheese)	70,-
1 pc Landlord´s cold platter (50 g ham, 50 g sausage, 50 g brie and pickles)	76,-
2 pcs Pickled sausage	42,-
150 g Collared pork with onion and vinegar	45,-

SNACKS

1 pkt Chips / Crisps	20,-
1 pkt Peanuts	20,-
1 pkt Salted sticks	20,-
100 g Fresh roasted almonds (preparation time 30 min)	70,-

DESSERTS

1 pc Crêpe with raspberries and cream	74,-
1 pc Crêpe with banana, chocolate and cream	69,-
1 1 pc Ice cream crêpe (with ice cream, fruit cocktail and cream)	65,-
2 pcs Meringue caskets with cream	23,-

ICE CREAM SUNDAES AND SWEET DISHES

Hot raspberries with ice cream and whipped cream	62,-
Strawberries with cream	42,-
Ice cream with cream	42,-
Ice cream sundae with pineapple	44,-
Ice cream sundae with peaches	44,-
Ice cream sundae with strawberries	44,-
Ice cream sundae with banana	44,-
Lucerna sundae with eggs liqueur (with ice cream, fruit cocktail and cream)	52,-
Banana with liqueur and cream	50,-



Please allow up to 40 minutes for your meal to be served. Thank you.

Enjoy your meal!