

## SOUPS AND APPETIZERS

<b>Tripe soup</b>   pork leg   toasted bread     marjoram in lard	69
<b>Poultry "kaldoun"</b>   liver dumplings   root vegetables	59
<b>Pickled cheese</b>   herb oil   fresh bread	149
<b>Pork knuckle in lard</b>   coarse-grained mustard   fresh bread	85


## LIGHT DISHES AND SALADS


<b>Our potato gnocchi with grilled zucchini</b>     dried tomato pesto   cream   basil + chicken steak 100g	199 +65
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 <b>Chicken steak</b>   grilled seasonal vegetables	229
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<b>Goat cheese croquettes</b>   lettuce   beetroot   pickled raisins vinaigrette	215
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<b>Grilled camembert</b>   glazed with dark beer   gingerbread crust   herb brioche	170
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 <b>Small mixed salad</b>   sauerkraut and cabbage   pickles   carrots   pickled onions	55
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 <b>Small beetroot salad</b>   horseradish	55
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## MAIN DISHES

<b>Sous-vide duck breast</b>   creamy cabbage   our potato pancakes	285
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 <b>Roast pork steak</b>   roasted green beans   bacon   potato gratin	275
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<b>Confit of duck leg</b>   red cabbage with apples   variation of homemade dumplings	250
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<b>Beef goulash</b>   cooked with Pilsner beer   bacon dumplings	215
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<b>Roasted duck liver</b>   spicy sausage   apple chips   baked potato mash	230
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<b>Schnitzel</b>   pork   chicken   our homemade potato salad	210
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<b>Fried breaded Gouda cheese</b>   boiled potatoes   butter   chives   our homemade tartar sauce	195
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## PILSEN FEAST SPECIALITIES

<b>Pork knuckle</b>   baked with Pilsner beer   fresh bread   sauerkraut salad   served after the sound of our bell	359
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<b>Roasted pieces of pork shoulder and knuckle</b>   mustard dip   grated horseradish   pickled cucumbers   fresh bread	200g 195 400g 350
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<b>Freshly mixed beef tartare</b>   fried bread with lard	125g 265 250g 445 500g 795
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<b>Selection of our appetizers</b>   beef pastrami   pickled cheeses   pork knuckle in lard   pickled sausages   beetroot salad	500g 385
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## HOMEMADE APPERTIZERS

<b>Pulled pork on toasted bread</b>   spicy dip   cucumber	190
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<b>Hospodská Pastrami sandwich</b>   sliced smoked beef   homemade bread   spicy dressing with cabbage   small sauerkraut salad	185
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<b>Beer sausage</b>   pickled in black beer   fresh bread	85
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 <b>Potato chips</b>   spicy chipotle dip	130
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## DESSERTS

<b>Our honey cake</b>	99
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 <b>Brownies with raspberries</b>	65
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## SEASONAL MENU

Dear guests,

In addition to our "à la carte" menu, we also prepare a modern seasonal menu for you every evening.

In its preparation, we make maximum use of fresh ingredients from local farmers and suppliers.

Thank you for your visit and ENJOY your meal!

PLZEŇKA PLZEŇ team

Chef: Václav Čapek  
Manager: Adéla Skitt



## WHITE WINE

	0,15L	0,75l
Pinot Gris (Rulandské šedé)   Obelisk   PS   semi-dry	79	395
Riesling   Germany   Dr. Loosen   Mosel     dry	96	480
Pálava   Obelisk   VZH   dry	114	570
Grüner Veltliner   Austria   Fink   Wachau   dry	—	495
Sauvignon   Italy   Scolaris   Gorizia   dry	—	589
Ryzlink vlašský   Obelisk   PS   semi-dry	—	589
Chardonnay   Obelisk   PS   dry	—	460

## ROSE WINE

	0,15L	0,75l
Cuvée rosé   Obelisk   semi-dry	89	445

## RED WINE

	0,15L	0,75l
Primitivo   Italy   Cantine de Falco   Puglia	96	480
Odoardi Terra Damia   Italy   Calabria	—	650
Rioja Gran Reserva   Spain   Leza García	—	990

## CHAMPAGNE

Jean Guérinot   Blanc de Blancs	—	1345
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## PROSECCO &amp; SPARKLING WINE

	0,15L	0,75l
Prosecco Valdobriadene DOC	114	570
Bohemia Sekt Ryzlink Rýnský   Sec	—	395
Bohemia Sekt Chardonnay   Brut	—	395
Bohemia Prestige Chardonnay Brut   Prestige	—	445

## HOMEMADE DRINKS

Homemade lemonade by daily offer	0,3l	59
Homemade ice tea with honey	0,3l	59
Jug of water sparkling / still	0,7l	45

## COFFEE &amp; TEA

Espresso Reserva   Ristretto   Lungo	49
Espresso Doppio	69
Cappuccino	67
Espresso Tonic (espresso   Thomas Henry Tonic)	89
Dilmah: black   fruit   green	54

## RAUCH JUICES

Orange   Apple   Strawberry	0,2l	52
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## SOFT DRINKS

Royal Crown Cola   Slim	0,25l	52
Kofola Original	0,25l	49
Targa Florio   lemon / orange	0,25l	52
Thomas Henry Tonic Water	0,2l	69
Rajec water   still / sparkling	0,33l	39
Red Bull Original	0,25l	75

## BEER

Pilsner Urquell	šnyt   milk hladinka	0,28l 0,48l	49 59
Velkopopovický Kozel Černý (dark)	šnyt hladinka	0,28l 0,48l	49 59
Mixed beer		0,48l	59
Birell light   Pomelo & Grapefruit	small big	0,28l 0,48l	47 57
Volba sládků		0,4l	59
Kingswood cider (bottle)		0,4l	55

## ŠPORK

	4CL
Medová hruška (Honey pear) 35%	79
Hruškovice (Pear) 50%	79
Hruškovice Barrique (Pear) 43%	124
Slivovice (Plum) 50%	79
Meruňkovice (Apricot) 50%	79
Peppermint Premium	69
Griotka Premium	69
Vodka Premium	79
Craft gin	79

## GIN &amp; TONIC

Gin Gordon's (Britain) & Thomas Henry Tonic	119
Pink Gin Gordon's (Britain) & Thomas Henry Tonic	119
Malfy Gin Grapefruit (Italy) & Thomas Henry Tonic	134
Špork Craft gin (CZE) & Thomas Henry Tonic	129
Non alcoholic Gin Ceder's (JAR) & Thomas Henry Tonic	129

## Aperol Spritz

(Aperol   Perlsecco   soda   orange)	109
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## SPIRITS

	4cl
Vodka: Smirnoff Red	79
Rum: Havana Añejo 3 y.o.	79
Rum: Captain Morgan Spiced	79
Rum: Legendario	109
Rum: Pampero Aniversario	114
Rum: Diplomatico 12y	149
Rum: Božkov Republica Exclusive	79
Whiskey (Ireland): Jameson	84
Whisky (Scotland): Johnnie Walker Red Label	84
Whiskey (Tennessee): Jack Daniel's   Honey	94
Cognac: Courvoisier VSOP	149
Becherovka   Lemond	69
Fernet Stock   Citrus	69
Jägermeister	79
Božkov Tuzemák	54