

COFFEE		TEA	
Espresso (single) 8g	1,90 €	Green tea	2,90 €
Espresso (dvojité, doubleshot) 16g	2,90 €	Fruit tea	2,90 €
Lungo (170 ml) 16 g	2,90 €	Rooibos	2,90 €
Cappuccino (180 ml) 8g	3,90 €	Fresh mint tea	2,90 €
Flat White (180 ml) 16g	3,90 €		
Latte (250 ml) 8g	3,90 €		
Matcha Latte (250 ml), oat milk, cold or hot	3,90 €		

Alternative milk options: oat, almond, pea, lacto-free +0,50 €

Honey 50 ml +1,00 €

SOFT DRINKS			
Coca Cola / Coca Cola Zero 0,20l	4,50 €	Pio Bio Orange 0,25l	4,50 €
Redbull / Redbull Zero 0,25l	4,50 €	Pio Bio Apple 0,25l	4,50 €
Fever Tree Tonic Mediterranean 0,20l	4,50 €	Pio Bio Strawberry / Apple 0,25l	4,50 €
Fever Tree Tonic Elderflower 0,20l	4,50 €	Pio Bio Red grapefruit 0,25l	4,50 €
Fever Tree Tonic Raspberry Rhubarb 0,20l	4,50 €	Lemonade orange & 5 spices 0,30l	3,90 €
San Benedetto sytená / nesýtená 0,25l	2,90 €	Lemonade raspberry & thyme 0,30l	3,90 €
Old Jamaica Ginger Beer 0,33l	4,50 €	Lemonade pink tonic 0,30l	3,90 €
Mimosa Style (non-alco Mimosa) (0,33l / 0,75l)	14,00 € / 28,00 €	Lemonade blackberry & Earl Grey o,30l	3,90 €

WINE			
WINE FROM BARREL			
0,1 L - 2,6 €			
WHITE WINE		RED WINE	
Sauvignon blanc (1 dl / bottle)	4,90 € / 29,90 €	Dunaj (1 dl / bottle)	3,90 € / 24,90 €
<i>Whitehaven, New Zealand</i>		<i>Velkeer, Slovakia</i>	
Chardonnay battonage (1 dl / bottle)	3,90 € / 24,90 €	Primitivo di Manduria (1 dl / bottle)	4,90 € / 29,90 €
<i>Csernus, Slovensko</i>		<i>Vigneti del Salento, Italy</i>	
Pesecká Leánka - Feteasca Regala (bottle)	24,90 €	Laderas de Cabama (bottle)	29,90 €
<i>Frtus Winery, Slovakia</i>		<i>Valensico, Spain</i>	
Pinot grigio DOC (bottle)	29,90 €	Malbec (bottle)	33,90 €
<i>Valle Isarco, Italy</i>		<i>Catena Zapata, Argentina</i>	
Riesling Classic (bottle)	29,90 €		
<i>Joachim Flick, Germany</i>			
SPARKLING WINE		ROSE WINE	
Champagne Clicquot - Ponsardi Brut (bottle)	21,90 € / 149,00 €	Pezat Rose (1 dl / bottle)	4,90 € / 29,90 €
<i>Veuve, France</i>		<i>JCP Maltus, France</i>	
Champagne Extra Brut Reserva (1 dl / bottle)	99,00 €		
<i>Billecart-Salmon, France</i>			
Champagne Blanc de Craie Cuvée (bottle)	120,00 €		
<i>Henri Giraud, France</i>			
Champagne Blanc de Blancs Brut Reims (bottle)	199,00 €		
<i>Ruinart, France</i>			
Vouvray Mousseux Brut Nature (bottle)	39,00 €		
<i>De Chanceny, France</i>			
Prosecco Vigna del Sole Brut DOCG (1 dl/bottle)	3,90 € / 24,90 €		
<i>IL Colle, Italy</i>			
		NON-ALCOHOLIC WINE	
		Yamilé (1 dl / bottle)	6,90 € / 39,90 €
		<i>Muri, Denmark</i>	
		Paasing Clouds (1 dl / bottle)	6,90 € / 39,90 €
		<i>Muri, Denmark</i>	

CLASSIC COCKTAILS

Gin Tonic	7,90 €	Mimosa	7,90 €
Aperol Spritz	7,90 €	Hugo Spritz	7,90 €
Skinny Bitch	7,90 €	Mojito	7,90 €
Americano	7,90 €	Moscow Mule	7,90 €
Negroni	9,90 €	Whiskey Sour	9,90 €
Old Fashioned	9,90 €	Gin fizz	9,90 €
Pornstar Martini	9,90 €	Bloody Mary	9,90 €
Margarita	9,90 €	Southside	9,90 €
Gimlet	9,90 €	Manhattan	9,90 €
Espresso Martini	9,90 €	Daiquiri	9,90 €
Cosmopolitan (vodka)	9,90 €	Hemingway Daiquiri	9,90 €
Cosmopolitan (gin)	9,90 €	Hanky Panky	9,90 €
Tom Collins	9,90 €	French 75	9,90 €
Caipirinha	9,90 €	Bee's Knees	9,90 €
Mai Tai	9,90 €	Rob Roy	9,90 €
Cuba Libre	9,90 €	Mint Julep	9,90 €
Martini Dry Cocktail (gin)	9,90 €	Godfather	9,90 €
Martini Dry Cocktail (vodka)	9,90 €	Aviation	9,90 €
Dirty Martini (gin)	9,90 €	Tuxedo	9,90 €
Dirty Martini (vodka)	9,90 €	Basil Smash	9,90 €
Martini 50:50 (gin)	9,90 €	Caipiroska	9,90 €
Martini 50:50 (vodka)	9,90 €	Boulevardier	9,90 €
Vesper	9,90 €	Black Russian	9,90 €
White Lady	9,90 €	White Russian	9,90 €

SPIRITS

GIN

Tanqueray Export	3,70 €
Tanqueray No. 10	4,90 €
Marsen Pink Gin	3,60 €
Citadelle Jardin d'été	5,50 €
Gin Mare	7,50 €
Gin Roku	8,50 €
Gordon's	3,40 €
Bombay Sapphire	5,00 €
Monkey 47	9,00 €
Gin Malfy Rosa	4,90 €
Hendrick's	7,50 €

VODKA

Smirnoff Red	3,40 €
Ketel One	5,90 €
Belvedere	10,90 €
Beluga Vodka Transatlanticracing	11,90 €

TEQUILA

Jose Cuervo Especial Blanco	4,20 €
Don Julio Blanco	11,50 €
Don Julio Reposado	12,50 €
Jose Cuervo Especial Reposado	4,20 €

MEZCAL

San Cosme	7,60 €
Ojo De Dios	8,20 €
Ojo De Dios Odd Café	8,20 €
Ojo De Dios Hibiscus	8,20 €

DESTILÁTY

Marhuťovica Marsen	5,50 €
Hruškovica Marsen	5,50 €
Slivovica Marsen	5,50 €
Žufánek borovička	6,90 €

BRANDY & COGNAC

Arrarat	5,90 €
Hennessy VS	8,50 €

WHISKY / BOURBON

Jameson	3,40 €
Jack Daniel's	5,90 €
Johnie Walker Black Label	5,90 €
Talisker 10YO	8,00 €
Oban 14YO	9,90 €
Buillet Bourbon	5,00 €
Nikka Days	9,00 €

RUM

Zacapa Centenario 15	9,90 €
Don Papa	7,90 €
Ron Millonario 15 Reserva	12,90 €
Pampero Aniversario	6,50 €
Pampero Blanco	3,90 €
Pyrat XO Reserve	7,90 €
Diplomático Reserva	7,50 €
Pitú Cachaca	3,20 €
Planteray XO	9,90 €
Planteray Original Dark	4,50 €

LIKÉRY

Cointreau	4,50 €
Aperol	2,90 €
Baileys	2,90 €
Jägermeister	3,50 €
Fernet Branca	4,90 €
Mr. Black	7,50 €
Becherovka	3,00 €
Luxardo Maraschino	3,50 €
Absinth Žufánek	9,90 €
Passoa	2,90 €
Amaretto	4,30 €

All spirits are served as 0,04l

MEALS

Tomato Soup (0,3 l) (7,12) Tomato soup with cinnamon and basil, pecorino romano, olive oil	6,90 €	Beef broth (250 ml) (1,3,9) 12-hour broth from beef meat, carrot, parsley, egg, noodles	7,90 €
Taboulleh salad with chicken breast (300 g) (1,7,12) Corn chicken breast prepared sous vide with Lebanese salad and herbs	14,90 €	Vitello Tonnato (250 g) (1,3,4,10,12) Tender veal leg with tuna mayonnaise, capers and sourdough bread/	15,90 €
NON Avo toast (300 g) (1,3,6,7) Pea – edamame spread on sourdough bread with tomato salsa, soft-boiled egg, sprinkled with pecorino romano	8,90 €	Burrata Toast with Figs & Honey (300 g) (1,7) Crispy sourdough toast topped with creamy burrata, sweet figs, and a drizzle of high-quality honey. Garnished with fresh basil and lightly toasted butter for a perfect balance of sweet and savory.	13,90 €
Mezze (350 g) (1,7,9,11,12) Middle Eastern variation: hummus, eggplant spread – Babaghanoush, bulgur salad Taboulleh in combination with olives, fresh vegetables and pita	10,90 €	Chicken pâté with apple chutney (150 g) (1,3,7,10,12) Free range chicken liver pâté seasoned with prime brandy served with sourdough bread	13,90 €
Kimchi paprikash with oyster mushroom (250 g) (1,2,7,12) Paprikash made from delicious Korean kimchi served with elbow macaroni, herbs	10,90 €	Duck breast with ragout (350 g) (7) Duck breast prepared using the sous vide method, served with a light lentil ragu/	15,90 €
Confit pork cheeks (350 g) (1,6,7,9,12) Slow-roasted pork cheeks with buttery mashed potatoes, sautéed vegetables and demi-glace/	13,90 €	Beef steak tartare (250 g) (1,3,7,12) Beef sirloin/tenderloin, kimchi sauce, aioli, shallot, chives, caper, egg yolk, pecorino,	18,90 €
Chicken leg with skin (350 g) (1,6,7,9,12) Butter chicken leg with crispy skin, boiled potatoes with butter and parsley and homemade pickle	10,90 €	Meat balls with cheddar and sour cream espuma (350 g) (1,3,7) Beef sirloin/tenderloin meatballs roasted with cheddar, sour cream espuma, egg, dill	13,90 €
Teremtete treska (250 g) (1,3,4,9,12) Home-made fish salad made from trout and mayonnaise, pickled vegetables, sourdough bread	9,90 €	Antipasti (150 g) (1,7,12) Sun-dried tomatoes, olives, capers, prosciutto, pecorino romano, roasted garlic, sourdough bread	10,90 €
Dessert (100g) (1,7) Semolina espuma, chocolate ganache, granko, lime crumble	7,90 €	Cheese plate (200 g) (1,7,8,10,12) Gorgonzola, pecorino romano, goat cheese, smoked sheep cheese, honey mustard, grapes,	10,90 €