

Social dinner at Vinohradský Parlament

Menu for October 17, 2013

SALADS

- 1. BAKED BEETROOT SALAD** 149,-
300 g
Served with young spinach leaves scattered with crumbled fresh goat cheese from Pěnčín farm, honey and nut dressing and toasted bread
- 2. FARMER'S STYLE SALAD SERVED WITH A LEG OF CHICKEN** 145,-
300 g
Torn summer lettuce leaves with a mustard and oil dressing, white bread croutons, pieces of roasted chicken leg, a poached egg and toasted bread
- 3. LETTUCE WITH PEARS AND BLUE CHEESE** 142,-
300 g
Crispy lettuce with slices of ripe pear, blue cheese, fried almonds, roasted pumpkin seeds and a honey dressing

SOUPS

- SOUP OF THE DAY** 45,-
0,35 l
Ask our waiters about today's soup
- STRONG BEEF RIB AND TAIL BROTH** 49,-
0,35 l
Cooked slowly and served with marrow dumplings, root vegetables and chives
- POTATO SOUP WITH SAVOY CABBAGE** 47,-
0,35 l
Prepared solely from Czech vegetables and potatoes with young savoy cabbage, dried mushrooms, served with toasted bread
- BASKET OF BREAD** 15,-

TODAY'S OFFER

- 4. ROASTED PHEASANT LEG WITH BACON** 159,-
200 g
pheasant baked with bacon and wild spice, served with thickened red cabbage, salty yeast pancakes with herb and strong gravy.
- 5. LEG OF WILD BOAR WITH ROSEHIP SAUCE AND ROWANBERRIES** 175,-
200 g
Slowly stewed slice of chuck tender from young bull with mushrooms served with home-made dumplings cooked in a mug in a water bath
- 6. FARMER'S STYLE CHICKEN ROLL WITH LIVER** 165,-
200 g
Slowly roasted chicken roll with liver stuffing, served with a ragout from green mountain lentils and a rich chicken gravy
- 7. RABBIT IN CREAM SAUCE** 179,-
200 g
Leg of oven-stewed rabbit with vegetables, spices and thyme served with round dumplings cooked in our restaurant and cranberry mousse
- 8. GRILLED CUTLET FROM PŘEŠTICE PIG** 229,-
300 g
Charcoal-grilled rib bone cutlet served with creamy savoy cabbage, baked young potatoes and a rich gravy

9. BLATNÁ CARP WITH GARLIC AND CARAWAY SEEDS	175,-
A charcoal grilled carp fillet served with South-Bohemian mashed peas and a creamy white wine and shallot sauce	180g
10. BEEF TOP SIRLOIN WITH BLACK PEPPER	239,-
A charcoal-grilled steak with freshly ground black pepper, served with thickened kohlrabi, mashed potatoes and a pepper sauce	200 g
11. PORK NECK IN AN ORIGINAL BEER MARINADE	170,-
Pork marinated for 3 days prepared over charcoal and served with a hot pepper salad, grilled whole baby potatoes with their skin and horseradish mustard	250 g
12. DILL SAUCE WITH A SOFT-BOILED EGG	135,-
Sweet and sour creamy sauce from fresh dill, served with boiled potatoes and a soft-boiled egg	350 g

DESSERTS

DANISH PASTRY STRUDEL WITH SOUR CHERRIES	65,-
Warm Danish pastry strudel with de-stoned sour cherries served with vanilla cream	150 g
HOME-MADE BLUEBERRY CAKE	59,-
Warm cake sprinkled with warm rum and butter crumble served with home-made blueberry ice-cream	150 g
POTATO DUMPLINGS WITH PLUMS	75,-
Plums stewed with cinnamon and cloves served with potato dumplings and breadcrumbs roasted in butter	150 g
FRIED APPLES	79,-
Slices of summer apples fried in a beer batter served with cinnamon-flavoured ice-cream and a malted caramel biscuit	150 g

EVENING SPECIALITIES

"The freshest dishes directly from the oven are prepared regularly
once a week and offered until sold out."

Every Thursday at 6 p.m. we offer this fresh from the oven:

13. FARMER STYLE YOUNG CHICKEN

A roasted whole chicken with home-made stuffing and herbs served with spinach, mashed potatoes, peas and parsley with a butter gravy	159,-
	1/2

The last order of dishes can be taken 1 hour before the end of the opening
hours.