
SPIRITS 0.04 l

Bartida cherry liqueur	85
Bartida egg liqueur	85
Bartida herbal liqueur (green)	85
Bartida plum brandy	85
Bartida pear brandy	85
Bartida rum	85
Jägermeister	75
Gin Gordon's	85
Vodka Finlandia	85
Rum Republika	85
Zacapa 23	160
Diplomático	160
Hennessy	160
Metaxa 7*	160
Tullamore Dew	85
Jameson	85
Jack Daniel's	85

Drinks Menu

COFFEE

Espresso 7 g	69
Cappuccino 7 g	79
Latte macchiato 7 g	92
Espresso doppio 14 g	98
Americano 7 g	69
Espresso macchiato 7 g	75
Flat white 14 g	100
Viennese coffee 7 g	100
Turkish coffee 7 g	69
Algerian coffee 7 g	114

 Coffees can also be prepared in decaffeinated version.

HOT DRINKS

Sonnentor teas (selection) 0.3 l	69
Hot chocolate 0.2 l	100
Fresh ginger tea 0.3 l	86
Fresh mint tea 0.3 l	86
Homemade hot fruit drinks 0.4 l	85
Hot cherry liqueur Bartida 0.2 l	114
Mulled wine 0.2 l	86
Bartida grog 0.2 l	114
Petrín Devil, Bartida 0.2 l	114

BEER

Petrín lager 11° 0,3 l / 0,5 l	65 / 75
Kutná Hora Dark 12° 0,3 l / 0,5 l	65 / 75
Mixed beer (half dark, half light) 0,3 l / 0,5 l	65 / 75
Cvikov non-alcoholic beer – bottle 0,5 l	70
Non-alcoholic Mandarin – bottle 0,5 l	70

OUR HOMEMADE DRINKS

Homemade lemonade 0.4 l	85
Homemade iced tea 0.4 l	85
Homemade hot Kitl fruit drinks 0.4 l	85

SOFT DRINKS

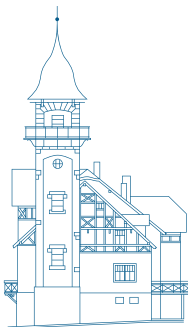
Coca Cola, zero, Fanta, Sprite 0.33 l	75
Tonic Kinley klasik, ginger 0.25 l	75
Lažany fruit juices (selection) 0.25 l	75
Natura water still or lightly sparkling 0.3 l	45
Souš spring water 0.5 l	25
Vratislavická mineral water 0.75 l	98

APERITIFS

Cinzano bianco 0.1 l	90
Campari 0.1 l	114
Aperol spritz 0.2 l	159
Green Aperol 0.2 l	159
Crodino non-alcoholic spritz 0.2 l	159

Cold appetizers

STORIES SERVED ON THE PLATE



Petřín
hotel - restaurace

A VIEW
THAT TASTES

ITALIAN BOARD

Selection of 24-month air-dried San Daniele ham and Sopressa salami, served with our onion marmalade and homemade bread ▪ 289

Basked of HOMEMADE FOCACCIA

with flavoured butter ▪ 99

Petřín Beef TARTARE

with marinated egg yolk – a raw tribute to tradition, with nobility (90 g) ▪ 229

Delicate DUCK PÂTÉ

with forest berries – creamy, elegant, with a forest aftertaste (90 g) ▪ 168

Marinated ROYAL OLIVES

full-bodied, sweet-sour, Mediterranean ▪ 168

MUSHROOM MOUSSE made from button mushrooms and oyster mushrooms

with onion marmalade, port wine and our homemade focaccia ▪ 168

Soup comes first

DAILY soup ▪ 86

BEEF broth

with liver dumplings and fine buttered vegetables ▪ 86

JIZERA-STYLE „KYSelo“ (SOUR RYE SOUP)

with a potato-crackling pancake and an egg from the Macháček family farm ▪ 125

For kids

CHICKEN SCHNITZEL

with fries ▪ 167

FUSILLI

with Bolognese sauce ▪ 167

Salads

ČERSTVÉ, KONTRASTNÍ, LEHKÉ

CAESAR SALAD

with chicken steak (100 g) ▪ 289
with Halloumi cheese (100 g) ▪ 289

SEASONAL SALAD (according to daily offer)

MIXED VEGETABLE SALAD ▪ 149

GRILLED VEGETABLES ▪ 149

Desserts

SLADKÁ TEČKA, HRAVÉ POTĚŠENÍ

ICE CREAM SUNDAE

with fruit ▪ 165

HOT RASPBERRIES

with vanilla ice cream ▪ 165

CREME BRÛLÉE ▪ 129

3 pcs OF HOMEMADE PANCAKES

with forest berries and lemon curd ▪ 178

The core of the menu

CHICKEN ROLL -

aromatic, wrapped in flavour

grilled chicken roll wrapped in bacon, filled with sun-dried tomatoes, basil and mozzarella. Served with a mild butter-enriched tomato sauce and roasted rosemary grenaille potatoes (200 g) ▪ 368

SEJKORA -

regional, smoky, earthy

our version of Jizera-region Sejkora (potato pancake) filled with smoked pulled pork neck, red onion and thyme, served with plum sauce, currant aioli and fried onion 2 pcs (180 g) ▪ 325

FISH - delicate and juicy

fish fillet according to today's offer with herbs and butter, prepared sous vide to retain juiciness. Served with lemon caviar, dill oil, celery purée and a red wine, shallot and red cabbage sauce (180 g) ▪ 438

SIRLOIN ROAST -

traditional, honest, nostalgic

Petřín-style sirloin roast, marinated for 3 days, slow-cooked overnight from Australian Black Angus beef, in root vegetables with plenty of cream and butter. Served with light Petřín-style dumplings seared in butter (180 g) ▪ 325

PORK TOMAHAWK -

juicy, aromatic, tender

marinated pork chop on the bone prepared sous vide with rosemary and butter, served with seasonal grilled vegetables and summer apple purée (350 g) ▪ 398

VEAL SCHNITZEL -

classic, buttery, tender

Viennese-style veal schnitzel fried in clarified butter, served with potato purée with cream and butter, cucumber chutney (230 g) ▪ 398

PORK TENDERLOIN -

interesting, delicate, surprising

butter-seared pork tenderloin prepared sous vide, marinated in hoisin sauce, served with Arancini risotto croquettes and creamy blue cheese sauce (200 g) ▪ 398

BLACK ANGUS FLAT IRON STEAK - bold, juicy, elegant

tender beef oyster blade steak from Black Angus breed, served with roasted mashed potato puffs with root vegetables and creamy pepper sauce (200 g) ▪ 438 / (300 g) ▪ 538

DUCK LEG - darkly sweet, slow and enchanting

duck leg prepared sous vide, marinated in forest berries, maple syrup and soy sauce, served with sweet potato-pumpkin purée (350 g) ▪ 398

VENISON - GAMEY, deep flavors, burgundy style

marinated and slowly roasted venison leg cubes in red wine and root vegetables, served with gratinated potatoes and a garnish of pearl onions, mushrooms, balsamic vinegar and red wine (180 g) ▪ 368

BURGER - juicy and playful

Petřín-style beef burger from Australian Black Angus with bacon, cheddar sauce, homemade pickles, onion marmalade and tomato aioli, served with fries (180 g) ▪ 368

RISOTTO - foresty, smooth, with a truffle touch

creamy risotto with a mix of forest mushrooms, red wine and balsamic reduction, truffle oil and parmesan ▪ 299



→ Information about **allergens** is available from our friendly staff.