SOUPS

0.33 l	Beef Broth with Meat and Liver Dumplings and Vegetables	39,-
0.36 l	Cabbage with Smoked Sausage and Sour Cream	59,-

STARTERS

80 g	Beef Steak Tartar Flavoured by us with Toast and Garlic	99,-
80 g	Smoked Pork Roast in Coloured Pepper with Mustard and Honey Mayonnaise with Dill, Mixed Green Salad, Crispy Garlic and Herb Baguette	89,-
80 g	Marinated Hot Pepper Filled with Fresh Cheese, Mixed Green Salad, Crispy Garlic and Herb Baguette	99,-
80 g	Roast Beef with Smoked Baked Tomato Mayonnaise, Mixed Green Salad, Crispy Baguette with Mustard Butter	109,-
80 g	Marinated Salmon with Dill Cottage Cheese and Fresh Caviar, Mixed Green Salad, Crispy Baguette with Garlic and Herb Butter	149,-

DISHES OF THE DAY – UNTIL 3 P.M.

150 g	Beef Sirloin in Creamy Sauce with Cranberries, Lemon and Whipped Cream	129,-
250 g	Confit Duck Leg, Red Cabbage	159,-
150 g	Deer Gigot on Red Wine with Root Vegetable Chips	169,-
150 g	Beef Shank Goulash with Viennese Onions	109,-
200 g	Young Bull Roulade with Viennese Onions	129,-
150 g	Roast Pork Neck on Dark Beer, Red Cabbage	99,-
3 pcs	Potato Dumplings Filled with Smoked Meat, White Cabbage and Onions	109,-
3 pcs	Leavened Blueberry Dumplings with Sweet Cottage Cheese and Melted Butter	109,-

FRIED DISHES

150 g	Pork Schnitzel with Pickled Gherkin	109,-
150 g	Chicken Breast Schnitzel with Lemon	109,-
120 g	Fried Cheese, Tartar Sauce, Mixed Green Salad	119,-
150 g	Fried Cauliflower, Tartar Sauce	99,-

SHORT-ORDER DISHES

200 g	Beef Rump Steak with Green Pepper Sauce	249,-
200 g	Pork Tenderloin with Fresh Girolle Mushroom Sauce	159,-
200 g	Chicken Steak with Ratatouille Vegetables (Courgettes, Red Peppers, Aubergines, Tomatoes, Red Onions), Rocket Salad	139,-
300 g	Pork Chop Steak with Bone, Beans with Bacon and Demi-Glace Sauce	199,-
200 g	Duck Breast with Pumpkin Purée and Sour Cherry Sauce, Beetroot Chips	169,-
250 g	Trout with Thyme, Bacon and Home-Made Smoked Tomatoes, Lemon	149,-

DISHES TO ORDER:

1500 g	Roast Pork Knee on Dark Beer, Home-Made Bread, Horseradish, Mustard, Hot Pickled Peppers	299,-

SALADS

300 g	Caesar Salad with Chicken, Bacon, Parmesan Shavings and Roasted Croutons	145,-
350 g	Mixed Green Salad with Roast Beef, Cherry Tomatoes, Green Beans, Red Onions and Baked Potatoes with Peels, Mustard and Honey Dressing with Dill	159,-
300 g	Mixed Green Salad with Balkan Cheese (80 g), Marinated Grilled Vegetables, Roasted Pumpkin Seeds and Balsamico Dressing	129,-
300 g	Shopska Salad with Balkan Cheese	99,-

SIDE DISHES

200 g	Bread Dumplings	35,-
200 g	Potato Dumplings	35,-
200 g	Carlsbad Dumplings	39,-
200 g	Boiled Potatoes with Butter and Parsley	35,-
200 g	Boiled Potatoes with Butter and Dill	35,-
200 g	Jasmine Rice	39,-
200 g	Chips	45,-
200 g	Potato Wedges	39,-
200 g	Mashed Potatoes with Onion and Parsley	49,-
4 pcs	Potato Pancakes	39,-
200 g	Grilled Vegetables (Courgettes, Aubergines, Red Peppers, Red Onions)	59,-
200 g	Green Beans with Bacon	59,-
1 pc	Crispy Baguette with Garlic and Herb Butter	29,-
1 pc	Crispy Baguette with Mustard Butter	29,-
	Bread Basket (Bread Rolls, Bread, Wholewheat Bakery)	25,-
1 pc	Bread Roll	5,-
3 pcs	Bread	10,-
60 g	Tartar Sauce	20,-
60 g	Ketchup	20,-
60 g	BBQ Sauce	25,-

DESSERTS

Home-Made Apple Strudel with Raisins, Almonds and Vanilla Sauce	59,-
Banana Split	69,-
Chocolate Sundae	69,-
Caramel and Nuts Sundae	69,-

Cakes, Desserts and Ice-Cream offered in CAFE BALUSTRÁDA

BEER

Pilsner Urquell (draught)	0,3/0,5 l	29,-/45 CZK
Birell Pomelo-Grep (draught)	0,3/0,5 l	20,-/35 CZK
Birell (bottled)	0,5 l	35 CZK

NON-ALCOHOLIC DRINKS

Kofola (draught)	0,3/0,5 l	20,-/30 CZK
Vinea (draught)	0,3/0,5 l	22,-/35 CZK
Bonaqua	0,25 l	25 CZK
Coca Cola/Zero	0,33 l	39 CZK
Fanta	0,33 l	39 CZK
Sprite	0,33 l	39 CZK
Tonic	0,33 l	39 CZK
Water with Lemon	1 l	30 CZK

JUICES

Apple	0,25 l	39 CZK
Orange	0,25 l	39 CZK
Strawberry	0,25 l	39 CZK
Pear	0,25 l	39 CZK

HOMEMADE SODAS

Lemon	0,45 l	39 CZK
Raspberry	0,45 l	39 CZK
Ginger	0,45 l	39 CZK

COLD DRINKS

Strawberry milkshake	0,4 l	39 CZK
Ice Coffee	0,2 l	59 CZK

HOT DRINKS

Espresso	40 CZK
Ristretto	40 CZK
Lungo	40 CZK
Doppio	60 CZK
Cappucino	49 CZK
Latte macchiato	52 CZK
Vienna Coffee	55 CZK
Algerian Coffee	59 CZK
Irish Coffee	40 CZK
Chocolate Drink	45 CZK
Fresh Mint Tea with Honey and Lemon	45 CZK
Fresh Ginger Tea with Honey and Lemon	45 CZK

APÉRITIFS

Martini (Extra Dry, Bianco)	0,1 l	55 CZK
Campari	0,1 l	70 CZK
AperolSpritz	0,22 l	75 CZK

DISTILLATES

Jägermeister	0,04 l	55 CZK
Fernet Stock/Citrus	0,04 l	45 CZK
Becherovka/Lemond	0,04 l	50 CZK
Slivovice Fleret 50 %	0,04 l	60 CZK
Pear Fleret 40 %	0,04 l	60 CZK
Bailey´s	0,04 l	45 CZK
Tuzemák	0,04 l	40 CZK
Republica	0,04 l	45 CZK
Plum Božkov	0,04 l	35 CZK
Apple Božkov	0,04 l	35 CZK

VODKA

Absolut Vodka	0,04 l	55 CZK
Russkij Standart	0,04 l	55 CZK

GIN

Bombay Saphire	0,04 l	55 CZK

WHISKY

Johnie Walker Red Label	0,04 l	60 CZK
Jameson	0,04 l	60 CZK
Tullamore Dew	0,04 l	60 CZK
Jack Daniel´s/Honey	0,04 l	70 CZK

RUM

Captain Morgan Spiced	0,04 l	60 CZK
Diplomatico Reserva	0,04 l	90 CZK
Zacapa 23 y.o.	0,04 l	110 CZK

BRANDY A COGNAC

Metaxa *****	0,04 l	60 CZK

WINE ON TAP

Müller Thurgau	0,2 l	48 CZK
Modrý Portugal	0,2 l	48 CZK

MORAVIAN WINES 0.7 L – WHITE

Chardonnay 2019, medium dry	249 CZK
Pinot Blanc, 2019, dry	249 CZK
Sauvignon, 2016, dry	249 CZK
Chardonnay, late harvest, 2018, medium sweet	349 CZK
MÜLLER Thurgau, late harvest, 2019, medium sweet	349 CZK
Grüner Veltliner, late harvest, 2018, medium dry	349 CZK
Pálava, selection of grapes, 2017, medium dry	499 CZK

MORAVIAN WINES 0.7 L – RED

Frankovka, 2017, dry	249 CZK
Pinot Noir, kabinett, 2017, dry	299 CZK

MORAVIAN WINES 0,7 L – ROSÉ

Blauer Portugieser ROSE, 2018, medium dry	249 CZK

Spa Resort Libverda
Lázně Libverda 82, 463 62

+420 482 368 100-102
info@lazne-libverda.cz
www.lazne-libverda.cz

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