

menu



SOUPS

- Soup of the day 75 CZK
- Beef broth with liver dumplings and noodles 75 CZK
A: 1, 3, 9

MAIN COURSES

- Grilled perch fillet with cauliflower purée, roasted cauliflower and broccoli, fried capers 285 CZK
A: 4, 7
- Pork tenderloin with mushroom ragout, baked grenaille potatoes A: 7, 9 265 CZK
- Fried chicken schnitzel, mashed potatoes, cucumber salad A: 1, 3, 7 255 CZK
- Grilled chicken breast with potato-parsley purée, herb sauce, pak choi, root vegetable chips A: 7, 9 255 CZK
- Pork cheek, miso demi-glace, roasted smashed potatoes, Jerusalem artichoke purée A: 9 275 CZK
- Beef burger, onion chutney, bacon, Olomouc cheese or cheddar, jalapeño mayo, Cabbage salad A: 1, 3, 7, 10 265 CZK
- Caesar salad with chicken and Gran Moravia cheese A: 1, 3, 4, 7, 10 275 CZK
- Buffalo wings, herb dip, Cabbage salad, bread A: 1, 3, 7, 9 255 CZK
- Beef tartare with wholegrain mustard and capers, egg yolk, toast A: 1, 3, 10 245 CZK
- Spaghetti aglio olio e peperoncino A: 1, 3, 7, 9 225 CZK
- Spaghetti carbonara A: 1, 3, 7, 9 245 CZK
- Sweet yeast buns with vanilla custard, fruit, A: 1, 3, 7 215 CZK

Follow for our current daily offer



Prachárna

menu



KIDS MEAL

Ducat buns, vanilla pudding, fruit, mint
(half portion) A: 1, 3, 7 145 CZK

Chicken strips (100g), mashed potatoes,
cucumber salad A: 1, 3, 7 175 CZK

SMALL DISHES / SOMETHING TO GO WITH BEER / WINE

Selection of cheeses and cured meats A: 1, 7 195 CZK

DESERTS

Cakes from Coffee Library 95 CZK / PCS

Fruit sorbet 85 CZK / 2 PCS

Premium vanilla ice cream from the
Olomouc-based gelateria
MichelanGelato, served with raspberries
and whipped cream 145 CZK

Others according to the daily offer

Prachárna

drinks



SOFT DRINKS

KITL lemonade	0,37l / 80 CZK
<small>(grapefruit, raspberry, cherry, elderflower)</small>	
Kofola - draft	0,3l / 0,5l 38 CZK / 53 CZK
TOMA juice	0,25l / 58 CZK
Jug of water with lemon	0,5l / 48 CZK
Carafe of water with lemon	1l / 75 CZK
Mattoni	0,3l / 47 CZK
Pepsi / Mirinda / 7Up / Tonic	0,25l / 45 CZK
Crodino	1,75dcl / 150 CZK
Orange fresh juice	2dcl / 90 CZK

COFFEE

Espresso	8g / 58 CZK
Espresso lungo	8g / 58 CZK
Espresso macchiato A: 7	8g / 60 CZK
Cappuccino A: 7	8g / 68 CZK
Caffe Latte A: 7	8g / 80 CZK
Flat white A: 7	8g / 85 CZK
Viennese coffee A: 7	8g / 80 CZK
we are also happy to prepare all your coffees from lactose-free milk	+ 10 CZK
Pumpkin Latte A: 7	90 CZK
Caramel Latte A: 7	90 CZK
Espresso tonic	90 CZK
Hot chocolate	55 CZK
Affogato (ice-cream made by MichelinGelato)	85 CZK
Espresso on ice	58 CZK
Iced Latte	80 CZK

TEA

Tea - fruit, black, green, herbal	63 CZK
Mint tea with lemon	68 CZK
Ginger tea with lemon	75 CZK
Hot apple	0,25l / 80 CZK
Our iced tea (ask for current daily offer)	0,4l / 80 CZK

Prachárna

drinks



PRACHÁRNA
GARDEN RESTAURANT

DRAFT BEER

Litovel Vyzrálá 11°	0,3l/45 CZK	0,5l/60 CZK
Holba free	0,3l/40 CZK	0,5l/55 CZK
Litovel Pomelo Free	0,3l/40 CZK	0,5l/55 CZK

BOTTLED BEER

Pilsner Urquell 12°	0,5l	70 CZK
Birell Pomelo-Grep	0,5l	50 CZK

Prachárna

drinks



ALCOHOL DRINKS

Martini - Dry / Bianco	1dcl / 65 CZK
Campari Extra Dry	0,04l / 65 CZK
Absolut Vodka	0,04l / 70 CZK
Finlandia	0,04l / 80 CZK
Becherovka	0,04l / 65 CZK
Fernet Stock	0,04l / 65 CZK
Jägermeister	0,04l / 75 CZK
Beefeater	0,04l / 75 CZK
Žufánek Oh My Gin	0,04l / 135 CZK
Metaxa	0,04l / 85 CZK
Tullamore Dew	0,04l / 75 CZK
Jameson	0,04l / 95 CZK
Jack Daniel's Honey	0,04l / 85 CZK
Jack Daniel's	0,04l / 85 CZK
Božkov Republica	0,04l / 70 CZK
Heffron	0,04l / 80 CZK
Captain Morgan	0,04l / 70 CZK
Diplomatico	0,04l / 140 CZK
Don Papa	0,04l / 145 CZK
Slivovice Jelínek	0,04l / 65 CZK

COCKTAILS

Aperol Spritz	12cl / 125 CZK
Gin & Tonic	15cl / 135 CZK
Hugo Spritz	20cl / 105 CZK
Mojito	20cl / 125 CZK
Sex on The Beach	20cl / 125 CZK

Prachárna

drinks



PRACHÁRNA
GARDEN RESTAURANT

WINE

WHITE - Víno Lípa Mikulov A: 12

Sauvignon - PS - suché - Pavlov - 2023 0,2l/105 CZK 0,75l/380 CZK

Ryzlink vlašský (nerez) - PS - suché - Mikulov - 2023 0,2l/115 CZK 0,75l/395 CZK

Ryzlink vlašský (beton) - PS - suché - Mikulov - 2024 0,2l/115 CZK 0,75l/395 CZK

Ryzlink rýnský - PS - suché - Mikulov - 2023/2024 0,2l/115 CZK 0,75l/395 CZK

Velstlínské zelené - PS - suché Mikulov - 2024 0,2l/95 CZK 0,75l/350 CZK

Hibernal - PS - suché - Mikulov - 2024 0,2l/105 CZK 0,75l/380 CZK

Ryzlink rýnský (Riesling) - PS - polosuché - Mikulov - 2022 0,2l/105 CZK 0,75l/380 CZK

Rulandské šedé - PS - polosuché - Mikulov - 2024 0,2l/95 CZK 0,75l/350 CZK

Ryzlink vlašský (sud) - PS - polosuché - Mikulov - 2023 0,2l/115 CZK 0,75l/395 CZK

Ryzlink vlašský (nerez) - PS - polosuché - Mikulov - 2023 0,2l/105 CZK 0,75l/380 CZK

Pálava - VZH - polosladké - Dolní Věstonice - 2024 0,2l/105 CZK 0,75l/380 CZK

Pálava - VZB - sladké - Milovice - 2023 0,5l/395 CZK

RED - Víno Lípa Mikulov A: 12

Cabernet Moravia - suché - Mikulov - 2022 0,2l/125 CZK 0,75l/415 CZK
the wine matured for 10 months in oak barrels

SPARKLING A: 12

Lipasecco - Cuvée Bílé - polosuché - Mikulov 0,1l/70 CZK 0,75l/400 CZK

Lipasecco - Zweigeltrebe Rosé - polosuché - Mikulov 0,1l/70 CZK 0,75l/400 CZK

Mionetto Prosecco D.O.C. - Valdobriadene 0,1l/70 CZK 0,75l/400 CZK

Bohemia Sekt Demi / Brut 0,75l/380 CZK

Prachárna

drinks



SELECTION OF FRENCH WINE

Sparkling A: 12

Crémant de Bourgogne Lachassagne Brut

100% Chardonnay

Terroir: clay-limestone soil.

Pale yellow hue with greenish reflections, long-lasting fine bubbles. Aroma of roasted almonds and white flowers; on the palate fresh and elegant with a long finish.

Pairing: aperitif, desserts.

850 CZK / 0,75l

White A: 12

Bourgogne – Clos du Chateau Monopole Lachassagne – Chardonnay

Terroir: clay-limestone soil.

Elegant white wine with delicate notes of butter, vanilla and minerality. Round and harmonious on the

palate with a long finish. Aged on lees with bâtonnage for 6 months, 10% matured in oak barrels.

Pairing: aperitif, grilled fish, veal schnitzel, mussels, snails, cheeses, fig tart.

Vive la France

875 CZK / 0,75l

Loire – Maison Jean Paul David Sauvignon

Fresh and aromatic Sauvignon with notes of citrus, gooseberry and grassy undertones.

Ideal with fish, spicy dishes, salads and goat cheeses.

560 CZK / 0,75l

Red A: 12

Bourgogne – Clos du Chateau Monopole Lachassagne – Pinot Noir

Terroir: clay-limestone soil.

Delicate, light and elegant red wine with notes of red fruit and a subtle spicy finish.

Pairing: grilled meats, wild rabbit, veal, cheeses, red-fruit desserts.

875 CZK / 0,75l

Bordeaux – Haut Piquat Lussac St.-Emilion

80% Merlot, 15% Cabernet Sauvignon, 5% Cabernet Franc

Full-bodied and complex wine with aromas of black fruit, vanilla and spice. Rich palate with firm tannins and long persistence.

Pairing: red meats, cheeses.

650 CZK / 0,75l

Rhône – Domaine De Coyeux - Gigondas

55% Grenache, 25% Syrah, 10% Mourvèdre, 10% Cinsault

Terroir: marl and limestone soils.

100% destemmed berries, aged in stainless steel vats for 18–24 months. Robust wine with notes of dark fruit, spices and herbs; full-bodied and structured with a long finish.

Pairing: duck breast with pepper sauce.

1 150 CZK / 0,75l

Rhône – Domaine Le Prieuré Des Papes Châteauneuf-du-Pape Vieilles Vignes

70% Grenache, 20% Syrah, 10% Mourvèdre

A grand wine of the southern Rhône, rich in complex aromas of black fruit, spices and subtle wood.

Intense, long and noble on the palate. Aged 18 months in demi-muid barrels, concrete and stainless steel.

Pairing: red meat.

2 150 CZK / 0,75l

Loire – Maison Jean Paul David Saint-Nicolas-de-Bourgueil

Cabernet Franc

Fresh red wine with notes of red cherries, raspberries and subtle herbal tones. Elegant and juicy, ideal with lighter meats and cheeses.

770 CZK / 0,75l

Prachárna

allergens



PRACHARNA
GARDEN RESTAURANT



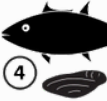
1 wheat/gluten



2 crustances



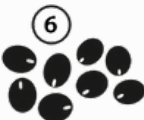
3 eggs



4 fish



5 peanuts



6 soya



7 milk



8 nuts



9 celery



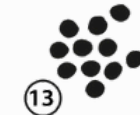
10 mustard



11 sesame



12 sulphites



13 lupin



14 molluscs

Prachárna