

Beer specialties

Fried potato crisp 89,-

Cottage cheese tartare, toasted homemade bread 129, -

Marinated camembert with chilli pepper and red onion, home made bread 129,-

Roast pork belly in beer marinade, goat horns, pickles, mustard, homemade bread 129, -

Duck liver in garlic and marjoram, cabbage pancake 199,-

Deep-fried chicken strips in a mildly spicy nachos crumbs, with vegetables and dip 199,-

Sauces according to the offer 25,-

Basket of home made pastries 34,-

Soups

Home made broth with meat, root vegetables and noodles 64,-

Tomato soup with basil pesto and sour cream 74,-

Main dishes

Deep fried cheese with french fries and tartar sauce 199,-

Fried schnitzel from pork neck, boiled potatoes with butter and parsley 199,-

Vegetarian double sandwich with fried eggs, cheddar, lamb's lettuce, tomato relish, mayonnaise with french fries and tartar sauce 209,-

Double sandwich Nová sladovna with chicken breast, fried egg, cheddar, lamb's lettuce, tomato relish, mayonnaise with french fries and tartar sauce 209,-

Chicken wings, sauces (garlic, spicy), home made bread 219,-

Chicken breast stuffed with pancetta and blue cheese, baby potatoes, herb dip 229,-

Quesadilla with chicken meat 249,-

Pork tenderloin with crispy cabbage, pepper sauce and potatoes au gratin 259,-

Paired with beer: Brewer Martin Jánošík recommends Opavský Korbel 11°

Roast pork ribs with pepper and honey, fresh horseradish, mustard, pickles, home made bread 500g/299,-

Spicy beef goulash stewed in beer with speck dumplings and vienna onion 249,-

Paired with beer: Brewer Martin Jánošík recommends Opavský Korbel 11°

Slowly simmered beef cheeks on red wine, served with stir-fried root vegetables and potato puree 254,-

Paired with beer: Brewer Martin Jánošík recommends Opavský Korbel 11°

Traditional beef sirloin in cream sauce with carlsbad dumplings, whipped cream and cranberries 269,-

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Finely chopped beef tartar with fried bread and garlic 279,-

Delicate beef burger with bacon, cheddar, tomato, pickle, lamb's lettuce, arugula, home made mayonnaise with french fries and tartar sauce 259,-

Pulled beef burger

Shredded beef in a sweet and spicy marinade, mayonnaise, cheddar, lettuce, red onion, spicy tomato sauce with french fries and tartar sauce 249,-

Baked pike perch in butter, pea ragout with pancetta 299,-

Beef Diamond steak with pepper sauce, home made steak fries 299,-

Home made pasta/risotto/gnocchi

Tagliatelle with chicken chunks, basil pesto, cream and cheese Grana 219,-

Creamy risotto with green pea and spinach pesto 219,-

Chicken chunks – surcharge applies 44,-

Pork tenderloin – surcharge applies 49,-

Home made potatoe gnocchi with pancetta, cream, yolk, garlic and cheese 199,-

Chicken chunks – surcharge applies 44,-

Pork tenderloin – surcharge applies 49,-

Salads

Caesar salad 169,-

Romaine lettuce leaves, caesar dressing, parmesan, croutons

Marinated chicken chunks – surcharge applies 44,-

Leaf salad with vegetables and grilled mozzarella in pancetta, baked toast 214,-

Desserts

Chocolate fondant with forest fruit coulis 109,-

Hot raspberries with vanilla ice cream 129,-

Ice cream and sundaes

Nuts sundae (chocolate and vanilla ice cream, nuts, whipped cream, caramel topping) 129,-

Chocolate sundae (chocolate ice cream, whipped cream, chocolate topping) 129,-

Fruit sundae (strawberry and vanilla ice cream, fruits, whipped cream) 129,-

Ice cream (according to the offer) 29,-

Snacks

Cheese sticks 39,-

Salted peanuts 39,-