### STARTERS

Baby Beetroot and Goat Cheese with Pine Nut Emulsion and Orange Jelly 350,- Czk





Lightly Smoked Prague Ham with Traditional Condiments 360,- Czk

> Terrine of Foie Gras Rougié with Pear and Saffron Chutney 460,- Czk

Grilled Tiger Prawns on Mixed Leaves Salad with Lime and Parsley Dressing 460,- Czk

Carpaccio of Langoustine, Marinated Cucumber, Mango Purée and Trout Caviar 480,- Czk



CzecHouse US Beef Tartare with Balsamic Foam 480,- Czk

> Canadian Lobster Raviolone on Baby Spinach and Livornese Sauce 490,- Czk

## SOUPS

Beef Consommé with Celestine Noodles, Meat and Pearls Vegetables 190,- Czk

Traditional Czech Cabbage Soup with Potatoes and Sautéed Paprika Sausage 240,- Czk

Celeriac Cappuccino with Truffle Foam and Celeriac Chips 250,- Czk



## FROM OUR GRILL

We buy our US Black Angus beef directly from Creekstone Farms, a beef production company responsible for the development of high quality, fresh chilled US beef. The meat is certified as N.H.T.C. (Non Hormone Treated Cattle). The meat is safe, traceable, healthy, nutritious, easily digestible and most important tender, tasty and succulent. No growth stimulants or antibiotics are ever used. The cattle are an Angus based herd, graze in open pastures, much larger than those in Europe and are fed with organic yellow corn.



#### **US BLACK ANGUS BEEF**

Sirloin (250g) 880,- Czk

Rib-Eye (250g) 920,- Czk

Tenderloin (200g) 990,- Czk

Chateaubriand (500g) 1850,- Czk

## FROM OUR ROTISSERIE

Free Range Spit Roasted Baby Chicken Flavored with Sage, Lemon Zest and Butter 610,- Czk

Spit Roasted Pork Neck
 Marinated with Honey, Ginger and Thyme
 640.- Czk

All our grills and rotisserie are served with daily market vegetables or green salad or pumpkin purée, with your choice of truffle mashed potato, potatoes purée gratin or homemade chunky fries and with your choice of Béarnaise citrus sauce or Marsala wine reduction.



Vegetarian



Signature Dish



Contains Pork



Traditional Czech Dish

## FROM OUR OVEN

Slow cooked Beef Shin Pumpkin Purée and Mushroom Raviolone 560,- Czk

 Belly Confit and Cheek of Pork,
 Sweet Purple Potato Purée, Dried Onion Crust and Pork Jus 610,- Czk

Oven Roasted Venison Loin Cured Salsify, Buttered Turnips, Red Onion Confit and Rosehip Sauce 890,- Czk

## FISH AND SEAFOOD

Grilled Tiger Prawns 160,- Czk / pc

Trout Fillet
Potato and Ceps Mille-feuille, Champagne Sauce
490,- Czk

Pan-fried Scottish Scallops on a Saffron Cauliflower Purée and Thyme Butter 510,- Czk

Halibut Fillet with Truffle Potatoes and Sultana Champagne Infusion 590,- Czk

Slow Cooked Norvegian Salmon Sous-Vide with Potato Crab Cake and Swiss Chard 610,- Czk

Monkfish Fillet with Grapefruit Risotto and Slow Braised Fennel 650.- Czk

## VEGETARIAN

Chunky Vegetables Curry with Coconut Milk, Steamed Basmati Rice 410,- Czk

Pumpkin Gnocchi with Roasted Tomato, Sage Butter and Pecorino Cheese 420,- Czk

Jerusalem Artichokes Organic Risotto, with Saffron, Butter and Aged Parmesan Cheese 450,- Czk



# CZECH CUISINE

#### ♦ Roasted Pork Knuckle

with Rosemary and Black Pepper Crust, Red and White Cabbage, Mustard, Horseradish Cream and Pickled Gherkins 530,- Czk

### **Moravian Beef Goulash**

Simmered in Master Premium Dark Beer, Served with Buttered Potato Gnocchi 540,- Czk



Roasted Beef Fillet Wrapped in Smoked Bacon with Cream Sauce, Cranberry Compote and Assorted Bread Dumplings 580,- Czk

With Apple, Ginger and Caraway,
Braised Red Cabbage and Sauerkraut, Assorted Dumplings
650,- Czk

## **DESSERTS AND CHEESES**

Selection of Homemade Sorbets and Ice Creams 190,- Czk

Vanilla Pannacotta on Almond Crust with Raspberry Foam and Lime Meringue 220,- Czk

Strawberry Pistachio Charlotte with Mascarpone Sabayon and Raspberry Foam 230,- Czk

Chocolate Savarin with Stewed Oranges and Citrus Confit 240,- Czk

Old Fashion Fig Tart with Madeira Whipped Ganache and Fig-Walnut Jus 260,- Czk

Tofu & Soya Bitter Chocolate Fondant with Spicy Mango Sorbet 280,- Czk



Dvorak Opera Bar with Baileys Ice Cream 310.- Czk

A Wide Selection of International and Local Cheeses, Accompanied by a Variety of Fruit Compotes, Honey and Nuts 390,- Czk

For those with special dietary requirements or allergies who may wish to know about ingredients used, please ask for the supervisor.

All prices are inclusive of VAT

# **DRINKS**

# **SOFT DRINKS**

Coca Cola, Coca Cola Light, Coca Cola Zero, Solce Tea 0.251 Bitter Lemon, Ginger Ale, Tonic Water 0.251 Juices 0.21 Freshly Squeezed Juices 0.21 Red Bull 0.251	Sprite, Fant	a <i>0.331</i>		115,- Czk 115,- Czk 115,- Czk 115,- Czk 150,- Czk 150,- Czk		
MINERAL WATERS						
Non Carbonated Aquila Evian Acqua Panna Aqua Angels Vittel	0.33I 0.33I 0.25I 0.25I 0.25I	115,- Czk 170,- Czk 170,- Czk 170,- Czk 170,- Czk	0.75l 0.75l 0.75l 0.75l 1.00l	195,- Czk 290,- Czk 290,- Czk 290,- Czk 320,- Czk		
Carbonated Mattoni San Pelegrino, Perrier	0.33I 0.25I	115,- Czk 170,- Czk	0.75l 0.75l	195,- Czk 290,- Czk		
	ERS					
Local Draught Pilsner Urquell Master 18° (Dark)	0.30l 0.30l	115,- Czk 115,- Czk	0.75l 0.75l	145,- Czk 145,- Czk		
Local Bottled Beer Budvar Birell – Non-alcoholic Beer			0.33 l 0.33 l	125,- Czk 125,- Czk		
International Bottled Beer Heineken Maisel's Weisse			0.33 I 0.50 I	130,- Czk 130,- Czk		
APER Campari Martini – Bianco, Dry, Rosso Pernod Sherry	ITIVES			7 cl 180,- Czk 180,- Czk 180,- Czk 180,- Czk		

## **SPIRITS**

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Local Slivovice Slivovice Private Reserve Baron Hildprandt Pear, Rasberry, Plum			4 cl 125,- Czk 265,- Czk ,- Czk
Imported  Absolut Vadiso Postoston Cin Bolloutin	orla Whialay Hayrana Club Dyna		470 O-k
Absolut Vodka, Beefeater Gin, Ballantir Omeca Silver Tequila, Bar Selection Premium Vodka, Gin, Whisky, Rum, Te	•	from	170,- Czk 230,- Czk
10 Dow's Porto 20 Dow's Porto 40 Dow's Porto	PORT WINES		7 cl 295,- Czk 395,- Czk 555,- Czk
	LIQUEURS		4 cl
Local Liqueurs – Becherovka, Fernet Sinternational Liqueurs – Bailey's, Grand		from	125,- Czk 170,- Czk
COGNAC	S, ARMAGNACS, BRANDY		4 cl
Metaxa 7*	S, ARMAGNACS, BRANDY		250,- Czk
Metaxa 7* Hennesy VS Martell VS	CS, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP	S, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS	S, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk 250,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP	S, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP Rémy Martin VSOP Armagnac VSOP	S, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk 300,- Czk 300,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP Rémy Martin VSOP Armagnac VSOP Hennesy XO Martell XO	S, ARMAGNACS, BRANDY		250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk 300,- Czk 900,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP Rémy Martin VSOP Armagnac VSOP Hennesy XO Martell XO Rémy Martin Excellence XO	CS, ARMAGNACS, BRANDY HOT DRINKS		250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk 300,- Czk 900,- Czk 900,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP Rémy Martin VSOP Armagnac VSOP Hennesy XO Martell XO Rémy Martin Excellence XO  Espresso Double Espresso			250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk 300,- Czk 900,- Czk 900,- Czk 900,- Czk
Metaxa 7* Hennesy VS Martell VS Rémy Martin VS Hennesy Fine Cognac VSOP Martell VSOP Rémy Martin VSOP Armagnac VSOP Hennesy XO Martell XO Rémy Martin Excellence XO			250,- Czk 250,- Czk 250,- Czk 250,- Czk 300,- Czk 300,- Czk 300,- Czk 900,- Czk 900,- Czk 900,- Czk



The bar where the famous Charisma cocktail was created.

Signature cocktails by the award-winning bartender and mixologist Roman Uhlíř and his team

Unique "grazing" food concept - ultimate sampling experience perfect for sharing the joys of gourmet meals with friends

**Cloud 9 Charisma Barrel Whisky** 

**Interior by renowned Irish designer Philip Rodgers** 

Member of the "Czech Bartenders Association"

