

STARTERS

50g	Beef Carpaccio with Parmesan cheese, baked baguette ^(1a,1b,3,7)	199,-
100g	Beef tartar steak with 2 pieces of fried bread ^(1a,1b,3,7) <i>* we add raw eggs to dishes at the guest's request</i>	209,-
70g	Duck paté with cumberland sauce, toast ^(1a,1b,3,7)	125,-
240g	Greek salad (tomato, cucumber, chilli peppers, sheep cheese, red onion, olive) ⁽⁷⁾	119,-
4pc	Tiger prawns, garlic with white wine, olive oil, baked baguette ^(1a,1b,3,7,2,12)	159,-
70g	Grilled halloumi cheese with grilled tomatoes, olive oil, oregano, baked baguette ^(1a,1b,3,7)	169,-

SOUPS

0,33l	Beef broth with noodles and liver dumplings ^(1a,3,7,9)	69,-
0,33l	Garlic soup with bread croutons ^(1a,1b,3,7)	69,-
0,33l	Borscht with a drop of sour cream ^(1a,7,9)	95,-

SALADS

300g	Vegetable salad with grilled pork tenderloin, horseradish dip, olive oil ^(3,7)	239,-
300g	Mixed green salad with grilled brie cheese, dressing of honey and mustard, baked bacon ^(7,10)	189,-
300g	Salad Caesar ^(1a,1b,3,4,7,10) (Romaine lettuce, chicken, anchovies, mayonnaise, toast croutons)	215,-

STEAKS

200g	Beef sirloin steak	510,-
200g	Veal steak on sage	329,-
200g	Pork tenderloin steak	310,-
250g	Pork neck steak, mushrooms, onion, demi glace	339,-
200g	Chicken steak on fresh herbs	269,-
200g	Grilled salmon fillet ⁽⁴⁾	359,-

Steaks sauce	69,-
Pepper sauce ^(7,12)	
Plum sauce ⁽¹²⁾	
Mushroom sauce ⁽⁷⁾	
Demi glace sauce	

MAIN DISHES

250g	Baked fillet of pikeperch, butter leek, hollandaise sauce ⁽⁴⁾	349,-
200g	Rib eye steak, celery puree, shallots in wine reduction	499,-
300g	Veal Rump steak, green peas risotto	379,-
200g	Fried veal fillet, lemon ^(1a,1b,3,7,8,11)	310,-
200g	Grilled pork tenderloin, pancetta, butter vegetable (celery, carrot, parsley) with thyme ⁽⁷⁾	399,-
200g	Grilled pork tenderloin larded with plums, grilled vegetables and plums sauce ⁽¹²⁾	349,-
160g	Medallions of pork tenderloin on dried tomatoes, fried onion, honey marinade	349,-
200g	Fried pork schnitzel from cutlet ^(1a,1b,3,7,8,11)	199,-
200g	Chicken breast filled with parma ham and gorgonzola cheese, yoghurt sauce ⁽⁷⁾	299,-
200g	Fried chicken schnitzel from breast ^(1a,1b,3,7,8,11)	199,-

SPECIALTIES OF THE CHEF

600g	Smoked pork ribs with grilled sweetcorn and roasted potatoes ⁽¹⁰⁾	369,-
120g	Roasted beef in a creamy sauce with squirry cream, cranberries, dumplings ^(1a,1b,3,7,9,10)	239,-
180g	Pork cheeks with dark beer and mushrooms, potato puree ⁽⁷⁾	269,-
1pc	Roasted dug leg with cranberries red cabbage, dumplings ^(1a,1b,3,7)	299,-

VEGETARIAN DISHES

300g	Mushroom risotto with Parmesan cheese ⁽⁷⁾	210,-
300g	Green peas risotto wih grilled cheese Halloumi ⁽⁷⁾	210,-

PASTA

250g	Spaghetti Carbonara ^(1a,3,7)	219,-
300g	Pasta with spinach pesto, cheese peccorino, walnuts ^(1a,3,7)	219,-
300g	Gnocchi with chicken meat and mushroom sauce ^(1a,3,7)	259,-

CHILDREN DISHES

80g	Chicken schnitzel ^(1a,1b,3,6,7,8,11)	119,-
80g	Fried cheese ^(1a,1b,3,6,7,8,11)	119,-
250g	Curd dumplings filled with strawberries, sugar and butter ^(1a,3,7)	149,-

SIDE DISHES

200g	Boiled potatoes	49,-
200g	Mashed potatoes	65,-
200g	Farmer potatoes	69,-
200g	French fries	60,-
200g	Potato croquettes	65,-
1pc	Baguette, 2 pc fried bread ^(1a,1b,3,7)	25,-
50g	Tartar sauce ^(3,7,10)	25,-
1pc	Ketchup	25,-
150g	Green beans with bacon ⁽¹²⁾	75,-
1pc	Grilled sweet corn	75,-
200g	Grilled vegetables	79,-

DESSERT

2pc	Pancakes with forest fruit, icecream and cream ^(1a,3,7)	95,-
1pc	Chocolate fondant with raspberry coulis and vanilla ice-cream ^(1,3,7)	95,-

SNACKS

80g	Roasted almonds ^(5,8a)	99,-
150g	Fried potato chips	59,-

COFFEE AND HOT BEVERAGES

Espresso Lavazza	45,-
Algerian coffee ^(3,7)	69,-
Irish coffee ^(1c, 7)	69,-
Flat white ⁽⁷⁾	75,-
Latté Macchiato ⁽⁷⁾	65,-
Viennese coffee ⁽⁷⁾	59,-
Cappuccino ⁽⁷⁾	59,-
Frappé ⁽⁷⁾	65,-
Hot chocolate with cream ^(7,6)	55,-
Tea	40,-
Grog	65,-
Mulled wine	69,-

NON-ALCOHOLIC DRINKS

0,33l Coca-Cola	52,-
0,25l Tonic Kinley	52,-
0,33l Sprite	52,-
0,33l Fanta	52,-
0,25l Cappy	52,-
0,25l Ice tea Fuze tea	52,-
0,33l Romerquelle water (still, semisparkling, sparkling)	45,-
0,33l Romerquelle lemongrass	49,-
0,75l Romerquelle water (still, semisparkling)	79,-
0,50l Summer lemonade	70,-
0,25l Redbull	69,-
1l Carafe with water	45,-

DRAFTED BEER

0,50l Light lager Albert 11° ^(1a,1c)	47,-
0,30l Light lager Albert 11° ^(1a,1c)	37,-
0,50l Light lager Pilsner Urquell 12° ^(1a,1c)	59,-
0,30l Light lager Pilsner Urquell 12° ^(1a,1c)	49,-
0,30l Drafted non-alcoholic beer 0 % vol. of alcohol ^(1a,1c)	37,-
0,50l Drafted non-alcoholic beer 0 % vol. of alcohol ^(1a,1c)	45,-

BOTTLED BEER

0,50l	Kozel černý – dark draft beer ^(1a,1c)	39,-
0,50l	Radegast Birell - non - alcohol beer 0 % vol. of alcohol ^(1a,1c)	45,-

APERITIFS

0,1l	Martini ⁽¹²⁾	55,-
0,1l	Cinzano Bianco ⁽¹²⁾	55,-
0,1l	Campari Bitter	85,-
0,1l	Aperol Spritz ⁽¹²⁾	99,-
0,1l	Crodino - nealko aperitiv	55,-

COGNAC

0,04l	Martell VSOP	125,-
0,04l	Hennessy	100,-
0,04l	Metaxa *****	50,-
0,04l	Metaxa *****	70,-

SPIRITS AND LIQUEURS

0,04l	Fleret Williams, plum brandy	60,-
0,04l	Gin Bombay Sapphire	65,-
0,04l	Beefeater Gin	60,-
0,04l	Vodka Finlandia	60,-
0,04l	Rum Tuzemák	45,-
0,04l	Rum Republica Exclusive	60,-
0,04l	Rum Dos Maderas	130,-
0,04l	Rum El Comandante	130,-
0,04l	Rum Zacapa 23yo	130,-
0,04l	Rum Diplomatico Reserva 12y	130,-
0,04l	Fernet, Fernet Citrus	45,-
0,04l	Jägermeister	65,-
0,04l	Becherovka	50,-
0,04l	Bailey´s ⁽⁷⁾	65,-

WHISKEY A BURBONS

0,04l	Johnnie Walker Black Label ^(1a, 1c)	90,-
0,04l	Tullamore Dew ^(1a, 1c)	65,-
0,04l	Jameson ^(1a, 1c)	65,-
0,04l	Jack Daniel's (classic, honey, apple) ^(1c)	75,-
0,04l	Chivas regal 12 let ^(1a, 1c)	100,-

GLASS OF WINE

Due to daily offer		
0,2l	White wine ⁽¹²⁾	59,-
0,2l	Red wine ⁽¹²⁾	59,-

GLASS OF SPARKLING WINE

0,2l	Prosecco ⁽¹²⁾	79,-
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SECTS

	Bohemia Sekt (Demi, Rosé, Brut) ⁽¹²⁾	355,-
	Prosecco Spumante Conti Ricatti (Brut) ⁽¹²⁾	389,-
	Prosecco Spumante DOC Treviso (Extra Brut) ⁽¹²⁾	389,-

Offer bottled wines is available for waiters



RESTAURANT OPENING TIME

monday - thursday 10.00 – 22.00

friday - saturday 10.00 – 23.00

sunday 10.00 – 21.00

KITCHEN OPENING TIME

monday - thursday 11.00 – 21.00

friday- saturday 11.00 – 22.00

sunday 11.00 – 20.00

* we accept last orders 30 minutes before the end of closing time

Owner: Marie Hrochová, Husitská 2, Šumperk 787 01, IČ: 70601828

Valid: 1.2.2024

Products causing allergies or intolerances are on the last side of this menu