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

BEEF DISHES

The Chef recommends :

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

VEAL DISHES

200g

150g

The Chef recommends :

200 g Veal slice with cheese overfill

150 g Veal "Swiss art "

(with onion, mushroom, thyme and wine cream)

150 g Hot veal cutlets

(veal cutlet breaded, spreaded with mustard and chilli)

PORK DISHES

200g

150g

The Chef recommends :

200 g Medaillons of sirloin with cranberries overfill

200 g Sirloin pocket with surprise

(sirloin with garlic, smoked meat and paprika)

**200 g Medaillons of sirloin with sausage
fine spreaded of smoked cheese**

150 g Potato pancake „Bramburek“

(stuffed with pork, onion, leek, peppers, ketchup and chilli cream)

170 g Pork noodles „Fajnšmekr“

(sirloin steak stripes with ham, mushrooms, leek, blue cheese and cream)

150 g Sirloin cutlets ála Madame Brigit

(with olives and mushrooms baked with brie)

200 g Pork medallions „Švanda Dudák“

(sirloin steak with garlic, ketchup and grated cheese)

200 g Pork sirloin „Three leaves“

(sirloin steak slices with broccoli and gratinated with ham)

200 g Pork rib „Missis innkeeper“

(with sausage baked with cheese)

150 g „Prague Fiacrist“ kebab

(sirloin steak, chicken breast and smoked pork cubes with onion and peppers)

200 g Medaillons „King of Hell“

(sirloin cutlets with onion, paprika and chilli)

200 g „Krkonoš“ Fire

(pork fillet pieces with onion and chilli cream)

180 g Dragoon´s march

(pork pieces pan-fried with onion, ham, garlic, ketchup and beer)

100 g Pork fillet „Pelhřimov“

(100 g)

(pork fillet

wrapped in fried potato pancake)

150 g Pork fillet „Šafář“

(breaded pork steak stuffed with ham and cheese)

200 g Fried pork cutlet big like elephants ear

CHILDREN DISHES

100g

100 g Fine chicken stripes with pineapple

100 g Turkey steak „Florida“

(with peaches and pineapple)

100 g Butter pan-fried chicken breasts ham and cheese

100 g Fried pangasius (fish)

100 g Fried chicken steak

VEGETARIAN DISHES

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

SIDE DISHES

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

VEGETABLE SALADS (according day offer)

- 200 g Cucumber salad
- 200 g Tomato salad
- 200 g Mixed salad
- 200 g Vegetable salad with cheese

TINNED FRUIT

- 150 g Fruit cocktail
- 150 g Peaches
- 150 g Pineapple

LIGHT DISHES

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

SNACKS

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

DESSERTS

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

ICE CREAM SUNDAES AND SWEET DISHES

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



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

Enjoy your meal!