

## Side Dish

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1 pc	Baked potato with Herb cream	38,-
200 g	Boiled potatoes with Butter	26,-
200 g	Spicy sautéed potatoes	36,-
200 g	Baked potato slices with Thyme and Butter	38,-
1 pc	Baked baguette with Herb butter	36,-
1 pc	Grilled corn on the cob	48,-
200 g	Grilled vegetable mix	48,-
100 g	Grilled Aubergine	32,-
1 pc	Grilled peppers	42,-
120 g	Bread	25,-
1 pc	Toast	10,-
	Dressing & Sauces per daily offer	25,-

## Afters

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Home-made Chocolate cake with raspberry sauce	68,-
Hot raspberries with Vanilla ice cream and whipped cream	75,-
Greek yoghurt with honey and walnuts	48,-

Further items per daily offer.

## Snacks

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Chips	32,-
Peanuts	28,-
Nachos chips with spicy/cheese salsa	59,-
Bake Rolls	35,-
Almonds	42,-
Green olives	42,-



# ZÁMEK BAR

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## Menu

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[www.zamek-bar.cz](http://www.zamek-bar.cz)

## Starters

80 g	<b>Toasted bread with juicy pork medallions</b> with onion jam and creamy horseradish	79,-
80 g	<b>Home made duck pate</b> <span style="float: right;"><i>TIP</i></span> with cranberries sauce and toast	85,-
200 g	<b>Grilled Bell pepper</b> with cheese variation filling	85,-
80 g	<b>Beef Tenderloin Carpaccio</b> <span style="float: right;"><i>BESTSELLER</i></span> with dried tomatoes, Parmesan cheese and Arugula	125,-
1/2 persons	<b>Assorted Cheese Platter</b>	95,-/180,-

## Fish

200 g	<b>Griled norwegian Salmon steak</b>	169,-
200 g	<b>Salmon steak</b> in sesame crust <span style="float: right;"><i>BESTSELLER</i></span>	175,-
200 g	<b>Salmon steak</b> filled with Feta cheese and basil	189,-

## Venision

180 g	<b>Wild-board goullash with speck dumpling</b> and softly grated horseradish	159,-
200 g	<b>Venision tournedo in nut crust</b> <span style="float: right;"><i>TIP</i></span> with stewed apples and pears	229,-
200 g	<b>Venision steak with mushrooms sauce</b>	219,-
200 g	<b>Venision steak served over the plum sauce</b> <span style="float: right;"><i>BESTSELLER</i></span> with cranberries and juniper	215,-
200 g	<b>Venision steak with glazed shallot</b> served over groats risotto with mushrooms	265,-
200 g	<b>Venision steak with chilli butter</b> served with red-beet purée	249,-

## Grilled Meat and other Specialities

200 g	<b>Duck breast Barberie</b> with tasty raspberrie sauce	195,-
200 g	<b>Grilled Flank steak</b> gratinated with parmesan and cherry sauce	275,-

200 g	<b>Chicken steak with basil sauce</b>	145,-
150 g / 200 g	<b>Chicken steak in herb marinade</b>	115,-/129,-
150 g / 200 g	<b>Marinated Pork Neck with Garlic</b>	115,-/135,-
150 g / 200 g	<b>Grilled Pork Neck with onion jam</b> and creamy horseradish	129,-/149,-
200 g	<b>Pork Tenderlion filled with plums and nuts</b> with cinnamon sauce <span style="float: right;"><i>TIP</i></span>	185,-
200 g	<b>Grilled Pork Tenderloin served over the Rucola</b> salad with onion and cherry tomatoes	175,-
200 g / 300 g	<b>Beefsteak with Pepper sauce</b>	269,/375,-
100 g / 150 g	<b>Beef Tartare</b> with 2/3 slices of toasted bread	160,-/239,-
200 g	<b>Grilled Camembert-type Cheese</b> with cranberries <span style="float: right;"><i>VEGETARIAN</i></span>	129,-
100 g	<b>Hamburger &amp; Tortilla chips</b>	119,-
100 g	<b>Chicken burger with vegetable</b>	129,-

**Steaks can be prepared to your taste:**

**Raw, Rare, Medium, Well done**

*Preparation time for grilled dishes is between 30 - 45 minutes.*

*Larger steaks can be prepared upon request.*

*We charge 70 % of the price for half portion*

## Salads

100 g	<b>Garden Salad with Grilled chicken,</b> pears, parmesan and touast <span style="float: right;"><i>TIP</i></span>	129,-
100 g	<b>Pieces of Salmon with variation of salads</b> basil, ollive and dried tomatoes	149,-
	<b>Cucumber Salad</b> with Walnuts, yoghurt, garlic and grapes	89,-
	<b>Rucola Salad with Onion</b> with Cherry tomatoes and Croutons	89,-
	<b>Caesar Salad</b> with grilled pancetta dresing and garlic croutons	119,-