

Pastes

302	300 g Fusili with blue cheese	86,-
300	300 g Lasagne	88,-
303	300 g Fusili with chicken and Gorgonzola	89,-
304	300 g Fusili of three sorts of cheese	89,-
305	300 g Farfalle with chicken and spinach	86,-
306	300 g Farfalle with scampi in caviar sauce	105,-
307	300 g Spaghetti with salmon	86,-
308	300 g Spaghetti with tuna	79,-

Vegetarian meals

315	130 g Seitan Chop-suey /seitan, onion, pickled mushrooms, paprika, garlic /	82,-
316	130 g Seitan with almonds /seitan, almonds, onion, cabbage, soya sauce/	79,-
314	130 g Seitan Kung – pao /seitan, paprika, peanuts, feferoni/	79,-
335	130 g Seitan with tofu /seitan, tofu, almonds, garlic	79,-
320	130 g Tofu with cabbage /tofu, cabbage, onion, mushrooms/	79,-
321	130 g Tofu with champignons /tofu, soya sauce, champignons/	79,-

Chef's specialties

460	250 g Secret of the Red steer /loin of beef, pork, chicken, chili, honey, bacon, pineapple/	259,-
461	150 g Sirloin cuts of Krakonoš /cep sauce/	229,-
462	200 g Chicken steak Neptun /prawn, caviar, cream/	129,-
463	200 g Chicken steak with asparagus Holedau	125,-

Beef

450	200 g Peasant's beefsteak /bacon, sausage, toast/	239,-
451	200 g Beefsteak Eldorado /red beans, onion, feferoni/	239,-
452	200 g Beefsteak and egg	209,-
453	150 g Sicilian sirloin /fritters of sirloin, butter, cream, olives, parmesan/	189,-
454	150 g Sirloin medallions Stroganov	189,-
455	200 g Pot roast Chicago /honey, chili, ketchup, cream/	109,-
456	200 g Pot roast with ham and eggs	95,-
457	200 g Viennese pot roast	95,-

Pork

501	200 g Bavarian tenderloin roast meat /with asparagus/	139,-
502	200 g Tenderloin in pepper sauce	119,-
503	150 g Bear pads /pork, cheese, ham, bacon, feferoni/	98,-
504	150 g Litovelian bits /pork, champignons, dill, cream/	89,-
505	150 g Brewer's pork /pork, garlic, cheese, triple-batter /	89,-
506	150 g Pork slice in terrestrial apple /pork in potato pancake/	85,-
507	150 g Fried pork steak	82,-
508	200 g Fried pork steak	94,-
509	150 g Poetic pork steak /fried pork pocket, filled with curd cheese, bacon /	82,-

Poultry

701	150 g	Radim's chicken steak <i>/chicken, leek, cream, ham, champignons/</i>	98,-
702	150 g	Chicken pouch Helfštýn <i>/chicken, blue cheese, ham, triple-batter/</i>	98,-
703	150 g	Huntsman's chicken – Jager <i>/juniper, hip sauce (Briar), cranberry/</i>	95,-
704	150 g	Chicken steak in blue cheese sauce <i>/chicken, blue cheese, cream/</i>	95,-
705	150 g	Filled chicken slice Dino <i>/chicken filled with ham, cheese, paprika, champignons/</i>	95,-
706	150 g	Chicken steak Balkan <i>/chicken, Balkan cheese, cream, Provencal spice/</i>	95,-
707	150 g	Chicken steak with peach and cheese Athens	84,-
708	150 g	Chicken Kung-pao <i>/chicken, onion, paprika, peanuts, feferoni/</i>	84,-
709	150 g	Chicken medallions with champignons	79,-
710	150 g	Fried chicken slice	79,-
711	150 g	Natural chicken steak	77,-
712	120 g	Chicken with chicken liver	77,-
713	150 g	Chicken liver Hungaria <i>/chicken liver, paprika, tomato, sausage /</i>	74,-

Fish

200	170 g	Salmon and plankton <i>/salmon, spinach, parmesan/</i>	129,-
201	170 g	Salmon with lemon sauce	129,-
202	170 g	Salmon steak Herbal	129,-
203	150 g	Grilled trout	79,-
204	150 g	Trout with herb butter	79,-
205	150 g	Fish fillet with dill	79,-
206	150 g	Popeye's fish fillet <i>/fish fillet, spinach, cheese/</i>	79,-
207	150 g	Fried fish fillet	79,-
208	150 g	Carp with caraway	75,-
209	150 g	Fried carp	75,-
210	150 g	Fried cuttlefish rings	65,-

/we charge CZK 4,- for every 10 g of trout over the stated weight/

Fried meals

331	200 g	Fried cheese variation /three sorts of cheese on skewer /	69,-
332	200 g	Fried broccoli roasted with smoked cheese	69,-
333	100 g	Fried blue cheese	69,-
334	100 g	Fried smoked cheese	59,-
335	100 g	Curd cheese in batter	59,-

Side-dish & various

900	120 g	Fried potatoes	29,-
901	120 g	Chipped potatoes	24,-
902	120 g	Fried potato croquettes	24,-
903	120 g	Fried potato flippers	24,-
904	120 g	Mashed potatoes	22,-
905	170 g	Stewed rice	16,-
906	190 g	Stewed ham rice	19,-
907	190 g	Stewed green pea rice	19,-
908	190 g	Curry rice	19,-
909	50 g	Hard cheese (grated)	15,-
910	20 g	Parmesan	19,-
911	100 g	Vegetable garnish	15,-
912	50 g	Tartar sauce	10,-
913	20 g	Ketchup	6,-
914	30 g	Mustard	6,-
915	20 g	Butter	8,-
916	30 g	Sterilized horse-radish	8,-
917	50 g	Sterilized gherkin	8,-
918	30 g	Sterilized feferoni	8,-
919	20 g	Olives	8,-
920	70 g	Sauces to meats cooked to order	15,-
921	80 g	Toast	6,-
922	1 pcs	Roll, 50 g bread	4,-

Desserts

820	170 g Pancake with fruits	39,-
821	170 g Pancake with ice cream	39,-
822	120 g Banana Split	46,-
823	120 g Banana in chocolate and whipped cream	35,-
824	120 g Fried pineapple	35,-
825	1 pcs Marlenka cake	33,-
826	2 pcs Coffin and whipped cream	29,-

Flavoring ingredients to meals cooked to order are paid for - CZK 10,- per caput.

A banquet charge of CZK 15,- per caput is paid for reservation.

Meals are prepared by the chef Mr. Michal Skácel with his team.

The preparation time of meals cooked to order takes about 45 minutes.

This menu card is valid since the 1st April 2007.

Prices on agreement: 2nd group

Summer salads

950	270 g	Pasta salad with chicken and pineapple	75,-
951	270 g	Tuna and pasta in yogurt dressing	75,-
952	270 g	Bean salad Diplomat /beans, onion, tomato, mustard, Balkan cheese/	79,-
953	270 g	Salad Vital /carrot, pineapple, dill, almonds, lemon sauce/	75,-

Salads

954	200 g	Šopský salad /cucumber, paprika, tomato, salt cheese)	45,-
955	200 g	Cucumber salad	25,-
956	200 g	Tomato salad	25,-
957	200 g	Slaw	18,-

Stewed fruits

960	200 g	Peach	25,-
961	200 g	Strawberries	25,-
962	200 g	Pineapple	25,-

Sundae and sherbets

801	200 g	Strawberries and whipped cream	32,-
802	200 g	Forrest fruits and whipped cream	32,-
803	300 g	Forrest fruits, vanilla ice cream, whipped cream	44,-
804	300 g	Strawberry cup	44,-
805	300 g	Banana cup	44,-
806	300 g	Fruit cup	44,-
807	300 g	Peach cap	44,-
808	200 g	Mixed ice cream and whipped cream	35,-
809	50 g	Whipped cream	8,-

It is possible do order 2 cl egg-flip or 2 cl cherry brandy to it.

Cold hors d'oeuvre

001	50 g	Smoked salmon	65,-
002	70 g	Ham roll	45,-
003	50 g	Prawn cocktail	60,-
004	50 g	Mozzarella and tomatoes	55,-
005	150 g	Cheese plate	70,-

Soups

101	0,25 l	Consommé with faggots	19,-
102	0,25 l	Tomato soup with pellets	27,-
103	0,25 l	Curd cheese soup	27,-
104	0,25 l	Soup with blue mould	29,-
105	0,25 l	Mexico soup	25,-
106	0,25 l	Garlic soup	25,-
107	0,25 l	Prawn soup	50,-

Warm hors d'oeuvre

021	140 g	Ham and eggs	59,-
022	140 g	Bacon and eggs	59,-
023	120 g	Omelet with champignons	49,-
024	140 g	Loštice soup	43,-
025	140 g	Toast with ham	43,-