

Soft drinks:

0,33l Mattoni
0,75l Mattoni
0,33l Aquila
0,75l Aquila
1l filtered water
0,33l Coca-cola
zero, light, classic
0,25l Tonic
0,25l Ginger tonic
0,25l Bitter lemon
0,2l Juices in assortment
0,1l Draft lemonade
0,5l Home-made lemonade

Hot Drinks:

Espresso
Turkish coffee
Capuccino
Tea in the pot
Tea from fresh mint
Grog
Mulled wine

Wine :

0,15l Rulandské šedé (Pinot Gris)	45,-
PPS Agro Strachotín, quality wine	
0,15l Svatovavřínecké (St. Laurent)	45,-
PPS Agro Strachotín, quality wine	

Our staff would be pleased to provide you a wine menu

Sekt:

0,7l Proseco Borgo	355,-
Molino extra dry Treviso	
0,75l Bohemia sekt	355,-
demi	

All beverages are administered in a volume of 0,04l, unless it indicated otherwise.

Tourist menu:

35,-	300g Beer plate	240,-
75,-	(Beer cheese, Blue cheese, Edam, Camembert, toastes without oil, 0,2l Sladovar, 0,2l Valšu's dark, 0,2l Boršovské semi-dark, 0,2l Fog)	
35,-	300g Smoked plate	270,-
75,-	(Smoked ham, talián, homemade sausage, rilette, 0,2l Sladovar, 0,2l Valšu's dark, 0,2l Boršovské semi-dark, 0,2l Fog)	
30,-	600g XXL prkno od Valšů	420,-
45,-	(Pork knuckle, talián, beef ribs, homemade sausage, 0,2l Sladovar, 0,2l Valšu's dark, 0,2l Boršovské semi-dark, 0,2l Fog)	
45,-		
45,-		
8,-		
55,-		

Beer

Slavovar 12° unfiltered

Unfiltered young bottom-fermented beer with an aging period 3 weeks.

Ingredients: water, barley malts, hops, beer yeast

40,-	With it's pleasant bitternes perfectly combined with pork knuckle, our Goulash from wild boar or rilette.
40,-	
58,-	EPM – 12%, ALC – 4,5%, IBU – 18

40,-	Valšu's dark 10°
50,-	Special top-fermented dark beer
75,-	Ingredients: water, barley malts, wheat malts, lactose, granulated hops, yeast, Irish moss
65,-	EPM – 10%, ALC – 6,3%, IBU – 30

Boršovské semi-dark 11°

Top-fermented beer with sparkly garnet color

Ingredients: water, Moravian malt, caramel malt, Saaz hops «Sládek»

45,-	Perfectly combined with red meat
45,-	EPM – 11,7%, ALC – 4,7%, IBU – 33

Yeasty 11° Fog

Bottom-fermented beer with with a yeast sediment

Ingredients: water, barley malts, prepared Saaz hops, hops extract, fine yeast

EPM – 11%, ALC – 4,2%, IBU - 24

We serve beer

Fresh draft beer 0,4l – 44,-

Šnit 0,3l - 35,-

(The serve method with a lot of head foam in a glass)

Mlíko 0,3l – 35,-

(A glass of head foam which settles in 0,3l of beer)

PET 1l - 70,-



Salty pleasures:

200g Homemade vegetable chips with garlic dressing	60,-
100g Roasted almonds	95,-
100g Roasted peanuts	60,-

Rum:

Legendario 9 y.o.	110,-
Mount Gay rum	110,-
<i>Black barrel</i>	

Vodka:

Russian Standard	70,-
Carskaja Gold 40%	70,-

Whisky:

Tullamore Dew	70,-
Grant's	70,-
Glenfiddich 12 y.o.	165,-
<i>Single malt</i>	

Domestic alcohol:

Tuzemák classik	70,-
Green peppermint liqueur	70,-
Fernet Stock	70,-
Becherovka	70,-
Fruit brandy	
Fleret Pravá 50%	110,-
<i>Slivovice (plum brandy)</i>	
<i>Hruškovice (pear brandy)</i>	
<i>Višňovice (cherry brandy)</i>	
<i>Meruňkovice (apricot brandy)</i>	

Strong alcohol:

Absinth	110,-
Tequila silver, gold	110,-
Jagermeister	70,-
Gin Beefeater	70,-
Martini Extra Dry	45,-
Campari bitter	65,-

Starters:

1Ks Peter's Pâté <i>(Slow roasted duck pate with bacon in lard)</i>	95,-
100g « Pivas » <i>(perfectly prepared with anchovies and everything belongs to it)</i>	95,-
150g Talián in a pan with a strong beef broth <i>(beef sausage according to original recipe by butcher Uggo)</i>	99,-
100g Grilled Camembert <i>(with onion and toasted baguette)</i>	99,-
100g Steak tartare <i>(Dry-aged beef with everything that belongs to it, could be mixed by request)</i>	175,-
100g Salmon tartare with toasts	165,-
3ks Potato pancakes with bacon and sauerkraut	99,-
3ks Jalapeno peppers in batter stuffed with cheese <i>(Balkan and cheddar)</i>	130,-

Traditional dishes from Valšů:

900g Pork knuckle roasted in dark beer <i>(slowly roasted on our dark beer, in two versions)</i>	249,-
<ul style="list-style-type: none">with mustard and horseradish, pickled cabbage and breadwith mix of dumplings and a pickled cabbage	
½ Duck with our stuffing, with variations of cabbage and dumplings <i>(baked in fragile with homemade stuffing from the chef)</i>	255,-
250g Schnitzel „ Elephant Ear “ fried in lard <i>(made of collar steak with pickled cucumber)</i>	160,-
200g Goulash from wild boar with dumpling	185,-
200g Fried cheese sticks with homemade sauce and jam	165,-
Soups:	
0,3l/0,5l Goulash soup	50,-/85,-
0,3l/0,5l A strong beef broth with liver dumplings <i>with vegetables and homemade noodles</i>	50,-/85,-

A La Minute:

200g Beef burger, french fries <i>(with bacon, mustard mayonnaise, red onions and egg)</i>	235,-
....with Jalapeno peppers + 10,-	
200g Valšů's burger, french fries <i>(with green beans, mustard mayonnaise and frites cheese sauce)</i>	265,-
.... with Jalapeno peppers + 10,-	
600g Chicken wings <ul style="list-style-type: none">• Tandori <i>(prepared in homemade marinade, crudité)</i>• Buccanero <i>(prepared in homemade marinade, crudité)</i>	195,-
Rump steak 200/300/400g	195,-/265,-/395,-
<i>(dry-aged for at least 20 days beef of the Czech breed «Stracena»)</i>	
200g Flank steak with sauce by your choice	255,-
200g Mini steaks with peppercorn sauce and potato pancakes	235,-
300g Pork T-bone steak <i>(with potatoes with bacon)</i>	220,-
200g Fried chicken breasts stuffed with herb butter with pumpkin and potato mashed	195,-
200g Fried gnocchi with pesto, tomatoes and chicken breast	195,-

Salads:

400g Caesar salad <i>(romaine lettuce, salt, pepper, Parmesan cheese, bacon, croutons)</i>	
<ul style="list-style-type: none">with chickenwith salmonwithout meat	165,- 195,- 135,-
300g Grilled vegetables <i>(peppers, onions, zucchini, eggplant, mushrooms and carrots, all baked with parmesan)</i>	85,-
Greek salad with feta cheese	
200g small portin	85,-
400g big portin	135,-
200g Spicy cabbage salad	45,-

Specialities:

900g Beef ribs of young bulls <i>(slow roasted beef ribs marinated in a homemade marinade with bread and homemade salsa)</i>	275,-
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Baby meals:

90g Fried cheese sticks with homemade sauce and jam	95,-
90g Chicken schnitzel with mashed potatoes	95,-
2ps Blueberry dumplings with vanilla cream and chocolate shavings	95,-

Sweet pleasures:

1ps Blueberry dumplings with vanilla cream and chocolate shavings	68,-
1ps Homemade tiramisu	68,-

Side dishes:

200g French fries	40,-
200g Potato wedges	40,-
200g Mashed potatoes	40,-
200g Boiled potatoes	40,-
1 portin Different kinds of dumplings	40,-
200g Green beans sautéed in bacon	55,-
1 portin Pickled cabbage	35,-
1 portin Homemade salted cucumber	35,-
5ps Potatoe pancakes	55,-
1ps Baked baguette <i>butter-garlic</i>	50,-
6ps Toasts with garlic	50,-
3-4ks Jalapeno peppers Bread bowl	45,- 25,-

Sauces:

<i>(1 portin)</i>	
Pepper sauce	40,-
Mushroom sauce	40,-
Garlic sauce	40,-
BBQ sauce	40,-
Buccanero sauce	40,-

½ servings is for 70% of the price
All masses are given in raw state.

These prices include: VAT