SNACKS TO ACCOMPANY BEER

1pcs	Marinated Hermelin	115,-			
150g	Brawn with onion and vinegar	90,-			
1pcs	Pickled sausage				
1pcs	Grilled sausage with mustard and horseradish	100,-			
150g	Pork roasts in glass, pickles, onion, mustard	110,-			
_	/we recommend crispy bread/				
2pcs	Devilled toast	135,-			
	/spice meat mixture with grated cheese/				
6pcs	Chicken wings	170,-			
	/we serve with grill sauce and garlic sauce/				
200g	Fried onion rings, garlic sauce	105,-			
300g	A plate of mini schnitzels with pickles	270,-			
	/pork or chicken/				
150g	Seasoned potato chips	90,-			
400g	Marinated pork ribs	205,-			
200g	Tartar steak	320,-			
_	/from beef sirloin, 10 pcs of fried toast/				
100g	Tartar steak	210,-			
	/from beef sirloin, 5 pcs of fried toast/				
	/IF YOU WISH WE CAN PREPARE YOUR TOAST WITHOUT OIL/				
	SOUPS				
0,33 l	Beef broth with liver balls	60,-			
0,33 l	Garlic soup with cheese, ham and fried bread	60,-			
0,33 l	Cream of garlic with cheese	60,-			
	TYPICAL CZECH				
150g	Roast sirloin of beef in crem sauce, bread dumplings	215,-			
450	/lemon, cramberries, cream/	245			
150g	Beef goulash with onion, bread dumplings	215,-			

MEALS NO THE GRILL AND ON THE PAN

200g	Beefsteak /beef sirloin/	315,-		
200g	Beefsteak with real mushroom sauce /beef sirloin/	330,-		
200g	Pepper steak with pepper sauce /beef sirloin/			
200g	Filleted beef flank steak with fried bacon	250,-		
200g	Surf and turf /flank steak with shrimp/	315,-		
200g	Lumber - jack steak	185,-		
	/grilled steak of pork neck marinated in garlic/			
200g	Pork tenderloin with real mushroom sauce	215,-		
200g	Pork tenderloin with pepper sauce	215,-		
300g	Grilled pork T-bone steak, served on green beans with	230,-		
	English bacon			
200g	Grilled pork liver in its own juice and onion,	180,-		
	mustard			
200g	Chicken steak with grilled vegetables	205,-		
200g	Turkey steak with Niva sauce	210,-		
200g	Grilled salmon fillet on spinach leaves	270,-		
	HOMEMADE BURGERS			
150g	Cheeseburger	225,-		
150g 150g	Cheeseburger with steak fries and tatar sauce	245,-		
150g 150g	Beefburger	245,-		
150g 150g	Beefburger with steak fries and tatar sauce	245,-		
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	FRIED MEALS			
150g	Chicken schnitzel with lemon	155,-		
150g	Pork schnitzel with lemon	155,-		
120g	Fried cheese /Eidam/	145,-		
150g	Fried "All Stars"	165,-		
	/blue cheese, hard cheese, camembertlike/			
	SALADS			
200-				
300g	Caesar salad /roman letter, parmesan Caesar dressing/	205		
	· with chicken and bacon	205,-		
	· with salmon	290,-		
250-	· with shrimp	290,-		
250g	Mixed salad	80,-		
	/tomatoes, cucumber, peppers, lettuce/			

SEPARATE SIDE DISHES

300g	Steak fries	90,-
300g	Fried Croquettes	100,-
300g	English-style French beans	120,-
300g	Grilled vegetables	120,-
	PANCAKES AND ICE CREAM	
3pcs	Pancakes with fruit and whipped cream	125,-
3pcs	Pancakes with ice-cream, fruit and whipped cream	135,-
	Mixed ice-cream	90,-
	/vanilla, chocolate and strawberry ice-cream, whipped cream/	
	Vanilla ice-cream with raspberries	95,-
1pcs	Scoop of ice cream	28,-
	SIDE DISHES	
200g	Mashed potatoes with parsley	45,-
200g	Mashed potatoes with smoked meat and onion	55,-
200g	Sweet potato fries	65,-
200g	French fries	45,-
200g	Steak fries	50,-
200g	Fried Croquettes	55 <i>,</i> -
200g	Steamed rice	40,-
200g	English-style French beans	68,-
200g	Grilled vegetables	68,-
200g	Crispy bread	40,-
100g	Bread	10,-
	SAUCES	
100g	Warm pepper sauce	35,-
70g	Tatar sauce	30,-
70g	Grill sauce	30,-
70g	Garlic sauce	30,-
70g	BBQ sauce	30,-
70g	Ketchup	25,-
70g	Mustard	20,-

From Monday to Saturday the kitchen is open untill 10 pm, on Sunday untill 9 pm.

From 3 pm to 5 pm the Kitchen is closed.

The preparation of dishes can také 20 to 50 minutes according to demandigness. We charge half portions at 70% of the price. The weight of the dishes is given in the raw state.