



# **KAFE** **RESTAURANT**

## MENU À LA CARTE



RESERVED  
FOR GURMETS



# MENU À LA CARTE

## STARTERS

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<b>Beef carpaccio</b> <sup>1) 3) 7)</sup> parmesan, arugula, lemon, capers, truffle espuma	285,—
<b>Sea bream ceviche</b> <sup>1) 3) 4) 7)</sup> potato-lime cream, citrus segments, fennel	245,—
<b>Grilled octopus</b> <sup>1) 3) 6) 7)</sup> edamame purée, asian dressing, wakame salad	255,—
<b>Burrata with grilled eggplant</b> <sup>3) 7)</sup> tomatoes, sun-dried tomatoes, bell peppers, olives, pine nuts, basil pesto	195,—

## SOUPS

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<b>Chicken consommé with sherry</b> <sup>1) 3) 7) 9)</sup> chicken meat, our own fried noodles, vegetable	85,—
<b>Cold gazpacho</b> <sup>1) 3) 7)</sup> sour cream, parmesan	95,—

## SALADS

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<b>Caesar salad with grilled chicken breast</b> <sup>1) 3) 7) 10)</sup> Caesar dressing, egg, parmesan chips, croutons	255,—
<b>Salad with grilled tiger prawns and mango</b> <sup>1) 2) 3) 7)</sup> romaine lettuce, garlic, chili, red onion, white wine, herb baguette	385,—
<b>Summer salad with water melon and halloumi cheese</b> <sup>7) 8) 11)</sup> baby spinach, mixed greens, avocado, cucumber, nuts	235,—

## SANDWICHES

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**Sokolovna Club sandwich** <sup>1) 3) 7) 8)</sup> 255,—  
chicken breast, egg, bacon, romaine lettuce, horseradish mayonnaise,  
sweet potato fries, mixed greens

**Flatbread** <sup>1) 3) 7) 8)</sup>  
according to the daily offer

## CHEF'S SPECIALS

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**Pan fried sea bass** <sup>2) 4) 7)</sup> 445,—  
wasabi mashed potatoes, pak choi, shrimp sauce

**Sokolovna chicken schnitzel** <sup>1) 3) 7)</sup> 245,—  
parmesan breaded chicken breast with caper lemon butter, mashed potatoes

## MAIN DISHES

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**Filet mignon** <sup>3) 7) 10)</sup> 550,—  
herb butter, baked sweet potatoes with thyme, glazed vegetable

**White wine and lime poached salmon** <sup>1) 3) 4) 7)</sup> 395,—  
fresh linguine, tomato concassé, zucchini, lemon-chive sauce

**Ravioli stuffed with spinach and farmer's cottage cheese** <sup>1) 3) 7) 8)</sup> 235,—  
artichoke purée, poached egg, sun-dried tomatoes, pine nuts

## DESSERTS

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<b>Savarin with chantilly and fresh fruit</b> <sup>7)</sup> whipped cream, boiled citrusy juice	125,—
<b>Meringue cake Pavlova with chocolate mousse and fresh raspberries</b> <sup>3)7)</sup> raspberry sorbet with wasabi	135,—
<b>Ice cream and sorbets according to daily offer</b> <sup>7)</sup>	scoop/50,—

## KIDS MENU

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<b>Spaghetti bolognese</b> <sup>1)3)7)9)</sup> beef ragout, fresh herbs	135,—
<b>Chicken schnitzel</b> <sup>1)3)7)</sup> mashed potatoes	135,—
<b>Lemon steamed salmon</b> <sup>4)7)</sup> mashed potatoes, vegetable	175,—
<b>Flatbread with ham of the bone and ementaler cheese</b> <sup>1)3)7)</sup> tomato sauce	135,—

Kids menu is served to children under 15 years old.  
Half portion are charged 75 % from regular price.  
Let us know about your allergies before placing the order.

# DRINKS

## HOT DRINKS

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<b>Espresso</b> 8 g coffee	50,—
<b>Espresso ristretto</b> 8 g coffee	50,—
<b>Espresso lungo</b> 8 g coffee	50,—
<b>Espresso doppio</b> 14 g coffee	80,—
<b>Espresso macchiato</b> <sup>7)</sup> 8 g coffee	50,—
<b>Caffé latte</b> <sup>7)</sup> 8 g coffee	65,—
<b>Cappuccino</b> <sup>7)</sup> 8 g coffee	60,—
<b>Flat white</b> <sup>7)</sup> 14 g coffee	85,—
<b>Caffé frappé</b> <sup>7)</sup> ice coffee – served with milk or sugar	65,—
<b>Hot chocolate</b> <sup>1) 3) 6) 7) 8) 12) 13)</sup>	70,—
<b>Ronnefeldt tea / tea leaves</b> wide selection	65,—
<b>Fresh mint tea</b>	70,—
<b>Fresh ginger tea</b>	70,—
<b>Mulled wine</b> <sup>3) 7) 12)</sup> red or white, 0,15 l	90,—

We will be happy to prepare all the coffee decaffeinated.

## FRESH JUICES

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<b>Freshly squeezed fruit juice</b> / 0,2 l according to daily offer	85,—
Freshly squeezed lemon juice / 0,08 l	35,—

## JUICE PFANNER

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<b>Orange</b> / 0,2 l	55,—
<b>Apple</b> / 0,2 l	55,—
<b>Strawberry</b> / 0,2 l	55,—

## OUR HOMEMADE FRESH LEMONADES

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<b>Lemon lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Grapefruit lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Cucumber lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Raspberry lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Levander lemonade with sweet balm</b> / 0,3 l <sup>12)</sup>	65,—
<b>Ginger lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Apricot lemonade</b> / 0,3 l <sup>12)</sup>	65,—
<b>Ice tea</b> / 0,3 l <sup>12)</sup>	65,—

## MINERAL AND SPRING WATER

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<b>San Pellegrino sparkling</b> — Italy, Lombardie / 0,75 l	95,—
<b>Aqua Panna still</b> — Italy, Tuscany / 0,75 l	95,—
<b>Solan de Cabras still</b> — Spain, Alta Serrania de Cuenca / 1 l <sup>12)</sup>	130,—
<b>Solan de Cabras still</b> / 0,5 l <sup>12)</sup>	85,—
<b>Mattoni Grand sparkling</b> / 0,33 l <sup>12)</sup>	40,—
<b>Rajec still</b> — Slovakia, Rajecká dolina / 0,33 l <sup>12)</sup>	40,—
<b>Rajec lightly sparkling</b> / 0,33 l <sup>12)</sup>	40,—
<b>Rajec sparkling</b> / 0,33 l <sup>12)</sup>	40,—

## WATER

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**Still / sparkling / 1 l**<sup>12)</sup> 40,—

## SOFT DRINKS

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**Coca-Cola** / 0,33 l 55,—

**Coca-Cola Zero** / 0,33 l 55,—

**Fanta orange** / 0,33 l 55,—

**Sprite** / 0,33 l 55,—

**Kinley tonic water** / 0,25 l 55,—

**Kinley ginger ale** / 0,25 l 55,—

**Red Bull** / 0,25 l 90,—

## BEER

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**Pilsner Urquell bottle** / 0,33 l<sup>1)</sup> 55,—

**Radegast Birell bottle** / 0,33 l — non-alcoholic<sup>1)</sup> 50,—

## COCKTAILS

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**Mojito** 130,—  
Bacardi rum, brown sugar, lime, fresh mint, soda water

**Gin Tonic** 120,—  
Gin Beefeather, tonic water, lemon

**Cuba Libre** 120,—  
Bacardi rum, Coca-Cola, lime juice

**Aperol Spritz**<sup>12)</sup> 130,—  
Aperol, Prosecco, soda

**Virgin Mojito**<sup>12)</sup> 85,—  
brown sugar, fresh mint, soda water, apple juice, lime



## APERITIFS

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<b>Martini Extra Dry</b> / 0,1 l <sup>12)</sup>	90,—
<b>Martini Bianco</b> / 0,1 l <sup>12)</sup>	90,—
<b>Martini Rosso</b> / 0,1 l <sup>12)</sup>	90,—
<b>Crodino</b> / non-alcoholic / 0,1 l <sup>12)</sup>	90,—
<b>Campari Bitter</b> / 0,05 l	80,—

## SHERRY & PORT — 5 CL

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<b>Sherry Pando, Fino</b> <sup>12)</sup>	80,—
<b>Sherry Dry Sack, Medium dry</b> <sup>12)</sup>	80,—
<b>Quinta das Carvalhas, Reserva Tawny Porto</b> <sup>12)</sup>	90,—
<b>Royal Oporto LBV 2013</b> <sup>12)</sup>	90,—
<b>Royal Oporto Ruby</b> <sup>12)</sup>	80,—

## SPIRITS — 4 CL

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<b>Becherovka Original</b>	60,—
<b>Becherovka Lemond</b>	60,—
<b>Slivovice</b> / Žufánek	90,—
<b>Hruškovice</b> / Žufánek	100,—
<b>Hruškovice z dubových sudů</b> / Žufánek	140,—
<b>Jägermeister</b>	70,—
<b>Sambuca Ramazzotti</b>	80,—
<b>Poir au Cognac</b> / Godet	150,—
<b>Ziegler, Nr. 1 Wildkirsch</b> / 43 % / Germany	460,—
<b>Ziegler Williamsbirnenbrand</b> / 43 % / Germany	280,—
<b>Ziegler Alte Zwetschge</b> / 43 % / Germany	280,—
<b>Grappa Jacopo Poli</b> / Sarpa di Poli	130,—

## LIQUERES — 4 CL

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<b>Baileys</b> <sup>7)</sup>	70,—
<b>Grand Marnier</b>	80,—
<b>Liquer de Tequila / Rose Strawberry</b> <sup>7)</sup>	90,—

## VODKA — 4 CL

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<b>Russian Standard Original</b>	70,—
<b>Russian Standard Platinum</b>	90,—
<b>Russian Standard Imperia</b>	140,—
<b>Smirnoff Black</b>	90,—
<b>Ciroc / France</b>	120,—
<b>Beluga, Gold Line</b>	490,—

## TEQUILA — 4 CL

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<b>Casco Viejo Blanco</b>	70,—
<b>Casco Viejo Joven Gold</b>	70,—

## GIN — 4 CL

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<b>Beefeater</b>	70,—
<b>Tanqueray</b>	80,—
<b>Hendrick's</b>	130,—

## RUM — 4 CL

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<b>Bacardi Carta Blanca / Puerto Rico</b>	70,—
<b>Ron Zacapa 23 Solera / Guatemala</b>	190,—
<b>Ron Zacapa Reserva Limitada 2015 / Guatemala</b>	290,—
<b>Diplomático Reserva Exclusiva, 12 yo / Venezuela</b>	190,—
<b>Dos Maderas PX 5+5, 10 yo / Spain</b>	170,—
<b>Angostura 1824 aged 12 yo / Trinidad &amp; Tobago</b>	240,—
<b>Don Papa, 7 yo / Philippines</b>	150,—

## SCOTCH WHISKY — 4 CL

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<b>Chivas Regal, blended Scotch 12 yo</b>	120,—
<b>Dimple, blended Scotch 15 yo</b>	150,—
<b>Cragganmore, Single Malt 12 yo</b>	190,—
<b>Lagavulin, Single Malt 16 yo</b>	220,—

## WHISKEY & BOURBON — 4 CL

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<b>Jack Daniel's</b>	90,—
<b>Jameson</b>	70,—
<b>Tullamore Dew</b>	70,—
<b>Jim Beam</b>	70,—

## COGNAC & BRANDY — 4 CL

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<b>Martell VSOP</b>	170,—
<b>Godet VSOP</b>	170,—
<b>Godet Gastronome Fine Champagne</b>	270,—
<b>Godet XO</b>	450,—
<b>Gran Duque de Alba Solera Gran Reserva / Spain</b>	160,—
<b>Calvados Papidoux XO</b>	130,—

### ALLERGENS — LEGEND

1) cereals 2) crustaceans 3) eggs 4) fish 5) peanut 6) soybeans 7) milk 8) nuts 9) celery 10) mustard 11) sesame seeds  
12) sulfur dioxide 13) lupine 14) molluscs

Sokolovna Průhonice / July 2021

Head chef: Přemek Douša

Priced incl. VAT.



RESTAURACE  
SOKOLOVNA  
PRŮHONICE