

# MENU



**Soup of the day offer** 30,- Kč  
(A: 1a,3,4,6,7,9,13)

## Hot Appetizers

1. 2pcs **Toasts with ham and cheese** (A: 1a,1b,7,11) 45,- Kč
2. 3pcs **Sausages with mustard, 2pcs pastry** (A: 1a,1b,6,10,11) 45,- Kč
3. 2pcs **Fried bread with chicken and vegetables**  
**sprinkled with cheese** (A: 1a,1b,6,7) 65,- Kč
4. 150g **Ham and eggs, 2pcs pastry** (A: 1a,3,6,11) 65,- Kč
5. 150g **Scrambled eggs, 2pcs pastry** (A: 1a,3,6,11) 45,- Kč

## Main Meals ( Minutes )

6. 200g **Chicken steak with natural sauce** (A: 1a,1b,9) 130,- Kč
7. 200g **Pork neck steak with pepper cream sauce** (A: 1a,1b,7,9) 130,- Kč
8. 150g **Fried chicken cutlet** (A: 1a,1b,3,7,11) 98,- Kč
9. 150g **Fried pork chutlet** (A: 1a,1b,3,7,11) 98,- Kč
10. 250g **Penne with chicken, spinach and cream** (A: 1a,1b,3,7) 98,- Kč
11. 250g **Mixed vegetable salad, herba-yoghurt dressing, grilled chicken breast,**  
**toast** (A: 1a,1b,3,7,10) 98,- Kč

## Vegetarian food

12. 100g **Fried cheese in breadcrumbs** (A: 1a,1b,3,7,11) 65,- Kč
13. 250g **Italian spaghetti with tomato sauce, garlic, basil**  
**and cheese Grana Padano** (A: 1a,1b,3,7) 98,- Kč
14. 200g **Mixed vegetable salad** 45,- Kč

## Our specialties:

15. 500g **Pork ribs BBQ with horseradish, mustard, pepperoncini and pastry** 135,- Kč  
(A: 10)

## Desserts

16. 1pcs **Pancake with ice cream, fruits and whipped cream** (A: 1a,1b,3,7) 60,- Kč
17. 1pcs **Hot raspberries with ice cream and whipped cream** (A: 3,7) 60,- Kč

Legend: A: can cause allergic reactions 1-14 – see back of the card.

If you have any questions concerning the dishes, please, ask the staff. Thank you.

### Food supplements

18.	200g	<b>Croquettes</b> (A: 1a,1b,3,7)	25,- Kč
19.	200g	<b>French fries</b>	25,- Kč
20.	200g	<b>American potatoes</b>	25,- Kč
21.	200g	<b>Rice</b>	25,- Kč
22.	200g	<b>Boiled potatoes</b> (A: 12)	25,- Kč
23.	1pcs	<b>Pastry</b> (A: 1a,1b,3,7)	5,- Kč
24.	1pcs	<b>Ketchup</b>	10,- Kč
25.	1pcs	<b>Tatar sauce</b> (A: 3,10)	10,- Kč

### SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

1. **Cereals** containing **gluten**, namely: 1a wheat, 1brye, 1c barley, 1d oats, 1e spelt, 1f kamut
2. **Crustaceans** and products thereof
3. **Eggs** and products thereof
4. **Fish** and products thereof
5. **Peanuts** and products thereof
6. **Soybeans** and products thereof
7. **Milk** and products thereof (including lactose)
8. **Nuts**, namely: 8a almonds (*Amygdalus communis* L.), 8b hazelnuts (*Corylus avellana*), 8c walnuts (*Juglans regia*), 8d cashews (*Anacardium occidentale*), 8e pecan nuts (*Carya illinoensis* (Wangenh.) 8e para, 8g pistachio nuts (*Pistacia vera*), 8h macadamia
9. **Celery** and products thereof
10. **Mustard** and products thereof
11. **Sesame seeds** and products thereof
12. **Sulphur dioxide and sulphites** at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. **Lupin** and products thereof
14. **Molluscs** and products thereof

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