

Monday – Friday 7:00–10:30, Saturday – Sunday 8:00–11:00

BREAKFAST

BISTROTÉKA Our breakfasts are made with free-range farm eggs.* 

Truffle ghee scrambled eggs, parmesan, herb butter, our signature bread	CZK 259
Ghee scrambled eggs, herb butter, our signature bread	CZK 165
Fried eggs with bacon, herb butter, our signature bread	CZK 185
Fried eggs with ham, avocado & chilli salt, herb butter, our signature bread	CZK 205
Three soft-boiled eggs served in a glass, with butter and parmesan, herb butter, our signature bread	CZK 185
Three soft-boiled eggs served in a glass, with butter, guacamole and bacon, herb butter, our signature bread	CZK 225
Ham & cheese omelette, herb butter, our signature bread	CZK 185
Omelette with pistachio mortadella & mozzarella, small side salad, herb butter, our signature bread	CZK 215
Omelette with sautéed zucchini, bell pepper & onion, herb butter, our signature bread	CZK 185
Frittata with feta, red bell pepper & baby spinach, herb butter, our signature bread	CZK 215
Turkish eggs, our signature baguette	CZK 195
Breakfast burger, egg omelette, guacamole, bacon, cheddar, tomato, lettuce	CZK 225
Cottage cheese with cucumber & dill, olive oil, our signature baguette	CZK 135
Sausages (daily selection), mustard, horseradish, our signature bread	CZK 185

SWEET TREAT

Pancake (1 pc), with blueberry sauce & lemon cream	CZK 75
French toast (1 pc) made from our signature braided yeast bread, mascarpone, strawberry & rhubarb reduction, almonds	CZK 105

VILGAIN* BREAKFAST

Egg wrap with spinach, cheddar & tomatoes	CZK 145
/1 serving contains 522 kcal, 23 g carbohydrates, 17 g fat, 27 g protein/	
Protein overnight oats with sautéed apples	CZK 135
(oats, chia seeds, vanilla protein, almond butter, milk & fruit)	
/1 serving contains 415 kcal, 36 g carbohydrates, 13.5 g fat, 32 g protein/	

SWEET

Pancakes with blueberry sauce & lemon cream	CZK 175
French toast made from our signature braided yeast bread, mascarpone, strawberry & rhubarb reduction, almonds	CZK 195
Rice porridge with sautéed apples & cinnamon	CZK 125

EXTRA TOPPINGS

Fruit topping	CZK 40	
Herb butter	CZK 40	Parmesan
Butter	CZK 35	Ham
Egg (1 pc)	CZK 20	Small vegetable salad
Crispy bacon	CZK 40	Our signature sourdough bread ..
Gouda cheese	CZK 35	Our signature baguette

The staff provides information about allergens on Client's request.

BEVERAGES

Our lemonades 0,4 l /about our daily offer/ CZK 82

Freshly pressed juice

Orange, grapefruit 0,2 l	CZK 79
Fresh lemonades 0,4 l	CZK 82

Non-alcoholic beverages

Kofola on draught 0,3 l / 0,5 l	CZK 35 / 50
Royal Crown Cola / Zero 0,25 l	CZK 69
Tonic, about our daily offer	from CZK 75
Sparkling and still water Rajec 0,33 l	CZK 45
San Pellegrino 0,25 l / 0,75 l	CZK 72 / 115
Evian 0,33 l / 0,75 l	CZK 89 / 140
Water carafe with fruits	CZK 49
Crodino 0,175 l	CZK 79
Ice Dilmah tea, 0,25 l /about our daily offer/	CZK 69
100% apple juice 0,2 l	CZK 49
Juice Curiosa, about our daily offer 0,2 l	CZK 69
Seicha Matcha, about our daily offer 0,33 l	CZK 89

Tea

Fresh mint / ginger tea	CZK 75
Loose Dilmah* /about our daily offer/	CZK 78
Chai Latte	CZK 79
Honey	CZK 15

Coffee 8 g

Unfiltered coffee /about our daily offer/	CZK 62
Espresso / Double espresso 16 g	CZK 62 / 85
Espresso crodino / tonic	CZK 99
Macchiato	CZK 65
Cappuccino	CZK 79
Latte macchiato	CZK 85
Flat white	CZK 89

Lactose-free coffee

Espresso Macchiato	CZK 75
Cappuccino	CZK 89
Latte Macchiato	CZK 105

Flat white	CZK 109
Lactose-free milk with coffee	CZK 15

Beer

Plzeňský Prazdroj (0,3 l, šnyt, milk)	CZK 53
Plzeňský Prazdroj, 0,5 l	CZK 79
Flavoured Birell 0,3 l / 0,5 l	CZK 47 / 65
Non-alcoholic Birell 0,3 l / 0,5 l	CZK 43 / 60
Jarošovské 11 (Jura) 0,3 l / 0,5 l	CZK 43 / 60

Cocktails

Aperol / Hugo Spritz	CZK 135
Mimosa / Gin & Tonic	CZK 135

Non-alcoholic cocktails

Aperol / Hugo Spritz	CZK 99
Crodino Spritz	CZK 99
Gin & Tonic	CZK 115

Bar R. Jelínek

Hugo, Ginger, Cherry / Spritz	CZK 135
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House wine

Non alcoholic drink 0,15 l

Rewine White, Michlovský (slightly sparkling)	CZK 95
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Sparkling 0,1 l

Prosecco Col Sandago brut	CZK 105
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White and Red wine 0,15 l

ask about our daily offer	from CZK 95
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Rose 0,15 l

ask about our daily offer	from CZK 95
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Aperitifs 0,1 l

Martini Extra Dry	CZK 65
Martini Bianco / Rosato	CZK 65

Alcoholic beverages 4 cl

Gin

Gin Mare	CZK 140
Beefeater gin / Pink	CZK 70
Hendrick's gin	CZK 120

Vodka

Absolut	CZK 70
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Rum

Havana Club Anejo 7 Años	CZK 95
Diplomatico Reserva Exclusivo 12y	CZK 170
Zacapa Centenario 23y	CZK 210
Havana 3 y.o.	CZK 70
Bumbu Original	CZK 160
Bumbu Cream	CZK 160

Whisky, whiskey, bourbon

Jameson	CZK 75
Chivas Regal 12y	CZK 150
Jack Daniels	CZK 95

Cognac

Francois Peyrot - Grande Champagne V.S.O.P.	CZK 185
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Armagnac

18ans Tradition Maison Gélas	CZK 215
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Grappa

La Grappa Di Nebbiolo Sibona	CZK 140
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Fruit brandy


Navrátilova plum brandy 2 cl	CZK 65
Vizovická gold Rudolf Jelínek plum brandy 2 cl	CZK 60
Hildprandt from ripe pears	CZK 95
Hildprandt from ripe raspberries	CZK 95
Skanzen brandy, about our daily offer	CZK 85

Spirits and liquors


AltFernet / AltFernet Spiced	CZK 60
Jägermeister	CZK 65
Becherovka	CZK 60
Plum liqueur R. Jelínek 0.04 l 0,04 l	CZK 55
Baileys	CZK 60
Eggnog	CZK 60
Zelená	CZK 60
Tuzemák	CZK 60

Monday – Friday from 14:30, Saturday – Sunday from 12:00

STARTERS

Beef tartare (small) with truffle paste and dried egg yolks, served with our fries*	CZK 255
Game tartare with foie gras*, shallots, capers, juniper oil, egg yolk, Dijon mustard, and toasts from our sourdough bread 	CZK 395
Veal liver with caramelized apples, served with our baguette	CZK 195
Focaccia* with roasted pumpkin and goat cheese cream	CZK 185




SOUPS

Sour cabbage soup with chorizo oil	CZK 115
 Chicken broth with noodles, vegetables, and chicken meats	CZK 125

Taste with your eyes:



SEASONAL MENU

Hamburger, ground beef, bacon mayonnaise, cheddar, guanciale*, lettuce, tomato	CZK 295
Hamburger with grilled oštiepok cheese, cranberry mayonnaise, lettuce, tomato	CZK 255
Sous-vide chicken breast, cider sauce with apples, grilled autumn vegetables	CZK 295
Smoked pork tenderloin, plum sauce, plum pickled in slivovice, potato gnocchi sautéed in butter	CZK 325
Sous-vide duck breast, potato-celery purée, rosemary demi-glace	CZK 365
Slow-roasted beef brisket, red wine sauce, mashed potatoes with horseradish fusion, pickled vegetables	CZK 355
 Grilled salmon fillet, celery-apple salad with lamb's lettuce, lemon dressing, roasted chestnuts, lovage foam	CZK 395
Toast with five-spice pork belly, coarse mustard mayonnaise, our kimchi*  with coriander	CZK 275
 Pasta with roasted root vegetable cream, kale, and smoked ricotta*	CZK 265
Wagyu Striploin Steak* – short loin, price per 100 g, hoisin-truffle sauce	CZK 1 090

FOR CHILDREN



Chicken schnitzel with with our fries or boiled buttered potatoes	CZK 155
Beef roast with tomato sauce, bread dumpling	CZK 155

SOMETHING SWEET

Baked pear poached in wine with honey and mascarpone, served with walnu	CZK 135
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SAUCES & SIDE DISHES


Side Dishes

 Our sourdough bread	CZK 25
 Our focaccia* with rosemary and Maldon salt	CZK 55
Roasted potatoes	CZK 75
Boiled buttered potatoes with chives	CZK 75
Our fries* fried in beef tallow	CZK 90
Celery-apple salad with lamb's lettuce	CZK 90

Sauces

Our tartar sauce	CZK 50
Ketchup	CZK 30

OUR DAILY OFFER

Fried cheese (Eidam 45 %) in clarified butter, boiled buttered potatoes in the skin with chives, our tartar sauce	CZK 285
Čestr steaks (without side) with pepper sauce	CZK 485
Roast beef with tomato sauce, bread dumpling 	CZK 265
Beef tartare (large) with truffle paste and dried egg yolks, served with our fries*	CZK 435



! ASK FOR RECOMMEND AN APERITIF !

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Gastronomic dictionary:

***Frittata** = Italian dish made from eggs, similar to an omelette or baked eggs. The word comes from Italian and means "fried."

* **Vilgain** = these are special breakfast dishes created or inspired by this brand, often with emphasis on high content of protein and nutritional value.

***Dilmah** = true Ceylon tea, fresh and hand-harvested.

***Free-range farm eggs** = all our products are made exclusively with eggs from Farma Valcha, a local farm specializing in free-range hen farming. They provide us with fresh eggs straight from their own production.

***Our fries** = fried in beef tallow.

***Foie gras** = liver from specially raised ducks, whose diet is high in fat and corn.


***Focaccia** = bread/pastry originally from Italy.

***Guanciale** = Italian bacon made from pork cheeks.

***Kimchi** = fermented cabbage seasoned with garlic, chili, ginger, and fish sauce.

***Ricotta** = Italian fresh cheese made from whey (the leftover liquid from making other cheeses).

***Wagyu Striploin Steak** = the highest-quality meat in the world, with a high degree of fat marbling and a very intense flavor. Aged for a minimum of 30 days.

 Available for purchase in our shop or in Pekařák  we are here for you seven days a week

Opening hours:



Taste with your eyes!

Check out the latest pictures of the dishes on offer.



Book your table on-line:

Available two hours prior to your visit to the restaurant.

