

# Menu

## Starters... 100g

<b>Mozzarella</b> with tomatoes, olives and basil			85,-
<b>Escargots</b> grilled with garlic butter, baguette	(6 pieces)	95,-	(12 pieces) 160,-
<b>Scampi,, al ajillio,"</b> grilled on garlic-chilli oil, baguette			135,-
<b>Goose livers,, al ajillio</b> grilled on garlic-chilli oil, baguette			95,-
<b>Beef tartar</b> with egg, toasts			145,-
<b>Prosciutto Crudo</b> with Rucola salad, honey melon			115,-
<b>Smoked salmon</b> with phyllo chips, Ručila salad, creme de fraiche and lime sirup			115,-
<b>Beef carpaccio</b> with parmesan, rucola salad, olive oil and capari			135,-

## Soup...

<b>Beef broth</b> with liver dumping and vegetable		29,-
<b>Onion soup</b> with cheese and crutons		29,-
<b>Spinach cream</b> with smoked salmon		39,-

## Salad of fresh vegetable...

	malý 200g	velký 400g
<b>Mixed salad</b> ( of fresh vegetable)	55,-	85,-
<b>Sopsky,</b> (cucumbers, tomatoes, proper) with Balkan cheese	55,-	95,-
<b>Cesar,</b> green salad, chicken(60-100 g) bacon, eeg, crutons and cheese dresing	65,-	135,-
<b>Nicoise,</b> green salad, tuna fich (60-100 g), eeg, and potatoes	65,-	135,-
<b>Greek salad</b> -mix salad with scheap cheese and olives	65,-	115,-

## Pasta... 100g... Penne

<b>Con pollo,</b> with spinach, chicken, muschrooms, garlic and onion and cream	95,-
<b>Arrabiata,</b> spicy with tomatoes, olives and parmesan	95,-
<b>Marinera,</b> with sea food, white wine, basil and cream	115,-

## Vegetarian dishes

<b>Fried ,,Eidam"</b> 120 g, cheese with maionnaise	59,-
<b>Fried Camembert</b> 100 g with cramberry sauce	59,-
<b>Griled vegetable</b> 300 g with Balkan cheese	95,-
<b>Penne with vegetable</b> with spinach, cherry tomatoes, mozzarella and cream	95,-

## Just use your hands... 400g...

<b>„BBG" chicken wings</b> with barbecue, blue cheese and chilli sauce, bred	125,-
<b>„Hot" chicken wings</b> with tomato piry-piry sauce, bred	125,-

# Grilled steaks and Wok...

## Fishes and Sea food... 200g

<b>Pangasius filet</b> , with herbs butter, green salad and boiled potatoes	185,-
<b>Tuna steak</b> with grilled vegetable, besil and cramberry sauce	235,-
<b>Salmon steak</b> with spinach and toasts	215,-
<b>Grilled trout with bacon</b> , stewed vegetable and boiled potatoes	175,-
<b>Sea bass filet</b> , with grilled vegetable	235,-
<b>„Marinera style"mussels</b> , 500 g with white wine, gerlic, fenchel and baguette	155,-
<b>Grilled Tiger prwns</b> served with fresh pineapple and chilli sauce	325,-

## Chicken... 200g

<b>Chicken pieces</b> fried in a pastry with cheese and chilli sauce, vegetable salad, bred	115,-
<b>Fried chicken steak</b> with potato salad and lemon	125,-
<b>Chicken Brest</b> with spinach, tomato sauce, rice	135,-
<b>Chicken steak</b> „Niva" with cheese sauce and au grtin potato with cream and garlic	155,-
<b>Chicken steak</b> „Neapol", au gratin with Mozzarella, tomatoes and basil, muschroom sauce, tagliatelle	155,-
<b>Chicken roll</b> stuffed wit hspinach, blue cheese and garlic, cheese sauce, french Fries	165,-
<b>Hot chicken wok</b> with vegetable, muschrooms, soya sauce and rice	165,-

## Game... 200g

<b>Back of deer tournedos</b> with grilled vegetable,herbs butter , cramberry sauce and potato rösty	255,-
<b>Steak of boar</b> „Hunting style" with muschroom sauce and potato pancakes	225,-
<b>Grilled duck breast</b> with apple-cinnnamon sauerkraut and mashed potatoes	215,-

## Pork... 200g

<b>Vienna steak</b> with potato salad and lemon	135,-
<b>„Hot Chillies"</b> noodels of pork with vegetable and muschrooms, french fries	165,-
<b>Grilled pork filet</b> cheese sauce, potato rösty	175,-
<b>„Hunting style"</b> fillet with muschrooms sauce and potato pancakes	175,-
<b>Filet</b> „Napoleon" with cognac-pepper sauce, au gratin potato with cream and garlic	175,-
<b>Gordon Blue</b> , with frensch fries and maioonaise	165,-

## Beef...

	small 200g	large 300g
<b>Entercote</b> with herbs butter and baked potatoes with onion and bacon	195,-	265,-
<b>„Lumberjack" steak</b> , served on toast with onion and vegetable salad	195,-	265,-
<b>Beef steak</b> „Niva" with cheesesauce and au gratin potatoes,	295,-	355,-
<b>Pfeffer steak</b> , with baked potatoes, onion and bakon	295,-	355,-
<b>Tournedos of beef sirloin</b> , with muschrooms sauce and rice	235,-	295,-

## Speciality of the house

	for 1 people		for 2 people	
<b>Joseph ´s pan</b> (beef, pork, poultry, sausage, eeg, chilli sauce with french fries	300 g	285,-	500 g	455,-
<b>Juicy skewer</b> beef, pork, poultry with grilled vegetable, tomato sauce and rice	300 g	285,-	500 g	455,-

## Desserts

<b>Chocolate fondant</b> with yoghurt sauce	45,-
<b>Aple-pie</b> with nuts and raisins, vanilla ice cream	45,-
<b>Pancake</b> , with fruit and marmeládě, vanilla ice cream	45,-
<b>Home made crumpets</b> with blueberries and whipped cream	45,-
<b>Hot raspberries</b> with vanilla ice cream	45,-
<b>Ice cream cup</b> with fruit and whipped cream	45,-

## Side dishes...

<b>Au gratin potatoes with garlic</b>	40,-
<b>Dumplings (brad or potato)</b>	20,-
<b>Boiled potatoes</b>	20,-
<b>Baked potatoes with bacon and onion</b>	35,-
<b>French fries potato rösty</b>	25,-
<b>Penne</b>	25,-
<b>Jasmin rice</b>	25,-
<b>Boiled vegetable</b>	35,-
<b>Grilled vegetable</b>	30,-
<b>Beans with bacon</b>	35,-
<b>Grilled mushrooms</b>	45,-
<b>Sauce 0,1L</b>	15,-
<b>Brad</b>	10,-

## Drink's Menu

### Aperitiv.....

<b>Becherovka</b>	4 cl	30,-
<b>Martiny bianco, dry</b>	6 cl	35,-
<b>Campari</b>	6 cl	45,-
<b>Bohemia sekt demi, brut</b>	0,1l	35,-
<b>Porto Tawny</b>	6 cl	45,-

### Spirits.....

<b>Vodka Bols 40%</b>	4 cl	35,-
<b>Gin Bols</b>		35,-
<b>Havana club</b>		45,-
<b>Tequila Sierra gold-silver</b>		50,-
<b>Rum tuzemák</b>		30,-
<b>Slivovice</b>		40,-
<b>Fernet</b>		30,-
<b>Fernet citrus</b>		30,-

### Cognack - Bandy 4 cl

<b>Metaxa *****</b>	50,-
<b>Remi Martin V.S.</b>	180,-
<b>Hennessy V.S</b>	180,-

### Whisky

4 cl

<b>Ballantines</b>	50,-
<b>Jameson</b>	50,-
<b>Jim Beam</b>	50,-
<b>Jack Daniels</b>	60,-
<b>Tullamore Dew</b>	55,-

<b>Grappa</b>	50,-
<b>Sambuca</b>	50,-
<b>Pastis Richard</b>	45,-
<b>Jägermeister</b>	50,-
<b>Griotka</b>	30,-
<b>Baileys</b>	40,-
<b>Božkov apple, plum</b>	35,-

### Juice Panner

0,2l

<b>Orange, Apfle, Multivitamin, Pineapple, Peer, Grapefruit, Black Currant, Stravberies, Tomato,</b>	20,-
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## Beer..



## Hot Drink 's

	0,3 l	0,5 l		
Pilsner Urquell 12 °	22,-	32,-	Ristretto	25,-
Gambrinus 10 °	18,-	25,-	Espresso	25,-
Radegast Birel free alkohol	18,-	25,-	Capucino	30,-
			Caffe Latte	30,-

## Soft Drink 's

		0,2 l		
Coca-cola		16,-	Irisch coffe	45,-
Coca-cola light		16,-	Wien coffe	30,-
Fanta		16,-	Algerich coffe	40,-
Sprite		16,-	Hot chocolate	30,-
Tonic		16,-	Tee	25,-
Bonaqua.	0,25 l	25,-		
NesTea peach, lemon, green		25,-		
Red Bull	0,25 l	55,-		

# Wine list

## White Wine

	Moravia		0,20 l	0,75 l
Rýnský Ryzlink		Habánské sklěpy	30,-	180,-
Savignon		Baloun		180,-
Muškat moravský	P. S.	Sedlec		280,-
Chardonnay	P. S.	Habánské sklěpy		340,-
Pinot Grigio-Saccmetto	2005	Itálie		340,-
Viña Sol-Torres	2004	Španělsko		360,-
Chardonnay-Georges Duboeuf	2004	Francie		420,-

## Wine Rosse

Rosé D'anjov-Domaine Chupin	2005			260,-
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## Red Wine

	Moravia		0,20 l	0,75 l
Svatovavřinecké		Habánské sklěpy	35,-	180,-
Frankovka		Habánské sklěpy		180,-
Modrý Portugal		Habánské sklěpy		360,-
Cabernet Savignon	P. S.	Baloun		360,-
Chianti-Poggio al Casone	2003	Itálie		390,-
Coronas-Torres	2003	Španělsko		420,-
Pinot Noir-Louis Jadot-Bourgogne		Francie		490,-

## Sparkling Wine

		0,2 l	0,75 l
Bohemia sekt brut, demi			235,-
Lambrusco Emilia		45,-	165,-