menu

PRACHARNA
GARDEN RESTAURANT

SOUPS

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

MAIN COURSES

Grilled perch fillet with mashed potatoes, grilled carrot, Hollandaise sauce, dill A: 3, 7, 9	295 CZK
Pork tenderloin with pepper sauce, smashed grenaille potatoes A: 7, 9	265 CZK
Fried chicken schnitzel, mashed potatoes, cucumber salad A: 1, 3, 7	255 CZK
Grilled chicken breast, herb grenaille potatoes, pickled radishes, sautéed onion, demi-glace A: 9	265 CZK
Grilled pork neck, smashed grenaille potatoes, sautéed onion, chimichurri	275 CZK
Beef burger with onion chutney, bacon, Olomouc cheese OR cheddar, jalapeño mayo, coleslaw A: 1, 3, 7, 10	275 CZK
Caesar salad with chicken and Gran Moravia cheese A: 1, 3, 4, 7, 10	275 CZK
Buffalo wings, herb dip, coleslaw, bread A: 1, 3, 7	255 CZK
Beef tartare with confit garlic mayonnaise, pickled onion, toasted bread A: 1, 3, 9, 10	255 CZK
Spaghetti with basil pesto, cherry tomatoes, Gran Moravia, basil A: 1, 3, 7, 8	245 CZK
Spaghetti Carbonara A: 1, 3, 7	255 CZK
Sweet yeast buns with vanilla custard and fruit A: 1, 3, 7	215 CZK

Follow for our current daily offer

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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

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SOFT DRINKS

KITL lemonade (grapefruit, raspberry, cherry, elderflower)	0,37l / 80 CZK
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
Bohemsca (Matcha, BIO limo, Tonik, CRAFT limo, kombucha,...)	200 ml / 300 ml 75 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 MichelanGelato)	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

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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

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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
Tosh Slivovica Stanley 46%	0,04l / 120 CZK
Slivovice Jelínek / Hruškovice	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

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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

Lípasecco – 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. – Valdobiadene	0,1l/70 CZK 0,75l/400 CZK
Bohemia Sekt Demi / Brut	0,75l/380 CZK

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Galský kohout

Vive la France

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. 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

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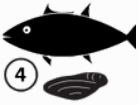
wheat/gluten



crustances



eggs



fish



peanuts



soya



milk



nuts



celery



mustard



sesame



sulphites



lupin



molluscs

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