

MENU

DRINK MENU

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STARTERS

100g	Steak tartare with all the right ingredients and toasts (2pcs)	139,-
70g	Smoked trout salad served with caper sauce and home-made pastry	99,-
50g	Beet carpaccio with baked goat cheese „Président“	79,-
80g	Beef carpaccio with parmesan cheese and balsamic reduction	129,-

SALADS

	„Nikos salad“ – mixed salad served with tuna fish, roasted potato, egg, olives, croutons and dressing	120,-
100g	Fitness salad – mixed salad with vegetable, grilled chicken breast, croutons and dressing	120,-
	Greek salad with olives and feta cheese, croutons and dressing	89,-
100g	Grilled salmon with vegetable, croutons and dressing	129,-

SOUPS

0,33l	Garlic soup with poached egg, soft ripened cheese and roasted pastry	39,-
0,33l	Kulajda soup with mushrooms and quail egg	39,-

SPECIALITIES SUITABLE TO BEER

500g	BBQ pork ribs marinated in honey served with mustard, horseradish, cucumber, goat horn hot peppers and home-made pastry	149,-
500g	Ham hock served with mustard, horseradish, cucumber, goat horn hot peppers and home-made pastry	149,-

700g/1000g	Crispy baked spicy chicken wings served with sauce and pastry	129,-/159,-
180g	Home-made beef goulash served in bread bowl or with bread dumplings	139,-

BARON HOUSE SPECIALITIES

150g	Chicken Supreme wrapped in parma ham and sage served with baked potatoes with cream	149,-
150g	Chicken breast Supreme served with creamy basil gnocchi sauce	149,-
200g	Chicken skewers with onion, bacon, pepper, bretagne vegetable with butter and muscat, baked potatoes with sea salt	159,-
150g	Chicken steak with grated cheese served with grilled cherry tomatoes and basil, steak frites	149,-
150g	Chicken Gordon Blue with creamy peas and fresh asparagus served with boiled potatoes	149,-
150g	Pork tenderloin with creamy mushroom sauce served with potatoes rösti	149,-
150g	Pork tenderloin with asparagus and hollandaise sauce served with castle potatoes	149,-
200g	Grilled pork neck with fresh spinach and garlic served with potato cakes	149,-
300g	“Baron´s schnitzel – the world has never seen this before” served with potato salad (without mayo)	179,-
200g	Green pepper pork steak with grilled sweet pepper served with lyonnaise potatoes, onion and champignons	229,-
200g	Beef steak with herb butter, grilled vegetable with basil pesto served with fried side dish	349,-
130g	Fried cheese served with french frites and vegetable salad	129,-
200g	Roasted vegetables gnocchi with parmesan cheese and basil pesto	99,-

CHEF'S SPECIALITIES

200g Pork cheeks braised in red wine served with vegetable and potato puree 189,-

DESSERTS

4pcs Cottage cheese dumplings filled with strawberries or nougat, served with cottage cheese, butter, sugar and gingerbread 69,-

Home-made apple strudel served with sour cherry, ice-cream
and whipped cream 69,-

2pcs Pancakes with jam, fruit, ice-cream, whipped cream and chocolate coating 69,-

Ice-cream sundae with fresh fruit 55,-

FISH

300g Herb stuffed roasted trout served with vegetable salad and toast
(can be also prepared as fillet) 149,-

150g Norwegian salmon fillet with hollandaise sauce
served with butter-potatoes 189,-

180g Royal bream fillet braised in wine and butter served with roasted
vegetables 219,-

Prices including VAT

Menu refers to a raw weight of meat

DRINK MENU

HOT DRINKS

Espresso	33,-
Cappuccino	36,-
Caffè latte	36,-
Turkish coffee	28,-
Wiener melange	36,-
Algerian coffee	40,-
Irish coffee	40,-
Frappé coffee	35,-
Tea of the day	30,-
Hot drink, hot chocolate	28,-/46,-

SPARKLING WINE - WINE

Bohemia sekt Demi	269,-
Bohemia non-alcoholic	269,-
1dl Martini (Bianco, Rosso)	35,-
1dl Campari Bitter	35,-
1dl Cinzano	35,-
1dl Metropole	28,-
1dl Dry white wine	18,-
1dl Medium sweet white wine	18,-
1dl Dry red wine	18,-
1dl Medium sweet red wine	18,-

BOURBON WHISKEY

0,4cl	Jim Beam	45,-
0,4cl	Four Roses	45,-
0,4cl	Metaxa*****	45,-

WHISKEY

0,4cl	Jack Daniel´s	55,-
0,4cl	Johnnie Walker Red	45,-
0,4cl	Tullamore	45,-
0,4cl	Jameson	45,-

ALCOHOLIC BEVERAGES

0,4cl	Rum	30,-
0,4cl	Myslivec	30,-
0,4cl	Fernet Stock	30,-
0,4cl	Fernet Stock, Citrus	30,-
0,4cl	Vodka Standard	40,-
0,4cl	Finlandia – Vodka of Finland	40,-
0,4cl	Magister	30,-
0,4cl	Becherovka	30,-
0,4cl	Slivovice R. Jelinek (Slivovitz)	40,-
0,4cl	Beefeater	40,-
0,4cl	Havana Bianco	45,-
0,4cl	Jägermeister	45,-
0,4cl	Baileys	45,-
0,4cl	Tequila Sierra Blanco	45,-
0,4cl	Tequila Sierra Gold	45,-

0,4cl	Borovička (Juniper brandy)	30,-
0,4cl	Griotka	30,-
0,4cl	Hruškovice	40,-

BEER

0,3l	Karviná's Beer 11°	16,-
0,5l	Karviná's Beer 11°	26,-
0,3l	Karviná's Beer semi-dark 13°	18,-
0,5l	Karviná's Beer semi-dark 13°	31,-
0,3l	Pilsner Urquell 12°	20,-
0,5l	Pilsner Urquell 12°	32,-
0,3l	Radegast Birell, non-alcoholic, bottle	26,-
0,5l	Fruit beer, bottle	28,-
0,3l	Radegast Birell	18,-
0,5l	Radegast Birell	28,-
0,33l	Frisco	29,-

SOFT DRINKS

0,10l	Kofola, draft	8,-
0,33l	Coca Cola	28,-
0,33l	Coca Cola light	28,-
0,33l	Sprite, Fanta	28,-
0,20l	Cappy juice (strawberry, orange, multivitamin)	28,-
0,33l	Mattoni (sparkling, semi-sparkling, still)	25,-
0,33l	Ice tea	28,-
0,25l	Energy drink	45,-
0,25l	Tonic	28,-