



U KRÁLOVNY ELIŠKY

# JÍDELNÍ LÍSTEK

*Menu*





# U KRÁLOVNY ELIŠKY

<b>GENERAL HORS D'OEUVRE</b>	60 g	Steak tartar with truffle creme fraiche, egg whites dried, toasted baguette	<b>179,-</b>
	60 g	Terrine of foie gras with port cognac, with cherry and plum chutney, emulsion from green leaves gratinated with brown sugar, French baguette	<b>199,-</b>
	100 g	Assorti of French cheeses with olive tapenade, French baguette	<b>159,-</b>
<b>SOUPS</b>	250 ml	Beef bouillon with liver dumplings and noodles	<b>79,-</b>
	250 ml	Shrimp velouté with tempura shrimp	<b>119,-</b>
<b>HOT APPETIZERS</b>	4 ks	Shrimps with chilli, garlic, beurre blanc sauce, French baguette	<b>219,-</b>
	60 g	Flambé foie gras with caramelised pear, French baguette	<b>219,-</b>
<b>MAIN COURSES</b>	300 g	Ham hock with steamed red beetroot, with glaceé from dark beer and gentle semolina gnocchi	<b>399,-</b>
	150 g	Beef bourguignonne with bacon mousse, caramelised vegetables, and gentle semolina gnocchi	<b>269,-</b>
	150 g	Czech cream svičková with dumplings, whipped cream, and cranberries	<b>229,-</b>
	200 g	Chicken supreme with roasted pepper sauce, estragon polenta, fried onion filled with salad emulsion	<b>279,-</b>
	200 g	Flambé duck breast with pear chutney, plum demi-glace sauce, gratin	<b>359,-</b>
	200 g	Filé mignon in parsley breadcrumbs, demi-glace with cream and girolles, confit potato fragments stuffed with rosemary potato flash, with leaves of brussels sprouts	<b>329,-</b>
	180 g	Veal schnitzel, whipped mashed potatoes, dijon mustard salad	<b>289,-</b>



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	200 g	Rib eye with café de Paris sauce, dijon mustard salad, French fries	<b>429,-</b>
	150 g	Smoked wild boar back ribs with purré of roasted parsnip and pumpkin croquettes, cherry Cumberland sauce, bacon crumble and dried beetroot	<b>399,-</b>
	150 g	Zander fillet with julienne vegetables and confit potatoes, bearnaise sauce	<b>389,-</b>
	300 g	Risotto allo champagne with girolles and pea purré, parmesan cheese	<b>239,-</b>
	6 pieces	Ravioli with pecorino, ricotta, and sage butter	<b>239,-</b>
<b>SALADS</b>	250 g	Caesar salad with poached egg, croutons, and parmesan cheese	<b>189,-</b>
	100 g	Garden salad with truffle dressing, poached sugar-coated vegetables, grilled zander, and roasted grenouilles	<b>269,-</b>
<b>MEALS FOR CHILDREN</b>	100 g	Chicken mini schnitzel with mashed potatoes	<b>149,-</b>
	100 g	Czech cream svičková with dumplings	<b>149,-</b>
	100 g	Ravioli filled with cheese	<b>149,-</b>
<b>DESSERTS</b>		Chocolate trio, gluten free cake, ganache with cardamom, rosemary foam, caramelized orange shavings, sea salt	<b>169,-</b>
		Raspberry crème brûlée	<b>129,-</b>
		Ricotta doughnuts with sabayon sauce and fresh fruits	<b>169,-</b>



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# NÁPOJOVÝ LÍSTEK

*Drinks*





# U KRÁLOVNY ELIŠKY

<b>BEER</b>	Sheep 11 <sup>*</sup> Regional Brewery	0,40 l	<b>55,-</b>
	Birell non-alcoholic beer flavoured	0,33 l	<b>45,-</b>
<b>SOFT DRINKS</b>	Purezza premium water <i>sparkling, still</i>	0,35 l/0,75 l	<b>45,-/85,-</b>
	Homemade lemonade	0,60 l	<b>85,-</b>
	Iced tea black, green	0,60 l	<b>85,-</b>
	Fresh juice	0,20 l	<b>95,-</b>
	Coca-Cola, Coca-Cola Zero, Fanta, Sprite, Tonic water Bitter rose, Fuzetea	0,20 l/0,25 l	<b>45,-</b>
	Juice Cappy	0,25 l	<b>45,-</b>
<b>COFFEE</b> Roasters Pepe Coffee	Ristretto 7-12 g of coffee, max. amount of caffeine per amount of water	15–20 ml	<b>49,-</b>
	Espresso 7-12 g of coffee	25-30 ml	<b>49,-</b>
	Espresso macchiato 7-12 g of coffee, milk foam	60-90 ml	<b>55,-</b>
	Espresso doppio double espresso	50-60 ml	<b>69,-</b>
	Americano espresso, hot water 1:5	150-200 ml	<b>55,-</b>
	Cappuccino espresso, milk foam	150-180 ml	<b>70,-</b>
	Flat white espresso doppio, milk foam	160 ml	<b>85,-</b>
	Caffe latte espresso, milk foam	230-250 ml	<b>75,-</b>
	Iced caffe latte espresso, milk foam, ice	300 ml	<b>75,-</b>
<b>HOT DRINKS</b>	Pot of tea according to offer, peppermint, ginger	500 ml	<b>85,-</b>
	Hot chocolate whipped cream	250 ml	<b>69,-</b>



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<b>LIQUORS AND LIQUEURS</b>	Smirnoff Vodka 37,5%	0,04 l	<b>75,-</b>
	Pravda Vodka 40%	0,04 l	<b>125,-</b>
	Tanqueray London Dry Gin 43,1%	0,04 l	<b>85,-</b>
	Gin King of Soho 42%	0,04 l	<b>125,-</b>
	Gin King of Soho Variorum 37,5%	0,04 l	<b>115,-</b>
	Casamigos Tequila 40%	0,04 l	<b>125,-</b>
	Ron Abuelo Añejo 40%	0,04 l	<b>75,-</b>
	Cubaney Añejo Reserva 5 Sistema Solera 38%	0,04 l	<b>75,-</b>
	Puntacana Club Black Rum 38%	0,04 l	<b>145,-</b>
	Ron La Progresiva de Vigia mezcla 13 41%	0,04 l	<b>145,-</b>
	Quorhum 23 Sistema Solera 40%	0,04 l	<b>175,-</b>
	The Real McCoy aged 12y Distillers Proof 46%	0,04 l	<b>225,-</b>
	Rum Opthimus 25 Summa Cum Laude 38%	0,04 l	<b>295,-</b>
	Unhiq XO 42%	0,04 l	<b>495,-</b>
	Hennessy XO	0,04 l	<b>495,-</b>
	The Singleton of Dufftown 12YO 40%	0,04 l	<b>95,-</b>
	The Dubliner Irish Whiskey 40%	0,04 l	<b>95,-</b>
	Éiregold Special Reserve Whiskey 40%	0,04 l	<b>95,-</b>
	High West Whiskey American prairie 46%	0,04 l	<b>175,-</b>
	Bartida Premium Calvados 40%	0,04 l	<b>85,-</b>
	Bartida Premium Slivovitz 47%	0,04 l	<b>85,-</b>
	Bartida Premium Pear 43%	0,04 l	<b>85,-</b>
	Bartida Premium Apricot 43%	0,04 l	<b>85,-</b>
	Becherovka 38%	0,04 l	<b>65,-</b>
	Jägermeister 35%	0,04 l	<b>65,-</b>