



LUNCH MENU

is served on Monday 11th June from 11:30a.m. to 14:30p.m.

SOUP

Chicken bouillon with pea omelette ^(1,3,6,7,9,11) 39 CZK

MAIN COURSES

Vegetable salad with turkey meat, chickpeas and beetroot ⁽⁶⁾ 119 CZK

Roasted fillet of salomon, vegetable bulgur, wine sauce ^(1,3,5,6,7,9) 240 CZK

Braised beef with red wine, potato gnocchi ^(1,3,6,7) 129 CZK

DESSERT

Crème brûlée ^(3,7) 65 CZK

BEVERAGE OFFER


Tap water with lime and mint 1l 19 CZK

Homemade lemon lemonade 29 CZK

Kofola Original 0,25l 39 CZK

Coca Cola, Coca Cola light, Fanta, Sprite 0,33l 39 CZK

Juices (orange, apple, multivitamin, grapefruit, strawberry, pear, mango) 0,2l 39 CZK

Pilsner Urquell lager, draft beer 0,3l ⁽¹⁾  39 CZK

Birell light – non alcoholic – bottled 0,33l  35 CZK

Kingswood Apple Cider 0,4l  65 CZK



LUNCH MENU

is served on Tuesday 12th June from 11:30a.m. to 14:30p.m.

SOUP

Italian lentil soup (7,9) 39 CZK

MAIN COURSES

Penne with mushroom sauce and rosemary (1,3,6,7) 119 CZK

Roasted fillet of salomon, vegetable bulgur, wine sauce (1,3,5,6,7,9) 240 CZK

Roasted chicken thigh with bacon, steamed rice (1,3,6) 129 CZK

DESSERT

Crème brûlée (3,7) 65 CZK

BEVERAGE OFFER


Tap water with lime and mint 1l 19 CZK


Homemade lemon lemonade 29 CZK

Kofola Original 0,25l 39 CZK

Coca Cola, Coca Cola light, Fanta, Sprite 0,33l 39 CZK

Juices (orange, apple, multivitamin, grapefruit, strawberry, pear, mango) 0,2l 39 CZK

Pilsner Urquell lager, draft beer 0,3l (1)  39 CZK

Birell light – non alcoholic – bottled 0,33l  35 CZK

Kingswood Apple Cider 0,4l  65 CZK

LUNCH MENU

is served on Wednesday 13th June from 11:30a.m. to 14:30p.m.

SOUP

Beef bouillon with liver gnocchi, julienne vegetable (1,3,6,9,11) 39 CZK

MAIN COURSES

Salad of green leaves with goat cheese, wine grapes and roastbeef (7) 119 CZK

Roasted fillet of salomon, vegetable bulgur, wine sauce (1,3,5,6,7,9) 240 CZK

Braised pork „Moravian sparrow“ with spinach and potato dumplings (1,3) 129 CZK

DESSERT

Crème brûlée (3,7) 65 CZK

BEVERAGE OFFER


Tap water with lime and mint 1l 19 CZK

Homemade lemon lemonade 29 CZK

Kofola Original 0,25l 39 CZK

Coca Cola, Coca Cola light, Fanta, Sprite 0,33l 39 CZK

Juices (orange, apple, multivitamin, grapefruit, strawberry, pear, mango) 0,2l 39 CZK

Pilsner Urquell lager, draft beer 0,3l (1)  39 CZK

Birell light – non alcoholic – bottled 0,33l  35 CZK

Kingswood Apple Cider 0,4l  65 CZK



LUNCH MENU

is served on Thursday 14th June from 11:30a.m. to 14:30p.m.

SOUP

Tomato soup ^(1,3,6,9,11) 39 CZK

MAIN COURSES

Spaghetti Funghi with rosemary ^(1,3,6,7,8) 119 CZK

Roasted fillet of salomon, vegetable bulgur, wine sauce ^(1,3,5,6,7,9) 240 CZK

Braised beef with mushrooms, steamed rice ^(1,3,7) 129 CZK

DESSERT

Crème brûlée ^(3,7) 65 CZK

BEVERAGE OFFER


Tap water with lime and mint 1l 19 CZK

Homemade lemon lemonade 29 CZK

Kofola Original 0,25l 39 CZK

Coca Cola, Coca Cola light, Fanta, Sprite 0,33l 39 CZK

Juices (orange, apple, multivitamin, grapefruit, strawberry, pear, mango) 0,2l 39 CZK

Pilsner Urquell lager, draft beer 0,3l ⁽¹⁾  39 CZK

Birell light – non alcoholic – bottled 0,33l  35 CZK

Kingswood Apple Cider 0,4l  65 CZK



LUNCH MENU

is served on Friday 15th June from 11:30a.m. to 14:30p.m.

SOUP

Nicoise salad with eggs and tuna ^(3,4,10) 39 CZK

MAIN COURSES

Vegetable salad with turkey meat, chickpeas and beetroot ⁽⁶⁾ 119 CZK

Roasted fillet of salomon, vegetable bulgur, wine sauce ^(1,3,5,6,7,9) 240 CZK

Grilled meatball with potato puree and gherkins ^(1,3,6,7) 129 CZK

DESSERT

Crème brûlée ^(3,7) 65 CZK

BEVERAGE OFFER


Tap water with lime and mint 1l 19 CZK

Homemade lemon lemonade 29 CZK

Kofola Original 0,25l 39 CZK

Coca Cola, Coca Cola light, Fanta, Sprite 0,33l 39 CZK

Juices (orange, apple, multivitamin, grapefruit, strawberry, pear, mango) 0,2l 39 CZK

Pilsner Urquell lager, draft beer 0,3l ⁽¹⁾  39 CZK

Birell light – non alcoholic – bottled 0,33l  35 CZK

Kingswood Apple Cider 0,4l  65 CZK



Specification of Allergens in Dishes:

1 Wheat products containing gluten | 2 Crustaceans and Products made of Crustaceans | 3 Eggs and Products made of Eggs | 4 Fish and Products made of Fish | 5 Peanuts and Products made of Peanuts | 6 Soya Beans and Products made of Soya | 7 Milk and Products made of Milk | 8 Nuts: Almonds, Hazelnuts, Walnuts, Cashew Nuts, Pecan Nuts, Brazil Nuts, Pistachio Nuts, Macadamia Nuts and Products made of these Nuts | 9 Celery and Products made of Celery | 10 Mustard and Products made of Mustard | 11 Sesame Seeds and Products made of Sesame Seeds | 12 Sulfur Dioxide and Sulphites in Concentrations Higher than 10 mg / kg | 13 Lupines and Products made of Lupine | 14 Shellfish and Products made of Shellfish