



### OPENING HOURS

THURSDAY	11:30 – 22:00
FRIDAY	11:30 – 23:00
SATURDAY	11:30 – 23:00
SUNDAY	11:30 – 18:00

### KITCHEN

THURSDAY	11:30 – 21:00
FRIDAY	11:30 – 21:00
SATURDAY	11:30 – 21:00
SUNDAY	11:30 – 17:00

**FACEBOOK:** @restaurant.valdstejn

**INSTAGRAM:** restaurant\_valdstejn

LIST OF ALLERGENS IS PROVIDED BY WAITING STAFF.



### **APPETIZERS**

VEAL TARTARE WITH WILD GARLIC MAYONNAISE  
AND HOMEMADE FOCACCIA FRIED IN OLIVE OIL 149,-

### **SOUPS**

CHICKEN BROTH WITH FLUFFY MEATBALLS, ROASTED VEGETABLES  
AND CHIVES 59,-

CABBAGE SOUP WITH SMOKED RIBS AND SOUR CREAM 69,-

### **MAIN DISHES**

RABBIT LEG LARDED WITH BACON, GNOCCHI WITH SPINACH  
AND STRONG MEAT GRAVY WITH GIN 249,-

DEER RUMP IN CREAM SAUCE WITH BACON FLAPCAKES, CRANBERRIES  
AND LEMON WHIPPED CREAM 249,-

ROLLED VEAL BRISKET, SPINACH BACON STUFFING, CELERY ROOT PUREE  
AND BEETROOT SALAD WITH APPLES, SOUR CREAM  
AND CARAMELIZED WALLNUTS 249,-

ROASTED PORK BELLY WITH POTATO DUMPLINGS, RED CABBAGE,  
APPLE PUREE AND STRONG MEAT GRAVY 219,-

VEAL TRI TIP STEAK WITH WHITE ASPARAGUS, HOLLANDISH SAUCE  
AND POACHED EGG 299,-

PORK TENDERLOIN IN HERB CRUST  
WITH ROASTED ROOT VEGETABLES AND BABY SPINACH 249,-

CHICKEN SUPREME WITH SUGAR SNAP PEAS, BABY CORN, CARROTS  
AND STRONG POULTRY GRAVY 249,-

ROASTED DUCK BREAST SOUS-VIDE WITH CHERRY SAUCE  
AND ROASTED PUMPKIN 249,-

FRESH PASTA AND GAME RAGOUT WITH MUSHROOMS  
AND PARMESAN 219,-



### **SALADS**

MIXED LEAF SALAD WITH GRILLED FARMHOUSE CHEESE, CHERRY TOMATOES, POACHED PEAR IN RED WINE, CARAMELIZED NUTS AND BALSAMIC DRESSING, TOASTED CIABATTA 199,-

MIXED LEAF SALAD WITH GRILLED CHICKEN MEAT, MARINATED RADISHES, DRIED AND CHERRY TOMATOES AND CROUTONS IN BUTTER 199,-

### **KIDS FOOD**

VEAL IN CREAMY PAPRIKA SAUCE WITH SEMOLINA GNOCCHI 119,-

### **DESSERTS**

DUCAT BUNS WITH VANILLA CREAM, VANILLA ICECREAM AND ICED RASPBERRIES 99,-

### **WITH BEER AND WINE**

BRUSCHETTA WITH SHREDDED BEEF WITH BBQ SAUCE, CHEDDAR, BACON MAYONNAISE, MARINATED ONIONS AND LETTUCE 149,-

HOMEMADE ROASTED ALMONDS WITH SMOKED SALT 79,-

HOMEMADE SALTED/MUSHROOM POTATO CHIPS 59,-

### **SIDE DISHES**

VEGETABLE RICE 59,-

GRATINATED POTATOES 59,-

MASHED POTATOES 59,-

CONFIT GRENAILLE WITH HERBS 59,-

CELERY ROOT PUREE 59,-

GRILLED VEGETABLES 69,-

TOASTED CIABATTA 29,-

### BEER

Bernard unfiltered 12°	0,3/0,5 l	35,-/45,-
Pilsner Urquell 12°	0,3/0,5 l	39,-/55,-
Birell light/semi-dark (bottled)	0,5 l	45,-

### NON-ALCOHOLIC

Coca-Cola/Zero	0,33 l	39,-
Fanta	0,33 l	39,-
Sprite	0,33 l	39,-
Kinley Tonic Water	0,33 l	39,-
Natura lightly sparkling/non-sparkling	0,25 l	35,-
Kofola (tapped)	0,3/0,5 l	35,-/45,-
Soda (tapped)	0,3/0,5 l	30,-/40,-
Water with mint and lemon	1 l	69,-

### JUICES

Cappy Apple	0,25 l	49,-
Cappy Orange	0,25 l	49,-

### LIMONADES

Lemon	0,4 l	59,-
Lime and Mint	0,4 l	59,-
Ginger	0,4 l	59,-
Mango and Passion Fruit	0,4 l	59,-
Grapefruit and Elderberry	0,4 l	59,-
Aloe vera and Lavender	0,4 l	59,-

### COLD DRINKS

Iced Coffee, Whipped Cream and Ice Cream	0,2 l	75,-
Espresso Tonic	0,16 l	79,-

### HOT DRINKS

Espresso		49,-
Ristretto		49,-
Lungo		49,-
Doppio		60,-
Cappucino		65,-
Latte macchiato		75,-
Viennese Coffee		69,-
Algerian Coffee		75,-
Turkish Coffee		49,-
Hot Milk Chocolate		45,-

### HOT DRINKS

Fresh Mint Tea with Honey and Lemon		49,-
Fresh Ginger Tea with Honey and Lemon		49,-
Fruit Tea		39,-
Herbal Tea		39,-
Black Tea		39,-

### APERITIVES

Martini Extra Dry/Bianco	0,1 l	55,-
Martini Fiero	0,2 l	115,-
Campari	0,1 l	70,-
Aperol Spritz	0,24 l	115,-

### DESTILATES

Fassbind Pear/Raspberry	0,04 l	120,-
Jägermeister	0,04 l	55,-
Fernet Stock/Citrus	0,04 l	45,-
Slivovice Fleret 50%	0,04 l	60,-
Hruškovice Fleret 40%	0,04 l	60,-
Baileys	0,04 l	45,-
Tuzemák	0,04 l	40,-
Republica	0,04 l	50,-
Božkov Plum	0,04 l	40,-
Božkov Apple	0,04 l	40,-
Becherovka/Lemond	0,04 l	50,-
Mead	0,04 l	40,-

### VODKA

Grey Goose	0,04 l	95,-
Nemiroff De Luxe/Honey Pepper/Orange	0,04 l	50,-
Absolut Vodka	0,04 l	55,-
Russkij Standart	0,04 l	55,-

### GIN

Bombay Sapphire	0,04 l	75,-
Hendrick's	0,04 l	95,-

### WHISKY

Johnnie Walker Red Label	0,04 l	80,-
Jameson	0,04 l	70,-
Tullamore Dew	0,04 l	70,-
Jack Daniel's/Honey	0,04 l	70,-

### RUM

Ron Barceló Dark	0,04 l	90,-
Diplomatico Reserva	0,04 l	90,-
Zacapa 23 y.o.	0,04 l	120,-
Captain Morgan Spiced	0,04 l	60,-

### BRANDY AND COGNAC

Hennessy V.S.O.P.	0,04 l	110,-
Metaxa *****	0,04 l	60,-

### HOUSE WINE

According to the daily offer

### MORAVIAN WINES – WHITE

**0,7 l**

Grüner Silvaner, 2020, late harvest, semi-dry, Jiří Holešínský	349,-
Pinot Gris /Gewürztraminer, 2020, late harvest, semi-dry, Sedlec Wines	349,-
Frühroter Veltliner, 2019, selection of grapes, semi-sweet, Sedlec Wines	399,-
Gewürztraminer, 2020, dry, Family Winery Sklep Blučina	349,-
Aurelius, 2020, late harvest, semi-dry, Vinařství Bukovský	399,-
Pinot Blanc/Chardonnay 2019, late harvest, semi-dry, Vinařství Bukovský	399,-
Pinot Gris, 2021, late harvest, semi-dry, Salay Winery	349,-
Welchriesling, 2020, late harvest, dry, Salay Winery	399,-

### MORAVIAN WINES – RED

**0,7 l**

Pinot Noir/Blauburger, 2017, dry, Bukovský Winery	399,-
Nitria/Váh, 2018, dry, Bukovský Winery	369,-
Dornfelder, 2019, dry, Bukovský Winery	349,-

### MORAVIAN WINES – ROSE

**0,7 l**

Blaifränkisch Rosé, 2021, semi-dry, Salay Winery	349,-
Cabernet Sauvignon Rosé, 2020, late harvest, semi-dry, Jiří Holešínský	399,-

### SPARKLING WINES

**0,7 l**

Bublina, semi-dry frizzante, Salay Winery	299,-
Bohemia Sekt, Demi Sec	299,-
Bohemia Sekt, Brut	299,-
Bohemia Sekt, non-alcoholic	299,-