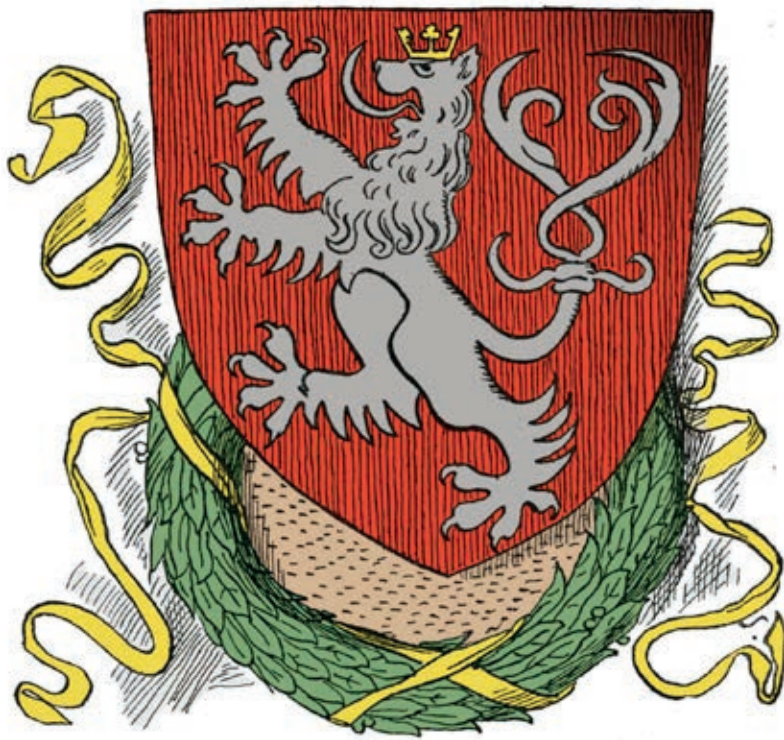


# Zur Böhmischen Kuchl



# The History of Bohemian Cuisine

Our Cuisine emerged from a blend of different traditions and cultures and has since spread to all parts of Bohemia. From the very beginning our Cuisine was particularly influenced by the Celts and Slavs.

Under the rules of King Karl IV and Rudolf II, Bohemian lands became the centre of European politics and culture, which in turn had a great influence on our cuisine. The fortune of being situated in the centre of Europe with its sense of traditions, artisanal vocations and handicraft talents made Bohemian cuisine grand and rich.

Good Bohemian cooking was always based on three principles...

- top quality regional ingredients
- traditional recipes passed down through many generations
- and last but not least, careful preparation.

Traditional Bohemian cuisine became well known for bread and fruit dumplings, rich soups and sauces and our famous potato fritter specialities.

And what would typical Bohemian cuisine be without excellent drinks? Our world famous Bohemian beer, the well known Budweiser and Velkopopovický Kozel with all their awards. We have our highly regarded wines from Moravia, our "Slivovice" (plum schnapps) and last but not least the herb flavoured Karlsbad-liqueur, Becherovka, which is still made from the original recipe of Johann Becher.

In a lot of families, cooking is still a very important and traditional custom. The ability to prepare a good meal is still very important to find the right partner. That is why one of the most famous Bohemian meals, the Svíčková, is also called "The Bohemian wedding meal". As one of the famous Bohemian sayings goes: "Láska prochází žaludkem" (love goes through the stomach) meaning love needs a good cook too!

„Enjoy our food!“



# *Viennese & Old-Czech Cuisine*



If you have any questions about allergies or food intolerances: Please ask for our detailed map of the allergen according to the Codex recommendation.



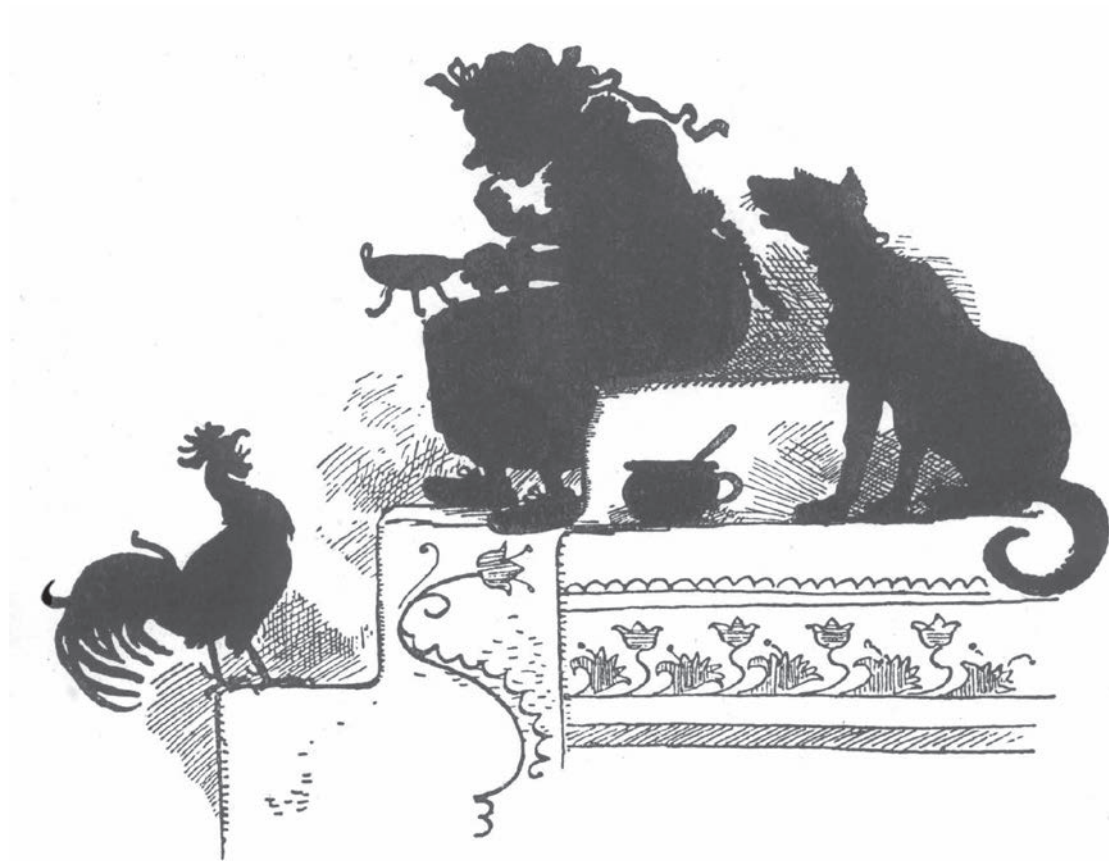
# Soups

<i>Creamy Soup of the day</i>	€ 5,90
<i>Pancake Noodle Soup</i>	€ 5,50
<i>Bohemian Garlic Soup</i>	€ 6,20
<i>Bohemian Tripe Soup</i>	€ 6,50
<i>Liver Dumpling Soup</i>	€ 6,50

# Kids Dish

<i>Kids-Schnitzel with french fries and ketchup</i>	€ 14,90
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## House Speciality Potato Fritter

Potato fritter with garlic	€ 9,50
Bohemian potato fritter with scrambled eggs, cheese and garnished	€ 16,50
Potato fritter with bacon and garnished	€ 16,90
Potato fritter with spicy mixed meats and garnished	€ 17,90
Smoked Pork stuffed potato fritter & „Sauerkraut“	€ 17,90
Pork Schnitzel stuffed potato fritter with mixed salad	€ 17,90
Grandfathers Potato fritter scrambled eggs with mushrooms	€ 16,90
„Olmützer“ - potato fritter grilled with Bohemian cheese, ham and onions	€ 17,90

# Classic Bohemian Dishes

Roast Suckling Pig with dumplings and sauerkraut € 19,90

„Dragon“ Pork-Medaillons € 19,90  
with mustard, horseradish, potato fritter and garnished

„Grandfather's 3-legged Cobblers Bench“ € 19,90  
(pork, turkey, bacon and mushrooms on skewers, fried in breadcrumbs  
with cocktail sauce, onion and fried potatoes)



„Grandmother's Pork Cutlet“ with  
grilled mushrooms, Onions, fried Potatoes € 17,90

Beef Goulash “Svejk”  
with Potato fritter € 19,90  
(garnished with sausage and onions)

Bohemian Style Pork Cutlet with  
Potato fritter & cabbage salad with bacon € 17,90

Pork Chop “Rübezahl” € 18,90  
with Potato fritter, served with mustard,  
horseradish, ham and fried egg

Pork-Medaillons € 19,50  
with plum sauce, potato croquettes





# Traditional Wedding Meal



is a unique dish in bohemian cuisine and is made after the original recipe of the well known chef, Magdalena D. Rettigová which she described in her cooking-book in 1826. For this meal a slice of roastbeef is prepared in a vegetable cream sauce together with bohemian dumplings and cranberries.

# Meals á la Carte

"Wiener Pork-Schnitzel" with potato salad	€ 18,50
Beef Goulash with Bohemian Dumplings	€ 19,90
Heikerschmaus sliced pork, spicy vegetables, French fries	€ 18,20
Turkey Schnitzel with mixed salad	€ 19,50
Pan-seared Turkey Fillet with grilled vegetables, potato fries	€ 19,50
Hanas Chicken Breast, baked with smoked cheese, grilled vegetables and rösti	€ 18,50

## Vegetarian dishes

Austrian-Style Potato Noodles with Vegetables green salad	€ 15,50
Fried Mushrooms with potatoes and tartare sauce	€ 15,50
Potatoes-Vegetables-Grötl with fried egg, green salad	€ 14,90
Potatoes Dumplings, Served with Spinat and Egg	€ 15,50

## Garnish

Potato fries or fried potatoes, bohemian bread dumplings, rice, parsley potatoes	€ 4,20
Small potato fritters	€ 4,20
Different types of salad	€ 4,90
Bread	€ 1,50
Pumpkin seed oil	€ 1,50
Various sauces-ketchup, mustard, garlic dip, tartare sauce, mayonnaise	€ 1,50





## Bohemian Plate

Roast Pork, Schnitzel, Cabbage, Potatoes and dumplings

€ 19,90





**V** našeho, chliva  
strnad sobě zpívá :  
že z velkého milování  
málokdy co bývá .

## Duckbreast

*Duckbreast server with creamy Potatoes-Mushrooms-Noodles*

€ 20,90



# Sweet dishes

<i>Apples Slices in Bohemian pastry with cinnamon and cranberry jam</i>	€ 7,50
<i>Bohemian Potato pastry stuffed with plum jam dusted with poppy-seeds or crumble</i>	€ 7,50
<i>Mohnnudeln, sweet style Potato Gnocchi, dusted in poppy-seeds &amp; melted butter</i>	€ 7,50
<i>Pancakes with apricot jam</i>	€ 6,90
<i>Pancakes with peanut cocoa spread and whipped cream</i>	€ 5,50
<i>Bohemian style pancakes with plum jam and poppy seeds</i>	€ 5,50
<i>Livancen, with bilberry jam, curds &amp; whipped cream</i>	€ 7,50





# Non-alcoholic Beverages

Cola, Fanta, Almdudler, Sprite 0,33 l	€ 4,50
Apple- or orangejuice 1/4 l	€ 3,50
Applejuice naturally cloudy 1/4 l	€ 4,20
Non-alcoholic Beverages with water 1/2 l	€ 4,50
--- with soda 1/2 l	€ 4,90
Kofola	€ 3,90
Mineralwater 0,33 l	€ 3,50
Soda-water 1/4 l	€ 2,50
Homemade Lemonade	€ 4,20
Pago, different tastes 0,2 l	€ 4,00
Soda Zitron 1/4 l	€ 3,00
Glas Wasser 1/4 l	€ 1,20

# Coffee & Tea

Long Macchiato	€ 4,70
Short Macchiato	€ 3,30
Espresso	€ 3,30
Double Espresso	€ 4,70
Cafe Latte	€ 4,90
Lungo	€ 3,90
Cappuccino	€ 4,50
Tea, various flavours	€ 3,90
Tea with lemon or milk	€ 4,20

# Beer in Bohemia

First oral tradition about brewing beer in Czechian were seen in the year 933 at the Benediktiner monastery in Břevnov under the administration of bishop Vojtech as well as from the brewery of Prince Břetislav (1034-1055). As you can see, brewing of beer was in the hand of the church and the royal court, this time.

The high consumption of beer by the monks that time together with their inability to do there daily work and the sale of beer to drunken people, forced the authorities to enact laws to reduce the consumption of beer under penalty of punishment (destruction of the furniture of the accused pub, shave, denouncement or imprisonment). But as you can imagine, the success wasn't very big.

At the beginning it was usual to brew beer only for one's personal need. When the town Budejovice, earlier Budiwoyz (Budweis), 1265 got the right to brew beer, a law was enacted to limit the competition, because of the high amount of small private breweries. The law aforementioned that no private individual was allowed to grow malt nor to brew or sell beer outside a radius of 10 km around his house.



The first documentation about the brewery of Popovic, at this time under the property of the Family Hysrl, were seen in the 16<sup>th</sup> century. The brewery changed soon into the property of the monastery Strahov and somehow later in the property of the Benediktiner monastery St. Nicholas, in the old part of town of Prague.



Pilsner Urquell (Czech Plzenský Prazdroj) is a beer produced in Pilsen by Plzenský Prazdroj since 1842. The Pilsner Urquell was the first beer produced according to Pilsner Brauart, almost all known later lager beers are based on this original Pilsner beer. For the production Saazer hops from the traditional growing areas in Northern Bohemia is used.

„Na zdraví!“



[A/O]

Draught Beer:

Pilsner Urquell 0,5l

€ 5,70

— " — 0,3l

€ 4,50

Kozel 0,5l (lager, brown beer)

€ 5,70

— " — 0,3l ( — " — )

€ 4,50

Beer with limonade 0,5l

€ 5,70

Botles:

Budweiser 0,5l

€ 5,40

Non-alcoholic Beer:

Stiegel Freibier 0,5l

€ 5,40





unváři, nunváři!  
špatní hospodáři:  
od božího rána  
koukáte do žbánka.

## Austrian Wine

Weingut Klotz, Stillsfried, NÖ  
Weingut EHM, NÖ

### WHITE WINE:

Home grown wine White	1/8 l	€ 4,00
Riesling	1/8 l	€ 4,90
Gemischter Satz	1/8 l	€ 4,90
Savignon Blanc	1/8 l	€ 4,90
Grüner Veltliner	1/8 l	€ 4,90
Gelber Muskateller	1/8 l	€ 4,90

<u>Bottles:</u> Riesling, Gemischter Satz, Savignon Blanc, Grüner Veltliner, Gelber Muskateller	0,7 l	€ 32,00
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### RED WINE:

Home grown wine Red	1/8 l	€ 4,00
Zweigelt	1/8 l	€ 4,90
Blaufränkisch	1/8 l	€ 5,20
Cabernet Savignon	1/8 l	€ 5,50

<u>Bottles:</u> Zweigelt, Blaufränkisch,	0,7 l	€ 32,00
Cabernet Savignon	0,7 l	€ 35,00

## Mährischer Wine

Weingut Vinofol

### WHITE WINE:

Grauburgunder	1/8 l	€ 4,90
Weissburgunder	1/8 l	€ 4,90

<u>Bottles:</u> Grauburgunder, Weissburgunder	0,7 l	€ 32,00
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### RED WINE:

Blauer Portugieser	1/8 l	€ 4,90
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<u>Bottles:</u> Blauer Portugieser	0,7 l	€ 32,00
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# Zvířecí řeč.



Tototo's, tototo's - hospodář?  
tototototo's hospodář?



# Sparkling wine

Sparkling wine, glass (Rose, Brutt)	0,1 l	€ 4,20
Sparkling wine with orangejuice	0,2 l	€ 4,50
Bottle of Sparkling wine		€ 29,90
Aperol-Proseco		€ 6,50

# Spirits

<b>BECHEROVKA</b>	herb-flavoured liqueur...called „13th spring of Karlovy Vary“	2 cl	€ 4,20
• Wacholderschnaps			€ 4,20
• Altvater			€ 4,20
• Himbeerenbrand			€ 4,20
• Marillenbrand			€ 4,20
• Sliwowitz			€ 4,20
• Williams Birne			€ 4,20
Fernet			€ 4,20
Remy Martin V.S.O.P.			€ 5,50
Vodka			€ 4,20
Tullamore Dew			€ 5,50



	4 cl	
Bacardi Cola, Wodka Juice		€ 6,50
Campari with Soda or Orange		€ 6,50

*We hope you enjoyed your meal  
and had a nice stay.  
Arrive home safely and well.*



*We look forward to seeing  
you again!*

