

Menu

Czech Specialities



Beef "svíčková" with cream sauce 200g <i>cranberries and bread dumplings</i>	165,-
Beef goulash with grilled sausage 200g <i>garnished with fresh onion and horseradish, served with bread dumplings</i>	149,-
Potato dumplings stuffed with smoked meat 5pc <i>steamed cabbage and sautéed onion</i>	135,-

Stuffed home made pastries and dumplings

We cook on ordering, preparation time 25 minutes

Sweet cheese pastries filled with jam 5pc <i>with grated curd, sugar and melted butter</i>	109,-
Sweet cheese dumplings stuffed with strawberries 5pc <i>with grated curd, sugar and melted butter</i>	129,-
Sweet cheese dumplings stuffed with apricots 5pc <i>with grated curd, sugar and melted butter</i>	129,-

We can offer you a selection in the following variations:

Cocoa with sugar and butter, cinnamon with butter and sugar, sweet cheese with sugar and sour cream, poppy seeds with sugar and butter

All the dumplings and side dishes on offer are home made.

Starter and bar snacks

NEW Caprese Special 100g <i>tomatoes, cherry tomatoes, mozzarella, basil pesto</i>	107,-
Bruschetta al pomodoro 100g <i>five toasts with sliced tomatoes, onions, garlic and basil pesto</i>	78,-
Spicy marinated hermelin (a camembert-like Czech cheese) with "ram's horns" 1pc	74,-
Gratinated goat cheese 100g <i>served on a bed of mixed lettuce leaves dressed with cranberry sauce and served with herb toast</i>	139,-
Selection of mature cheeses 180g <i>adorned with apple, grapes, walnuts, served on a wooden platter</i>	107,-
Jalapeno peppers fried in cheese batter 150g <i>served on a bed of mixed greens with yogurt dressing with herbs and sour cream</i>	98,-
Finely chopped steak tartar 150g <i>served with bread, spices and cloves of garlic; light version possible with toast (only at the customer's express request)</i>	215,-
Marinated sirloin carpaccio with lime 80g <i>served with freshly baked herb bread with shredded parmesan</i>	155,-
"Drowned men" – bratwurst sausages pickled in vinegar with onions and beer 2pc	62,-
Traditional Czech meat platter 180g <i>two types of sausage, Moravian smoked meat and šunka od kosti (Prague's traditional "ham from the bone") served with horseradish and mustard and "ram's horns" on a wooden platter</i>	97,-
Fresh salmon tartar 100g <i>with olives, shallots, lime and toast</i>	147,-
Grilled tiger prawns 100g <i>with roast peppers, garlic, parsley, pine nuts, hot peppers, croutons and olive oil</i>	145,-

Soups fresh every day until sold 2.5 dcl

Traditional Czech potato soup with forest mushroom	48,-
Traditional Czech cabbage soup with sausage, potatoes and sour cream	47,-
Nourishing chicken bouillon with home-made bread dumplings	43,-
Thai soup with Tiger shrimp and glass noodles	65,-

Salads

	Piccolo	64,-
	<i>Mixed fresh vegetable salad finely seasoned 200g</i>	
	Cous Cous Mediterranean	139,-
	<i>grilled zucchini, eggplant, mushrooms, red onion, bell pepper, cherry tomatoes with whole-wheat pasta</i>	
	Formaggio di capra	156,-
	<i>fried goat cheese 100g served on a mixed green seasonal salad with tomatoes, honey and walnuts</i>	
	Tandoori	157,-
	<i>chicken breast 150g in tandoori spices, mixed fresh vegetables, iceberg lettuce and yogurt dressing with herbs</i>	
NEW	Pesto Con Pollo	149,-
	<i>lettuce, sliced tomatoes, basil pesto and pieces of grilled chicken breast 100g</i>	
NEW	Rucola Con Pollo	145,-
	<i>Iceberg lettuce and rocket, grilled chicken strips 100g, cherry tomatoes, red onion and yoghurt dressing with herbs</i>	
	Messicana	156,-
	<i>grilled chicken strips 150g with fajitas and chorizo spices, fresh lettuce, yellow and red cherry tomatoes, pineapple, grapes, sour cream and tortilla chips</i>	
	Petto di pollo in sesame crust	145,-
	<i>deep fried chicken strips 150g in sesame crust with mixed fresh vegetables, fresh lettuce and garlic dressing</i>	
NEW	Bob Cobb's Salad	157,-
	<i>tomatoes, Iceberg lettuce, Chinese cabbage, avocado, hard boiled egg, fried bacon 40g, chicken 60g, blue cheese 60g, dressing</i>	
	Cousecouse con pesce	168,-
	<i>roast pikeperch 100g with wholegrain pasta couscous with sun-dried tomatoes, fresh spinach, roast almonds, garlic and finely sliced chilli peppers</i>	
NEW	Con Tonno	157,-
	<i>Iceberg lettuce with tuna 100g in brine, cherry tomatoes, black olives, boiled egg and Italian dressing</i>	
	Caesar	100g
	Caesar with chicken breast	146,-
	<i>Roman lettuce, egg, fried bacon, ceasar dressing, parmesan shavings and garlic croutons</i>	
	Caesar with grilled salmon	164,-
	<i>Roman lettuce, egg, fried bacon, ceasar dressing, parmesan shavings and garlic croutons</i>	
	Caesar with grilled tiger prawns	155,-
	<i>Roman lettuce, egg, fried bacon, ceasar dressing, parmesan shavings and garlic croutons</i>	

Home-made pasta

350g

as selected (fettucine, papardelle, spaghetti)

	Primavera	138,-
	<i>with sun-dried tomatoes, grilled aubergine, mushrooms, fresh basil and grated parmesan cheese</i>	
	Zucchini	138,-
	<i>with courgette, tomato sauce, onion, olives, garlic and shaved parmesan</i>	
	Caprino e spinaci	166,-
	<i>with goat cheese 80g, leaf spinach, dried tomatoes, cream and garlic</i>	
	Alla Verona	175,-
	<i>strips of sirloin of beef 80g, with tomato sauce, garlic, chilli peppers and cream</i>	
	Bolognese	141,-
	<i>with minced beef 100g, tomato sauce, basil and parmesan shavings</i>	
	Con filetto di maiale	165,-
	<i>with pork loin 100g, fresh spinach, wild mushrooms and mozzarella sprinkled with parmesan shavings</i>	
	Alla Carbonara	144,-
	<i>with bacon 80g, onions, parsley, cream, egg and grated parmesan cheese</i>	
	Parma	157,-
	<i>with parma ham 80g, boletus mushrooms and cream sauce</i>	
	Pollo e pesto	146,-
	<i>with chicken 100g, sun-dried tomatoes, basil pesto and parmesan</i>	
	Tandoori	149,-
	<i>chicken 100g with cream, tomato paste, scallions, cherry tomatoes, sour cream and Parmesan shavings</i>	
	Salmone e spinaci	167,-
	<i>with salmon 100g, fresh spinach, cream, white wine and fresh rosemary</i>	
	New sorento	168,-
	<i>with tiger prawns 100g, cherry tomatoes, dried tomatoes, garlic, olive oil, mozzarella, sweet basil and parmesan shavings</i>	

Gnocchi

250g

	Con spinaci e Pecorino	152,-
	<i>with fresh spinach, pecorino cheese, sun dried tomatoes and fresh basil</i>	
	Tre Formaggi	163,-
	<i>with sun-dried tomatoes, garlic and cream, gratinated three cheeses - camembert, blue cheese, cheddar</i>	
	Palermo	169,-
	<i>with roasted fillet of beef 80g, dried tomatoes, tomato puree, cream and seasonings de Provence</i>	
	All Porciny	166,-
	<i>with grilled pork loin 100g, forest mushrooms, cream, parmesan shavings and rucola leaves</i>	
	Con spinaci e pollo	155,-
	<i>with spinach leaves, chicken 100g, cream, spring onions and grated parmesan cheese</i>	

Risottos

Con funghi	147,-
<i>with boletus mushrooms, chantarelles, rocket and grated parmesan cheese</i>	
Con formaggio di capra	162,-
<i>butter risotto with goat's cheese, sun dried tomatoes and grilled zucchini</i>	
Parmigiana	156,-
<i>with Parma ham 100g, peas, dried sliced tomatoes, saffron and Parmesan</i>	
Con carne di pollo	154,-
<i>with chicken 100g, butter, spring onions, sweet corn, peas, paprika and grated cheese Cheddar</i>	

Meat dishes

Sirloin steak 200g with spicy Mexican beans	375,-
<i>and fried egg, served with home-made potato fries</i>	
Sirloin steak 200g wrapped in bacon	389,-
<i>with grilled courgette, drizzled with basil pesto, served with home-made creamy potato slices with herbs</i>	
Fillet of pork wrapped in coloured peppers 200g	215,-
<i>in a honey and mustard sauce, served with home-made chips</i>	
Pork loin stuffed with sautéed wild mushrooms with caraway seeds 200g	231,-
<i>with natural homemade pork gravy and onion, served with mashed potato with onion and bacon</i>	
Grilled pork tenderloin with wild mushroom sauce 200g	225,-
<i>served with homemade potato croquettes</i>	
Thick pork steak with multicoloured pepper corns and onion chutney 250g	199,-
<i>served with fried potato slices</i>	
Thick pork steak with salsa Verde 250g	215,-
<i>served with grilled tomatoes and boiled potatoes with chives and butter</i>	
Thick pork steak with natural pork gravy and mushrooms 250g	219,-
<i>served with fried potatoes, bacon, onion and seasonings de Provence</i>	
1 roast boned knee of pork 850g	219,-
<i>roasted in onions and dark beer, served with mustard and "ram's horns" and grated fresh horseradish and warm bread 2 pc</i>	
Savoy chicken nuggets 150g	169,-
<i>served with summer potato salad with spring onion, pickled cucumber, olive oil and mustard</i>	
Grilled chicken breasts stuffed with cheddar 200g	191,-
<i>served with jacket potato filled with cottage cheese, chive and roasted green beans</i>	
Chicken breast filled with goat cheese cooked with honey 200g	202,-
<i>served with homemade potato medallions with cream and herbs</i>	
Chicken breast 150g	174,-
<i>with fresh tomatoes, mozzarella, basil pesto, served with mashed potatoes and fried onions and bacon</i>	
Chicken breasts in natural juice 200g	189,-
<i>and grilled vegetables served with mashed potatoes with chives and sun-dried tomatoes</i>	
Mix grill – sirloin of beef, pork loin, chicken breasts and English bacon on a skewer 250g	248,-
<i>served with grilled sweet corn with herbs, side dish: mashed potatoes with broiled onions and bacon</i>	

Tex – Mex, burgers, wings, and other delicacies

Double Burger	225,-
<i>sesame-seed bun, minced beef 300g, cheddar, bacon, lettuce salad, fresh vegetables, grilled onions, American dressing, tartar sauce, served with home-made chips</i>	
De Luxe burger	179,-
<i>sesame-seed bun, minced beef 150g, lettuce, rocket, cheddar, grilled onions, garlic sauce, served with potato medallions</i>	
Texas cheesburger	168,-
<i>sesame-seed bun, minced beef 150g, cheese, lettuce, fresh salad, grilled onions, served with delicious home-made chips</i>	
York Bacon Burger	174,-
<i>sesame-seed bun, minced beef 150g, grilled bacon, slice of cheese, iceberg lettuce, fresh salad, ketchup, grilled onions, onion slices, pickle and delicious home-made chips</i>	
Chicken burger	168,-
<i>sesame-seed bun, grilled chicken breast 150g, grilled onions, fresh salad, dressing and delicious home-made chips</i>	
Buffalo wings	169,-
<i>chicken wings 400g in a spicy marinade, served with fresh salad and a blue cheese sauce</i>	
Barbecue smoked wings	169,-
<i>chicken wings 400g in barbecue marinade with fresh vegetables, sour cream and garlic baguette</i>	
Marinated roasted pork ribs 700g	194,-
<i>with fresh vegetables, served with blue cheese sauce and barbecue sauce</i>	
Chicken potatoes	168,-
<i>roast potatoes in their jackets, strips of chicken breast, sweet corn, cepes, served in a garlic sauce 100g</i>	
Fajita mix	247,-
<i>sautéed strips of chicken breast 100g and pork fillet 100g with fajita spices, bell pepper and onions, served with wheat tortillas, guacamole, tomato salsa, Mexican black bean paste and sour cream</i>	
Burrito de Pollo	169,-
<i>flour tortilla stuffed with chicken 120g, cheese 30g, bean paste and guacamole, served with Iceberg lettuce, tomatoes and sour cream</i>	

Fish	200 g
Grilled pikeperch	245,-
<i>in delicate leek sauce, served with parsley potatoes</i>	
Fillet of pike with herb sauce	245,-
<i>of rosemar, mint, basil, cream, white wine and lemon juice, served with a baked jacket potato</i>	
Grilled pikeperch	240,-
<i>with caraway seeds cooked in butter, served with summer potato salad and spring onion, pickled gherkin, olive oil and mustard</i>	
Salmon fillet	229,-
<i>with spinach and pinie nuts, mashed potatoes with onion</i>	
Grilled steak of Norwegian salmon	235,-
<i>served with saffron risotto with pine nuts and dill</i>	

Desserts - Notify of daily offer by the service

RECORD chocolate and nut cake	77,-
Pecan and walnut tart	82,-
Apple strudel served with hot vanilla cream	52,-
Pineapple with caramel sauce	110,-

Side dishes 200 g

Boiled vegetables in herb butter, Spinach leaves with cream and garlic, grilled sweet corn, mange-touts with French beans and grilled bacon	45,-
Potatoes in herbs, roast potatoes with sour cream, home-made chips, wedge-cut potatoes, potato medallions, potatoes with rosemary, warm baguette with garlic butter or herbal butter	35,-

Sauces

Cepe sauce, garlic sauce, cream sauce with green pepper, blue cheese sauce, chantarelles in cream	35,-
Home-made tartar sauce, parmesan cheese	25,-

We are more than willing to serve half portions, in which case we will charge 70% of the price of the meal. Meat amounts are given in raw weight. Your food is prepared by our head chef Zdenik Pokornik and his team.

Dear customers, please note that we do not provide separate bills if the amount of your bill exceeds 1000 CZK. Your party will be given a total bill and it must be paid with one form of payment. In case you do not receive a bill from the restaurant's registration till when paying for your meal, you are not obliged to pay this bill. Please, contact restaurant manager on the following phone number: 602 370 767. Thank you and have a great time in our restaurant.

Drink list

Soft drinks

NEW	Mattoni mineral water	sparkling, lightly sparkling, orange, grapefruit, lemon	0,33 l	30,-
	Mattoni mineral	water sparkling	0,75 l	65,-
	Aquila mineral water	still	0,33 l	30,-
	Aquila mineral water	still	0,75 l	65,-
	Tap water		0,3 l	20,-
	Pepsi Cola / Pepsi Cola light		0,25 l	36,-
	Mirinda orange		0,25 l	36,-
	7up		0,25 l	36,-
	Schweppes tonic, Bitter lemon		0,25 l	36,-
	Canada Dry		0,25 l	36,-
	Granini Fruit Juices	orange, apple, multivitamin, grapefruit, peach	0,2 l	38,-
	Tomato juice Pfanner		0,2 l	40,-
	Toma Juices	black-currant, strawberry, pear	0,25 l	37,-
	Home-made Ice Tea	daily offer (served with ice)	0,3 l	39,-
	Ice Tea	peach, lemon, green with lemon	0,2 l	37,-
	Fresh fruit juice	orange, grapefruit	0,2 l	58,-
	Fresh fruit juice	apple, pear, carrot, apple and pear, carrot and apple	0,2 l	58,-
NEW	Orangeade	(served with ice)	0,3 l	39,-
	Lemonade	(served with ice)	0,3 l	35,-
NEW	Milk Shake with ice cream	banana, strawberry, chocolate	0,3 l	65,-
	Red Bull		0,3 l	75,-

Hot drinks

all the kinds of coffee listed are also available caffeine-free

Espresso	7 g	37,-
Espresso with milk		42,-
Cappuccino		49,-
Café Latté		57,-
Café Latté with vanilla, caramel, hazelnut		63,-

Iced coffee with vanilla ice-cream and whipped cream	71,-
Jamaica coffe	86,-
Irish coffe	80,-
Vienne coffe	49,-
Turkish coffe	37,-
Tea – as selected from our range	28,-
Tea – in leaf-form	39,-
Tea with milk	33,-
Tea with honey	38,-
Fresh mint tea	39,-
Grog	55,-
Mulled wine with cloves and cinnamon	57,-
Mulled fruite juice	45,-
Milk for coffee	5,-
Forest honey	10,-

Beer

Staropramen (lager)	0,3 l / 0,5 l / 1 l	23,- / 33,- / 65,-
Staropramen (dark)	0,3 l / 0,5 l / 1 l	25,- / 35,- / 69,-
NEW Staropramen (unfiltered lager)	0,3 l / 0,5 l	26,- / 38,-
Stella Artois	0,33 l / 0,5 l	28,- / 44,-
Hoegaarden White	0,25 l / 0,5 l	26,- / 52,-
Bottled beer		
Corona	0,33 l	70,-
Stella Artois alcohol-free	0,33 l	36,-
Cider Rekorderlig	0,33 l	55,-

Wine list

BY THE GLASS	1 dcl	2 dcl
White wine		
Moravian wine		
Sauvignon as per range available	30,-	60,-
Müller-Thurgau as per range available	25,-	50,-
Chilean wine		
Tocornal Chardonnay (Central Valley - Viña Cono Sur)	34,-	68,-
Argentinian wine		
Trivento Chardonnay - Chenin blanc (Mendoza – Trivento Bodegas y Viñedos)	33,-	66,-
Red wine		
Moravian wine		
Blue Portugal as per range available	30,-	60,-
Frankovka (Blaufrankisch) as per range available	25,-	50,-
Chilean wine		
Tocornal Cabernet Sauvignon (Central Valley - Viña Cono Sur)	34,-	68,-
Argentinian wine		
Trivento Shiraz - Malbec (Mendoza – Trivento Bodegas y Viñedos)	33,-	66,-
Rosé wine		
Spanish wine		
Jumilla Monastrell rosado (Jumilla – Bodegas Bleda)	33,-	66,-
BY THE BOTTLE		
White wine		
Moravian wine		
Sauvignon (Velké Pavlovice – Neoklas Šardice)		220,-
Rhine Riesling late vintage (Velké Pavlovice)		345,-
Valtelline Green late vintage (Velké Pavlovice)		330,-
Pinot Gris selection of grapes (Velké Pavlovice)		380,-
Gewurztraminer late vintage (Vinselekt Michlovský Rakvice)		280,-
Chardonnay late vintage (Polehňa Blatnice pod Svatým Antonínkem)		360,-
Frankovka claret cabinet (Velkobíloviceká vína Velké Bílovice)		275,-
Müller Thurgau cabinet (Volařík Mikulov)		300,-
Welschriesling cabinet (Volařík Mikulov)		405,-
Palava late vintage (Přítuky)		310,-
Pinot Gris (Sedlák Velké Bílovice)		250,-
French wine		
Petit Chabli AOC (Bourgogne - Maison Louis Jadot)		650,-
Chilean wine		
Tocornal Chardonnay (Central Valley - Viña Cono Sur)		250,-
Tocornal Sauvignon blanc (Central Valley - Viña Cono Sur)		320,-

Italian wine

Orvieto Doc (Umbria - Le Chiantigiane)	250,-
Pinot Grigio Igt (Veneto - Azienda Zenato)	490,-

Argentinian wine

Trivento Chardonnay – Chenin blanc (Mendoza – Trivento Bodegas y Viñedos)	245,-
Trivento Tribu Chardonnay (Mendoza – Trivento Bodegas y Viñedos)	330,-

Rosé wine

Moravian wine

Zweigeltrebe Rosé Floriánek late vintage (Velké Pavlovice)	285,-
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Spanish wine

Jumilla Monastrell rosado (Jumilla – Bodegas Bleda)	245,-
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Red wine

Moravian wine

Blue Portugal (Velké Pavlovice – Neoklas Šardice)	220,-
Svatovavřínecké late vintage (Velké Pavlovice)	345,-
Zweigeltrebe late vintage (Velké Pavlovice)	345,-
Pinot Noir late vintage (Velké Pavlovice)	345,-
Pinot Noir selection of grapes (Kovacs Novosedly)	325,-
Frankovka (Blaufrankisch) late vintage (Velkobílovecká vína Velké Bílovice)	335,-

French wine

Bourgogne Pinot Noir (Maison Louis Jadot)	490,-
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Chilean wine

Tocornal Cabernet Sauvignon (Central Valley - Viña Cono Sur)	250,-
Varietal Merlot (Central Valley - Viña Cono Sur)	380,-
Organic Cabernet Sauvignon (Central Valley - Viña Cono Sur)	490,-

Italian wine

Montepulciano d'Abruzzo Docg Loggia del Sole (Abruzzo - Le Chiantigiane)	250,-
Chianti Riserva Docg (Toskánsko – Le Chiantigiane)	490,-

Argentinian wine

Trivento Shiraz - Malbec (Mendoza – Trivento Bodegas y Viñedos)	245,-
Trivento Tribu Malbec (Mendoza – Trivento Bodegas y Viñedos)	330,-

Lambrusco

Reggiano Lambrusco dry	250,-
Reggiano Lambrusco sweet	250,-
Lambrusco Campo Delle More Gentile – Casali (Emilia Romagna – Casali)	340,-

Champagnes and sparkling wines

Bohemia Sekt - demi, brut	260,-
Henri Lavigne brut Domaines Fabre Pradel - France	280,-
Tattinger Brut Reserve Maison Champagne Tattinger	2 190,-

Spirits

Aperitifs

Martini Dry, Bianco, Rosso	1 dcl	60,-
Campari	4 cl	60,-

Liquors

Fernet Stock		47,-
Fernet Stock Citrus		47,-
Kahlúa		60,-
Bayleis		65,-
Malibu		60,-
Amaretto Classic		50,-
Southern Comfort		65,-
Cointreau		79,-
Grappa La Corte		65,-
Sambuca Ramazzoti		60,-
Jagermeister		65,-
Becherovka		47,-
Becherovka Lemond		47,-
Absinth		65,-
Slivovice (plum brandy)		59,-
Hruškovice (pear brandy)		63,-

Gin

Beefeater Gin		62,-
Bombay Sapphire Gin		65,-
Bols Gin		55,-

Vodka	4 cl
Amundsen Green Apple, Strawberry, Energy, Black Currant, Plum	45,-
Absolut Blue	55,-
Finlandia	55,-
Smirnoff Red	65,-
Russian Standard	55,-
Russian Standart Imperia	70,-
Beluga Noble Russian vodka	85,-
Rum 4 cl	
Bacardi White	59,-
Bacardi Black	65,-
Havana Club Silver	59,-
Havana Club 7Y	85,-
Captain Morgan Spiced Gold	65,-
Sailor Jerry Spiced	70,-
Legendario Elixir De Cuba	99,-
Diplomatico Reserva Exclusiva 12 Años (Venezuela)	120,-
Millonario Reserva 15 Años (Peru)	130,-
Plantation 20ème Anniversaire (Barbados)	165,-
Zacapa Centenario 15y.o.	130,-
Zacapa Centenario 23y.o.	165,-
Centenario Reserva Especial 20 y.o (Costarica)	165,-
Zafra Master Reserve 21 y.o (Panama)	165,-
Cachaca Ypioca	65,-
Božkov Czech rum	45,-
Tequila 4 cl	
Olmecca Silver	65,-
Olmecca Gold	70,-
EL Jimador blanco	75,-
EL Jimador reposado	85,-
Mezcal	79,-
Scotch whisky 4 cl	
Ballantine's	65,-
Johnnie Walker Red Label	65,-
Johnnie Walker Black Label 12 let	105,-
Chivas 12 years	105,-
Bourbon 4 cl	
Jim Beam	65,-
Four Roses	65,-
Irish Whiskey 4 cl	
Tullamore Dew	65,-
Jameson	65,-
Tennessee whisky 4 cl	
Jack Daniel's	70,-
Jack Daniel's Gentleman Jack	95,-
Jack Daniel's Single Barrel	125,-
Brandies and cognacs 4 cl	
Metaxa*****	65,-
Courvoiser V.S	89,-
Courvoiser V.S.O.P	130,-

Cocktails and mixed drinks

Vodka-based cocktails

Sex on the Beach	125,-
<i>Vodka, Bols Peach, Grenadine, Orange Juice</i>	
Las Vegas	125,-
<i>Vodka, Bols Triple Sec, Grenadine, Orange Juice, Pineapple Juice, Grapefruit Juice, Lime Juice</i>	
Swimming pool	125,-
<i>Vodka, Light Rum, Bols Blue, Coconut Syrup, Cream, Pineapple Juice</i>	
Woo - Woo	125,-
<i>Vodka, Cranberry Juice, Bols Peach, Lime Juice</i>	
Bloody Mary	109,-
<i>Vodka, Worcester Sauce, Tabasco, Salt, Pepper, Tomato Juice</i>	
Caipiroshka	99,-
<i>Vodka, Lime, Cane Sugar</i>	
Cosmopolitan	99,-
<i>Vodka, Cranberry Juice, Lime Juice, Bols Red Orange</i>	

Gin-based cocktails

White Lady	105,-
<i>Gin, Bols Triple Sec, Lime Juice</i>	
High Society	125,-
<i>Gin, Bols Peach, Campari, Grapefruit Juice, Lime Juice</i>	
NEW Gimlet	109,-
<i>Gin, Lime juice</i>	

Bourbon-based cocktails

Lynchburg Lemonade	129,-
<i>Jack Daniels, Southern Comfort, Bols Triple Sec, 7Up, Lime Juice</i>	

Tequila-based cocktails

Margarita	109,-
<i>Tequila, Bols Triple Sec, Lime Juice</i>	
Margarita Frozen Strawberry	119,-
<i>Tequila, Bols Triple Sec, Lime juice, Fruit Syrup, Strawberry</i>	
Desperado	109,-
<i>Tequila, Bols Triple Sec, Grenadine, Lime Juice</i>	
Tequilla Sunrise	109,-
<i>Tequila, Grenadine, Orange Juice</i>	

Rum-based cocktails

Daiquiri	109,-
<i>Light Rum, Lime juice</i>	
Daiquiri Frozen Strawberry	119,-
<i>Light Rum, Lime Juice, Strawberry Syrup, Strawberry</i>	
Mojito	125,-
<i>Light Rum, Lime, Mint, Cane Sugar, Lime Juice, Soda</i>	
Caipirinha	109,-
<i>Cachaca Rum, Lime Juice, Lime, Cane Sugar</i>	
Cuba Libre	119,-
<i>Light Rum, Lime Juice, Pepsi Cola, Lime</i>	
Piña Colada	125,-
<i>Light Rum, Cream, Coconut Syrup, Pineapple Juice</i>	

XXXL mixed drinks

Mojito XXL	595,-
Cuba Libre XXL	555,-

Long Island specials

Long Island Ice Tea	149,-
<i>Vodka, Gin, Tequila, Light Rum, Bols Triple Sec, Lime Juice, Cola</i>	
Long Beach Ice Tea	149,-
<i>Vodka, Gin, Tequila, Light Rum, Bols Triple Sec, Bols Peach, Lime Juice, Cranberry Juice</i>	
Red Bullshit Ice Tea	149,-
<i>Vodka, Light Rum, Amaretto, Bois Red Orange, Lime Juice, Red Bull</i>	

Shooters

B-52	89,-
<i>Kahlúa, Baileys, Absinthe</i>	

Spirit-based cocktails

Australian	85,-
<i>Fernet Citrus, Grapefruit Juice, Lime Juice</i>	
Bavarian	85,-
<i>Fernet, Tonic, Lime juice</i>	
French Kiss	85,-
<i>Fernet, Grenadine, Lime Juice, Orange Juice</i>	
Beton	85,-
<i>Becherovka, Tonic, Lime Juice</i>	

Non-alcoholic cocktails

Miami	90,-
<i>Grenadine, Lime Juice, Orange, Pineapple and Grapefruit Juice</i>	
Banco	90,-
<i>Grenadine, Banana Syrup, Coconut Syrup, Lime Juice, Pineapple Juice</i>	
Virgin Piña Colada	90,-
<i>Coconut Syrup, Pineapple Juice, Cream</i>	
Coconut Lips	90,-
<i>Coconut Syrup, Strawberry Syrup, Fruit, Pineapple Juice, Cream</i>	
Virgin Mojito	90,-
<i>Canada Dry, Lime Juice, Mint, Cane Sugar, Soda</i>	
Shirley Temple	90,-
<i>Canada Dry, Grenadina, Lime juice</i>	

Extras

Crisps	35,-
Peanuts	30,-
Roasted almonds	45,-
Chewing gum	25,-
Lighter	25,-

Tobacco products

as per range available

Dear customers, please note that we do not provide separate bills if the amount of your bill exceeds 1000 CZK. Your party will be given a total bill and it must be paid with one form of payment. In case you do not receive a bill from the restaurant's registration till when paying for your meal, you are not obliged to pay this bill. Please, contact restaurant manager on the following phone number: 602 370 767. Thank you and have a great time in our restaurant.