

## *Cold hors d'oeuvres*

1	100g	<i>Steak Tartare from Atlantic salmon with a slice of orange and caper buds</i>	110,-
2	100g	<i>Norwegian smoked salmon pickled in pink wine</i>	99,-
3	100g	<i>Carpaccio of sirloin with Parmesan</i>	129,-
4	150g	<i>Slices of tomatoes with Mozzarella, balsamic vinegar and olive oil sprinkled with freshly ground pepper</i>	78,-
5	100g	<i>Delicate duck liver pate</i>	99,-
6	2pcs	<i>Rolled ham stuffed with horseradish cream cheese, toast</i>	49,-

## *Soups*

7	0.33l	<i>Soup served in a small loaf of bread</i>	40,-
8	0.33l	<i>Chicken bouillon with meat and noodles</i>	28,-
9	0.33l	<i>Old Bohemian "Oukrop" (soup from peeled garlic) with cheese, ham and bread croutons</i>	28,-
10	0,33l	<i>Beef bouillon with liver dumplings</i>	28,-
11	0.33l	<i>Bouillon with eggs</i>	28,-

## *Hot hors d'oeuvres*

12	70g	<i>Asparagus au gratin in a genuine sirloin sauce, herb dressing</i>	89,-
13	70g	<i>Chicken toast gratinated with cheese and a grill sauce</i>	76,-
14	100g	<i>Gourmet goose liver sautéed with apples and raisin butter</i>	89,-
15	100g	<i>Blue cheese balls wrapped in bacon, fried in breadcrumbs with a herb dressing</i>	89,-

## *Vegetarian and pasta dishes*

16	120g	<i>Hermelin cheese grilled on lava stone</i>	79,-
17	120g	<i>Fried Hermelin cheese with ham</i>	79,-
18	120g	<i>Fried Cheese</i>	79,-
19	150g	<i>Broccoli au gratin</i>	79,-
20	300g	<b>“Devil’s hill”</b> <i>(pasta, fresh vegetables, chicken in a spicy sauce, grated cheese)</i>	122,-
21	300g	<i>Pasta with chicken, mushrooms in a creamy sauce, grated cheese</i>	122,-

## *Dishes for our young guests*

22	100g	<i>Tender fried pork schnitzels, lemon</i>	69,-
23	100g	<i>Fried chicken cutlets, lemon</i>	69,-
24	100g	<i>Fried turkey “Dino”</i> <i>(turkey meat in the shape of animals)</i>	69,-
25	100g	<i>Captain “Igloo’s” fried fish fingers</i>	69,-
26	100g	<i>Chicken cutlets garnished with a fruit kebab</i>	69,-

## *Fish*

27	200g	<i>Tuna steak, herb butter, lemon</i>	219,-
28	200g	<i>Salmon filet “Romesco”, lemon</i> <i>(mushrooms, paprika, olives, red onions)</i>	199,-
29	200g	<i>Salmon filet on spinach leaf, lemon</i> <i>(spinach, cream, garlic)</i>	199,-
30	200g	<i>Salmon filet with broccoli and cheese sauce, lemon</i>	199,-

31	200g	<i>Salmon filet with prawn sauce, lemon</i>	199,-
32	200g	<i>Salmon filet cooked in herbs, lemon</i>	194,-
33	200g	<i>Grilled trout with oranges stuffed with mushrooms, lemon</i>	154,-
34	200g	<i>Trout baked in butter, lemon</i>	149,-

*Additional charge:*

*Tuna 10g*

CZK 5,-

*Trout and Salmon 10g*

CZK 4,-

## **Poultry**

35	150g	<i>Fried "Back spin" rolled chicken, lemon (chicken breast, ham, cheese)</i>	139,-
36	150g	<i>Chicken medallions with a Roquefort sauce</i>	139,-
37	150g	<i>Chicken fillet stuffed with spinach and cheese</i>	139,-
38	150g	<i>Chicken steak with broccoli and sweet corn topped with a cheese sauce</i>	139,-
39	150g	<i>Chicken steak "Berry" with a mild creamy sauce with ham and mushrooms</i>	139,-
40	150g	<i>Baked chicken steak "Paradiso" (ham, olives, Edam, creamy sauce)</i>	139,-
41	150g	<i>Tortillas stuffed with chicken (chicken, fresh vegetables, herb dressing)</i>	129,-
42	150g	<i>Chicken steak with a grill sauce</i>	119,-
43	150g	<i>Fried chicken schnitzel, lemon</i>	119,-

## **Pork**

44	300g	<i>Pork neck steak prepared “according to a Canadian lumberjack’s recipe”, spicy sauce</i>	169,-
45	200g	<i>Pork tenderloin “Falafel” (with baked Hermelin cheese and creamy sauce)</i>	169,-
46	200g	<i>Pork mignon fillets with grilled mushrooms and a creamy sauce</i>	169,-
47	200g	<i>Pork tenderloin interlaced with apples, served with a cranberry sauce</i>	169,-
48	200g	<i>Pork tenderloin stuffed with ham and cheese</i>	169,-
49	200g	<i>Cottage roll stuffed with Herkules salami and Hermelin cheese</i>	169,-
50	150g	<i>Fried pork schnitzel</i>	129,-

## **Beef**

51	300g	<i>Beefsteak “Dařbuján” (beefsteak interlaced with sausage served on sautéed beans, garnished with fresh peppers)</i>	358,-
52	300g	<i>Beefsteak with rosehip sauce</i>	358,-
53	200g	<i>Beefsteak interlaced with bacon, served with Mexican vegetables</i>	254,-
54	200g	<i>Beefsteak “Birdie” (beefsteak interlaced with Mozzarella, served with a cheese sauce)</i>	239,-
55	200g	<i>Beefsteak stuffed with blue cheese with beer sauce</i>	239,-
56	200g	<i>Beefsteak stuffed with chicken livers</i>	239,-
57	200g	<i>Beefsteak with a mushroom sauce</i>	239,-

58	200g	Beefsteak with coloured pepper	239,-
59	200g	Sirloin cuts with fried eggs and rolled ham	234,-
60	200g	Rump steak with sautéed beans and baby carrots cooked with bacon	199,-
61	200g	Rump steak with red Mexican beans (red beans, sausage, onion, chilli)	199,-
62	150g	Steak Tartare	165,-

### ***Dishes prepared in the Wok***

63	200g	Meat mix "Diablo" (pork, beef in a hot chilli sauce, vegetables, grated cheese)	174,-
64	150g	Burrito with beef (beef, pepper, sweet corn, red beans, garlic, chilli, tortillas)	169,-
65	150g	Chinese style meat mix (pork tenderloin, chicken breast, bamboo shoots, fresh vegetables)	149,-
66	150g	Spicy poultry mix (chicken breast in a spicy sauce, fresh vegetables)	129,-

### ***Dishes served on a wooden platter***

67	100g	Grilled pork knuckle mustard, horseradish	25,-
68	400g	Grill pork spare ribs gherkin, chilli pepper	139,-
69	200g	Beefsteak	200,-
70	200g	Rump steak with herb butter	159,-
71	300g	Pork neck	159,-

72	200g	Pork tenderloin	159,-
73	150g	Chicken steak	129,-

### ***Specialities of our restaurant***

74	400g	Steak <b>"Solet"</b> (Chateaubriand with chicken kebabs garnished with warm asparagus)	449,-
75	300g	Cumberland steak (plaited sirloin of beef, pork tenderloin and chicken breast served with asparagus wrapped in bacon)	232,-
76	300g	Mixed grill <b>"Hole in one"</b> (sirloin of beef, pork tenderloin, chicken breast, bacon, grill sauce)	232,-
77	250g	Pardubice sabre prepared according to a recipe by the <b>"Lord of the City Hall"</b> (pork tenderloin, chicken breast, bacon, sausage, chicken liver)	198,-
78	250g	Saltimbocca served on a skewer (pork tenderloin, bacon, Parmesan, olives)	198,-
79	200g	Chicken skewers <b>"Rancher"</b> with roquefort dressing (chicken rolls stuffed with beans and pickled onions)	169,-

### ***Dishes to order 24 hours in advance***

80	1000g	Roast duck with stuffing	200,-
81	1000g	Roast goose	200,-
82	200g	Bread dumplings	25,-
83	200g	Potato dumplings	25,-
84	200g	Stewed sauerkraut	25,-

## *Salad bowls and salads*

85	300g	Vegetable bowl " <b>Birdie</b> " (lettuce, fresh vegetables, pasta, tuna "rio-mare", yogurt dressing, eggs)	122,-
86	100g	Chicken strips in a vegetable bowl (fresh vegetables, chicken, dressing, Parmesan)	121,-
87	150g	"Šopský" salad (peppers, cucumber, tomato, onion, salty Balkan cheese)	52,-
88	150g	Mixed vegetable salad	49,-
89	150g	Cucumber salad with cream	49,-
90	150g	Tomato salad with onion	49,-
91	150g	Cabbage salad	39,-

## *Side dishes*

92	200g	Farmer's potatoes (potatoes filled with a horseradish dip)	39,-
93	200g	Mashed potatoes with onion	39,-
94	200g	Sautéed potatoes (fried potatoes, smoked meat, onion, garlic, marjoram)	39,-
95	150g	Dollar chips	35,-
96	200g	Roast potatoes	30,-
97	4ps	Potato pancakes	30,-
98	200g	Potato wedges	27,-
99	150g	Potato croquettes	28,-
100	150g	French fries	28,-

101	200g	<i>Mashed potatoes</i>	30,-
102	200g	<i>Boiled potatoes</i>	28,-
103	160g	<i>Stewed rice</i>	28,-
104	200g	<i>Boiled pasta</i>	25,-
105	200g	<i>Mexican vegetables (onion, red pepper, sweet corn, red beans, chilli sauce)</i>	49,-
106	200g	<i>Poached English vegetables</i>	45,-
107	150g	<i>Sautéed green beans with bacon</i>	45,-
108	150g	<i>Poached broccoli</i>	39,-
109	150g	<i>Poached baby carrots</i>	39,-
110	120g	<i>Poached sweet corn</i>	39,-
111	150g	<i>Vegetable garnish</i>	23,-
112	3pcs	<i>Fried bread</i>	15,-
113	3pcs	<i>Toast</i>	12,-
114	1pc	<i>Bun or roll</i>	4,-

### ***Sauces and dressings***

115	70g	<i>Cheese sauce</i>	29,-
116	70g	<i>Cranberry sauce</i>	29,-
117	70g	<i>Rosehip sauce</i>	29,-
118	50g	<i>Blue cheese dressing</i>	25,-
119	50g	<i>Grill sauce</i>	19,-
120	50g	<i>Garlic sauce</i>	19,-

121	50g	<i>Spicy sauce</i>	19,-
122	50g	<i>Tartare sauce</i>	19,-
123	50g	<i>Herb dressing</i>	19,-
124	50g	<i>Ketchup</i>	14,-
125	50g	<i>Mustard</i>	14,-
126	20g	<i>Grated horseradish</i>	20,-
127	70g	<i>Pickled chilli peppers</i>	22,-
128	70g	<i>Gherkins</i>	18,-

### ***Desserts and sweets***

129		<i>Tiramisu</i>	52,-
130		<i>Apple strudel with ice-cream and whipped cream</i>	52,-
131	2ps	<i>Pancakes with cream cheese and whipped cream</i>	52,-
132	2ps	<i>Pancakes with jam, fruit, whipped cream and chocolate (2 types of ice-cream);</i>	52,-
133		<i>Honey cake</i>	47,-
134		<i>Banana "Split" (banana in chocolate, ice-cream, whipped cream)</i>	49,-
135		<i>"Sweet Spot" (ice-cream, hot raspberries or strawberries, whipped cream)</i>	52,-
136		<i>Mixed ice-cream sundae</i>	52,-
137		<i>1 scoop of ice-cream (according to daily offer)</i>	12,-
138	50g	<i>Whipped cream</i>	12,-

*WE WISH YOU BON APPETIT!*

*If you order a half-portion, you will be charged 70% of the full price.*

*The weights of the dishes listed are their uncooked state.  
Prices and weights checked by the responsible manger:*

*Nepivoda Petr*

# BEVERAGES

## APERITIFS

139	1 dl	Cinzano Bianco, Rosso, Martini Extra Dry, Rosato	49,-
140	4 cl	Campari Bitter	49,-
141	14 cl	Campari Orange	59,-
142	14 cl	Campari Soda	54,-
143	1 dl	Crodino – non-alcoholic aperitif	40,-

## WINES

### White wines

144	0.75l	Rulandské šedé	189,-
145	0.75l	Rulandské bílé	189,-
146	0.75l	Ryzlink rýnský	169,-
147	0.75l	Tramín červený	189,-
148	0.75l	Sauvignon	189,-
149	0.75l	Lambrusco Bianco	189,-

### Wines by the glass – white wines

150	0.2l	Müller Thurgau	30,-
151	0.2l	Veltlínské zelené	30,-

## *Red wines*

152	0.75l	<i>Svatovavřinecké</i>	169,-
153	0.75l	<i>Frankovka</i>	169,-
154	0.75l	<i>Cabernet Sauvignon</i>	189,-
155	0.75l	<i>Modrý Portugal</i>	189,-
156	0.75l	<i>Zweigeltrebe</i>	189,-
157	0.75l	<i>Rulandské modré</i>	189,-
158	0.75l	<i>Lambrusco Rosso</i>	189,-

## *Wines by the glass – red wines*

159	0.2l	<i>Frankovka</i>	30,-
160	0.2l	<i>Svatovavřinecké</i>	30,-

## *Archive wines according to daily offer – wine list*

### *Dessert wines*

161	5 cl	<i>Royal Oporto Tawny 10.Y</i>	75,-
162	5 cl	<i>Royal Oporto Dry</i>	45,-
163	5 cl	<i>Royal Oporto White</i>	45,-
164	5 cl	<i>Royal Oporto Tawny</i>	45,-
165	5 cl	<i>Royal Oporto Ruby</i>	45,-

## CHAMPAGNE AND SPARKLING WINES

166	0.75l	Moet and Chandon Brut	1.950,-
167	0.75l	Bohemia Brut, Bohemia Rosé Brut	219,-
168	0.75l	Bohemia Demi	219,-
169	0.375l	Bohemia Demi	105,-

## COGNAC AND BRANDY

170	4 cl	Metaxa 5*	55,-
171	4 cl	Metaxa 7*	75,-
172	4 cl	Martell V.S.	99,-
173	4 cl	Martell Noblige	230,-
174	4 cl	Hennessy V.S.	99,-
175	4 cl	Courvoisier V.S.	99,-
176	4 cl	Courvoisier V.S.O.P.	119,-
177	4 cl	Courvoisier X.O.	219,-
178	4 cl	Remy Martin V.S.O.P.	119,-
179	4cl	Godet Reserve	138,-

## SINGLE MALT WHISKY

180	4 cl	Laphroaig 10Y.O.	90,-
-----	------	------------------	------

## *SCOTTISH WHISKY*

181	4 cl	Chivas Regal 12 Y.O.	99,-
182	4 cl	Johnnie Walker Red Label	55,-
183	4cl	Johnnie Walker Black Label	90,-
184	4cl	Ballantine's	55,-
185	4cl	Grant's	55,-

## *IRISH WHISKEY*

186	4 cl	Jameson	55,-
187	4 cl	Jameson 12Y	99,-
188	4 cl	Tullamore Dew	55,-
189	4 cl	Tullamore Dew 12 Y.O.	99,-

## *CANADIAN WHISKY*

190	4 cl	Crown Royal	55,-
-----	------	-------------	------

## *AMERICAN WHISKEY*

191	4 cl	Four Roses	55,-
192	4 cl	Jim Beam	55,-
193	4 cl	Jim Beam Black	90,-
194	4 cl	Jack Daniel's	70,-

## *SPIRITS AND LIQUEURS*

195	4 cl	<i>Karlovarská Becherovka</i>	40,-
196	4 cl	<i>Jägermeister</i>	50,-
197	4 cl	<i>Jelínek plum brandy - white</i>	40,-
198	4 cl	<i>Cseresznye Pálinka (Hungarian cherry brandy)</i>	40,-
199	4 cl	<i>Barack Pálinka (Hungarian apricot brandy)</i>	40,-
200	4 cl	<i>Vodka Finlandia (Cranberry, Grapefruit)</i>	40,-
201	4 cl	<i>Absolut vodka</i>	40,-
202	4 cl	<i>Smirnoff Red vodka</i>	40,-
203	4 cl	<i>Koskenkorva peach vodka</i>	30,-
204	4 cl	<i>Puschkin according to daily offer</i>	35,-
205	4cl	<i>Captain Morgan</i>	35,-
206	4 cl	<i>Berentzen according to daily offer</i>	35,-
207	4cl	<i>Tatranský Čaj according to daily offer</i>	40,-
208	4 cl	<i>Fernet Stock</i>	35,-
209	4 cl	<i>Fernet Stock Citrus</i>	35,-
210	4 cl	<i>Absinth 70%</i>	50,-
211	4 cl	<i>Bailey's</i>	50,-
212	4 cl	<i>Carolans</i>	50,-
213	4 cl	<i>Kahlúa</i>	45,-

214	4 cl	Cointreau	60,-
215	4 cl	Egg liqueur (Božkov)	25,-
216	4 cl	Griotte (Božkov)	25,-
217	4 cl	Peppermint (Božkov)	25,-

## **RUM**

218	4 cl	Czech rum (Božkov)	30,-
219	4 cl	Bacardi rum (Black, Superior)	50,-
220	4 cl	Malibu rum	45,-
221	4cl	Key rum	45,-

## **GIN**

222	4 cl	Beefeater gin	45,-
223	4cl	Bombay Sapphire	45,-

## **TEQUILA**

224	4 cl	Tequila Sombrero Negro – Silver	55,-
225	4 cl	Tequila Sombrero Negro - Gold	55,-
226	4 cl	Mezcal el Jimador 100% Agave	60,-

## **DRAUGHT BEER**

227	0.5l	Budějovický Budvar 12°	25,-
228	0.3l	Budějovický Budvar 12°	17,-

229 0.5l Pilsner Urquell 12° 35,-

230 0.3l Pilsner Urquell 12° 23,-

### **BOTTLED BEER**

231 0.33l Pilsner Urquell 28,-

232 0.5l Velkopopovický Kozel – dark 28,-

233 0,35l Master – dark 18° 35,-

### **NON-ALCOHOLIC BEER**

234 0.5l Radegast Birell (light, medium-dark) 28,-

235 0.33l Clausthaler 28,-

### **SOFT DRINKS**

236 0.25 Red Bull 60,-

237 0.33l Pepsi Cola, Pepsi Light, Mirinda, 7 UP 28,-

238 0.25l Tonic, Bitter Lemon, Canada Dry 28,-

239 0.33l Mattoni 22,-

240 0.2l Soda water 10,-

241 0.25l Aquila still 22,-

242 0.2l Iced tea: Lemon, Peach, Green - glass 25,-

243 0.2l JuicePfaner: Orange, Apple, Curran, t Pear, Grapefruit,  
Pine-apple, Multivitamin 20,-

244 0.2l Juice Fructal: Strawberry, Apricot, Cherry 25,-

245 0.2l Tomato – glass 30,-

246 0,25l Orangina 35,-

## **HOT DRINKS**

247 Espresso Daneli big, small 24,-

248 Espresso Double 48,-

249 Turkish coffee 24,-

250 Cappuccino 35,-

251 Viennese coffee 35,-

252 Latté 35,-

253 Algerian coffee 49,-

254 Irish coffee 49,-

255 Bailey's coffee 49,-

256 BIRDIE coffee 120,-  
(2cl Hennessy, Daneli, cigar)

257 Creamy hot chocolate 49,-

258 Grog, punch 35,-

259 Apple, pear punch 55,-

260 Hot Birne 36,-

261 Mulled wine 39,-

262 Tea- according to daily offer 20,-

263 1ps Cream 5,-

264 2cl Tatra milk 5,-

265 2 pcs Honey 6,-

## **SUMMER COFFEES**

266	<i>Frappé</i>	38,-
267	<i>Iced coffee with ice-cream</i>	38,-

## **COCKTAILS**

268	<i>MANHATTAN</i> (4cl Bourbon, 2cl Martini Rosso)	65,-
269	<i>MARGHARITA</i> (2cl Tequila, 2cl Cointreau, 2cl lemon syrup)	65,-
270	<i>BLUE LAGOON</i> (4cl Finlandia, 2cl Curacao Blue, 1dcl Sprite)	70,-
271	<i>PINA COLADA</i> (4 cl Bacardi, 5cl Tatra milk, 1dcl pineapple juice, cocnut sirup)	70,-
272	<i>TEQUILA SUNRISE</i> (4cl Tequila, 2cl Grenadine, 1 dcl orange juice)	70,-
273	<i>GIN FIZZ</i> (4cl Gin, 2cl lemon sirup, 1dcl soda water)	59,-
274	<i>CUBA LIBRE</i> (4 cl Bacardi, 1cl lime sirup, 15cl Coca-Cola)	70,-

## **COCKTAILS – (NON-ALCOHOLIC)**

275	<i>AMERICAN LEMONADE</i> (fruit, orange juice, soda)	49,-
276	<i>PINA COLADA</i> (5cl Tatra milk, 1dc pineapple juice, coconut sirup)	49,-

## *ADDITIONAL ASSORTMENT*

<i>277</i>	<i>1pcs</i>	<i>Chips</i>	<i>39,-</i>
<i>278</i>	<i>100g</i>	<i>Pistachio nuts</i>	<i>39,-</i>
<i>279</i>	<i>100g</i>	<i>Salt peanuts</i>	<i>39,-</i>
<i>280</i>	<i>50g</i>	<i>Almonds</i>	<i>49,-</i>