



Pilsner Urquell Original Restaurant SLEZSKA

In 1842, brewmaster Josef Groll brewed an exquisite bottom fermented lager for the first time in Pilsen. This lager rose to fame as Pilsner Urquell. Brewers all around the world have tried to imitate its delicious taste, balanced bitterness, creamy foam. Hundreds of beers try to illustrate its quality with the designation Pils, Pilsner or Pilsener, however, Pilsner Urquell remains the only and unbeatable original. The chain of restaurants called Pilsner Urquell Original Restaurant is the ideal setting where you can taste the best original. On the walls you can notice period photos and replicas of historical tools which were used for the production of beer in the past. Stroke your taste buds with excellent beer, savour Czech cuisine. Cheers and bon appetit!



LEŽÁK

Světlé spodně kvašené pivo typu ležák vařené dle plzeňské receptury. Zakladatelem a zároveň nejvýznamnějším představitelem této kategorie je český **Pilsner Urquell**, jehož tradice sahá až do roku 1842 a je pravým klenotem mezi českými pivy.

Seznamte se s originální chutí, která plzeňskému pivu získala celosvětovou proslulost.

JAK SE HODNOTÍ CHUŤ PIVA?

DOPŘEJTE SVÝM SMYSLŮM dokonalý požitek

HOŘKOST	cítíme nejvíce v zadní části jazyka. Intenzitu a charakter hořkosti určuje množství, kvalita a druh chmele.
SLADKOST	cítíme nejvíce v přední části jazyka. Sladká chuť pochází ze sladu a je ovlivněna stupněm kvašení.
PLNOST	cítíme v celých ústech a pochází především z cukrů, které nebyly kvasinkami přeměněny na alkohol.





SOMETHING WITH BEER

100g	Tvarůžky marinated in beer served with red onion, butter and fresh bread A1a, A3, A7.	145,-
120g	Slices of pork flank marinated in Hungarian paprika with Kremz mustard, coarse salt and red pepper fresh bread A1a, A8c, A10.	165,-
120g	Marinated Hermelín cheese "Kráľ sýrů" in spicy pickle with onion, hot pepper and fresh bread A1a, A3, A7.	145,-
100g	Devil's toast with meat mix and poached egg, sprinkled with cheese A1a, A3, A7.	165,-
4 pcs	Fried Slovakian string cheese served with Chipotle mayonnaise A1a, A3, A7.	169,-
120g	2 pcs Juicy meattball on toasted breadwith glazed onion and spicy chalamade A1a, A3, A7, A10.	175,-
80g	Home-made cracklings served with spring onion, mustard, pickles and freshly baked bread A1a, A10.	135,-
80g	Roasted almonds with chilli A8a.	99,-
200g	Home-made potato crisps with BBQ sauce A3, A7, A10.	109,-
250g	Chips from our potatoes sprinkled with Balkan cheese with home-made Tartar sauce A3, A7, A10.	159,-
500g	Pilsen platter - selection of starters for more persons with fresh horseradish, mustard, pickle, butter and bread A1a, A3, A7, A10. Marinated flitch, tvarůžky in beer, 2 pcs Slovakian strings cheese, marinated Hermelín cheese, cracling spread	549,-
150g	Truffle tartar beefsteak with capers, from young bull well-aged beef meat, seasoned by us, served with toasts, red onion and garlic A1a, A3, A10.	299,-
500g	Platter with mini schnitzels - choice from pork neck or chicken breasts. Served with mustard and pickles A1a, A3, A7, A10. Minimum order is 500g	465,-

SOUPS

0,33 l	Strong broth from beef marrow bones with meat, root vegetables and home-made noodles A1a, A3, A9.	79,-
0,33 l	Silesian garlic soup with bacon, garlic bread croutons, cheese and egg A1a, A3, A7.	79,-
0,33 l	Proper tripe soup with fresh bread A1a.	84,-





SPECIALS TO PILSEN BEER

1300g	Pork back knee sous vide with bone roasted on dark beer Kozel, served with pickles, mustard, fresh horseradish and bread A1a, A3, A10	479,-
	Every 100g extra is charged with 35,-	
500g	Slowly roasted pork ribs sous vide with marinade from the meat juice, beer and honey served with fresh horseradish, Coleslaw salad and farmer's bread A1a, A3	329,-
500g	Chicken Buffalo Wings on iceberg lettuce with barbecue and blue cheese sauce and crispy bread A1a, A3, A7	229,-
2950g	Meat selection of the Pilsen brewer Groll - variation for several people served with mustard, horseradish, cucumbers, BBQ and blue cheese sauces, toasts, fresh and toasted bread A1a, A3, A7, A10.	1290,-
	Hock, pork ribs, 1 kg wings and tartare	

CZECH CLASSICS

150g	Traditional roast sirloin in sour cream sauce, served with variation of dumplings, cranberry coulis and home-made whipped cream A1a, A3, A7, A9, A10	264,-
150g	Pilsen beef goulash from shank sprinkled with red onion and yeast dumpling A1a, A3, A7	264,-
1 pc	Confit duck leg with red cabbage with apples and cinnamon, homemade bacon dumpling A1a, A3, A7.	294,-
150g	Slow-braised beef cheeks on red wine with vegetable crisps and baked bacon A1a, A3, A9, A12.	249,-
	Recommended with mashed potatoes with bacon and onion	
150g	Chicken breasts on grilled vegetables - served on hot cast-iron pan A7	214,-
	Recommended with baked herbed potatoes	
150g	Six weeks aged cheese from Polabí fried on clarified butter with home-made Tartar sauce A1a, A3, A7, A10.	199,-
	Recommended with chips from our potatoes	
450g	Home-made potato pancake with spicy meat mix, vegetable and cheese A1a, A3, A7, A10	274,-
200g	Wiener schnitzel from pork neck or chicken breast fried until golden on fat A1a, A3, A7.	214,-
	Recommended with mashed potatoes with butter	
200g	Roast loin of pork with green peppercorn sauce A1a, A7	234,-
	Recommended with potatoes au gratin with cream and herbs	
200g	Grilled pork liver sprinkled with Vienna onion. french fries, homemade tartare sauce A1a, A3, A10.	204,-

STEAKS

You can choose how well you want your meat roasted!

300g	Well-aged beef Rib eye	469,-
	meat ages with the use of 21-days dry aging method	
200/300g	Beef steak from young bull sirloin	419/599,-





RECOMMENDED SAUCES AND SIDE DISHES

1dl	Mushroom sauce from boletes and cream A1a, A7	69,-
1dl	Green peppercorn sauce with cream A1a, A7	69,-
1dl	Thyme demi glace A1a, A9, A10	69,-
150g	Bean pods with streaky bacon	85,-

TORTILLA AND BURGERS FROM BOTH GRILL AND KITCHEN

150g	Bacon burger A1a, A3, A7, A10, A11 Home-made bun with sunflower seeds, iceberg lettuce, French dressing, well-aged beef meat, caramelised onion, tomato, cheddar cheese, streaky bacon, potato chips	259,-
150g	Triple cheese burger A1a, A3, A7, A10, A11 homemade bun with sesame seeds, aged beef, parmesan chips, Emmental, baked bacon, red onion, pickle, roquette, cheddar sauce, our ketchup, potato chips	259,-
125g	Halloumi burger A1a, A3, A7, A10, A11 Home-made bun with sunflower seeds, Belgian sauce, iceberg lettuce, grilled Halloumi cheese, roasted champignon Portobello, tomato, caramelised onion, honey-mustard sauce, potato chips	259,-
1 pc	Caesar Tortilla, french fries and homemade tartar sauce A1a, A3, A4, A7, A10 with chicken meat, roasted bacon, cherry tomatoes, romaine lettuce, anchovy dressing, Grana Padano sprinkles,	229,-

DISHES FROM THE GRILL ON WOOD COAL

We wish you a pleasant experience when consuming our grilled specialities.

Times of meal preparation – by employment of the grill.

Grilled specialities We - Fri from 4pm. Other days according to reservations.

250g	Pork neck with green beans and fried egg, served on hot cast-iron pan with fresh crispy bread A1a, A3	285,-
125g	Grilled Cyprus sheep cheese Halloumi on vegetable salad and pesto A7	229,-
120g	Hermelin cheese on grill with streaky bacon chips, vegetable salad and pesto A3, A7	205,-
150g	Our butcher's sausage roasted on the grill, mustard, fresh horseradish, bread A1a, A3, A7, A10	155,-

Please, ask our staff about special daily offer of dishes from the grill





SIDE ORDERS WITH GRILLED SPECIALTIES

250g	Grilled vegetables A3, A7	85,-
1 pc.	Baguette with herb butter A1a, A3, A7	60,-
200g	Grilled potatoes with rosemary	65,-
150g	Grilled Portobello champignons A3, A7	70,-

SALADS

250g	Caesar salad with classic anchovy dressing, croutons and Grana Padano cheese shavings A1a, A3, A4, A7	155,-
350g	Caesar salad with thinly sliced chicken breast, roasted streaky bacon, anchovy dressing, herb croutons and Grana Padano cheese shavings A1a, A3, A4, A7	205,-
350g	Mixed salad with grilled Cyprus sheep cheese Halloumi, Portobello champignons and honey-mustard dressing served with toast bread A1a, A3, A7	225,-

KIDS' MEALS

100g	Fried chicken schnitzel with fine mashed potatoes and fruit puree A1a, A3, A7	139,-
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DESSERTS

1 pc.	Chocolate mousse with raspberries and homemade whipped cream A3, A7	99,-
100g	Apple strudel with walnuts and vanilla ice cream decorated with homemade whipped cream A1a, A3, A7, A8c	109,-

SIDE ORDERS

200g	French fries from our potatoes	54,-
200g	Baked herb potatoes in skin with fried bacon and onion	54,-
200g	Mashed potatoes with streaky bacon and onion	52,-
200g	Boiled potatoes with butter A7	45,-
200g	Mashed potatoes with butter A7	53,-
180g	Dumpling by daily offer A1a, A3, A7	45,-
1 pc.	Roasted baguette with herb butter A1a, A3, A7	60,-
2 pc.	Toast with garlic A1a, A3	30,-
1 pc.	Crispy fresh bread A1a, A3, A7	30,-
2 pcs	Slice of bread A1a, A3	18,-





SIDE ORDERS

Homemade tartar sauce A3, A7, A10	40,-
Ketchup	30,-
Mustard A10	30,-
Fresh horseradish	40,-
Pickles A10	40,-
Pickled hot peppers A10	40,-
Cucumber, tomato salad	54,-
Shopska salad A7	80,-
Blue cheese, Sweet chilli, Devil's, BBQ sauce A3, A7, A10	44,-

We can prepare menu, banquet or any other form of refreshment made to your needs for your company event, birthday party or other special occasion!



Všechny ceny v menu jsou uvedeny v Kč



JSME HRDÍ DRŽITELÉ HVĚZDY SLÁDKŮ 2023

OCENĚNÍ ZA NEJLEPŠÍ PÉČI O ČEPOVANÉ PIVO

Hvězda sládků je ocenění hospod, které nabízejí nejlepší pivní zážitek. Uděluje ji Plzeňský Prazdroj na jeden kalendářní rok a je garantem špičkové kvality. Dostat ji mohou opravdu jen ty nejlepší hospody a restaurace za perfektní péči o pivo a správné čepování.

UDĚLEJTE SI SAMI RYCHLÝ TEST



Chladné a mokré sklo

Pivo musí být načepované do chladné a opláchnuté sklenice, jen v ní má správnou chuť. Chladné musí být i ucho püllitru.



Hustá a krémová pěna bez bublin

Základní ukazatel toho, že hostinský umí pivo dobře načepovat.



Pivo kroužkuje

Po napití zanechává pivo na skle stopy v podobě charakteristických kroužků. Je to důkaz, že je sklenice dokonale čistá.



Ta správná chuť

Správnou chuť má jen pivo skladované v chladu a tlačené správným plynem. Stejně důležité je pravidelně čištěné pivní vedení a výčepní pult. A samozřejmě správný styl čepování.



www.hvezdasladku.cz



ALTERNATE BEER TAPPINGS STYLES

MLÍKO

Beer-clean and wet glass filled up in one go to the brim with creamy beer foam which is very drinkable and full of beer with a gently sweetish taste. At first sight, it resembles a glass of milk, hence the name. You will savour it the best if you drink it as soon as possible, preferably knock it back.

ČOCHTAN

Beer-clean and wet glass filled up with beer with a total absence of beer foam. This style of tapping contains most of natural CO2. Beer tapped like this has a great bite and it is beer for real experts who can drink it.

ŠNYT

Šnyt or košt. Every good BARTENDER spoils themselves with šnyt when tapping a new barrel or tank and therefore they taste its quality. Karel Čapek also states that beer experts drink šnyt, but the reason is that they would be ashamed of a half-pint. Furthermore, according to him šnyt will definitely “not cease to exist, because, with it, the favourite boundary between 'having one' or 'having no more' would cease to exist, too.” Šnyt is at least something more than nothing, even though the glass is not full. And that is why it will remain as well as most compromises.

HLADINKA

Favourite style of tapping beer in one go. Beer tapped this way is typical for its dense and creamy foam which makes white rings, called hladinky, on the side of a glass when sipping. The foam is wet and full of beer in the contrary with the dry head. Beer tapped as hladinka is a real beer experience.

DRAFT BEER (/)

HAVE A BEER FROM THE TANK – the freshest beer directly from the brewery

Pilsner Urquell Lager A1c 0, 5 l/61,-
Czech beer, Beer from tank

Pilsner Urquell Lager A1c 1 l/122,-
Czech beer, Beer from tank

Velkopopovický Kozel Dark A1c 0, 5 l/43,-
Gently sweetish caramel taste due to using several kinds of carefully prepared malts

Choice of brewers A1c 0,4/52,-
Every month a new beer on the spigot. Ask the operator for this month's offer.

Black and Tan A1c 0, 5 l/56,-
Combination of pale lager's bitterness and dark beer's caramel taste

Birell Pale, non - alcoholic beer A1c 0, 3 l/33,-
Favourite non - alcoholic beer which guarantees the genuine taste of beer thanks to a special kind of yeasts

Birell Pale, non - alcoholic beer A1c 0, 5 l/44,-
Favourite non - alcoholic beer which guarantees the genuine taste of beer thanks to a special kind of yeasts

Birell Pomelo & Grapefruit A1c 0, 3 l/33,-
New! Refreshing mixed drink from non - alcoholic beer with the flavour of pomelo and grapefruit

Birell Pomelo & Grapefruit A1c 0, 5 l/44,-
New! Refreshing mixed drink from non - alcoholic beer with the flavour of pomelo and grapefruit

Pilsen hladinka A1c 0, 5 l/61,-

Pilsen čochtán A1c 0, 5 l/61,-

Pilsen šnyt A1c 0, 3 l/39,-

Pilsen mlíko A1c 0, 3 l/39,-

Velkopopovický Kozel dark šnyt A1c 0, 3 l/32,-

BOTTLED BEER (0,5l)

Pilsner Urquell Lager 0,5l A1c 61,-
Experience the originality of the taste of Czech national wealth

Birell Mild, non - alcoholic beer A1c 44,-
Refreshing combination of hops bitterness and the taste of caramel malts. Non - alcoholic beer

CAN BEER (0,5l)

Birell Lime & Raspberry A1c 44,-
Mixed drink from non - alcoholic beer with the flavour of sour lime and sweet strawberry that will refresh you. Without preservatives and artificial dyes

Birell Mild - Lemon A1c 44,-
Try a half-soft, non-alcoholic beer with a refreshing citrus flavor

CIDER (0,4l)

Frisco - daily menu A1c 48,-



SPATTERED WINE FANGALO

(0,15l/0,5l)

South Africa

White wine A12	48,-/160,-
Red wine A12	48,-/160,-
Rose wine A12	48,-/160,-
Mulled wine 0,2l A12	68,-

You can find the offer of wines of 0,75 l in the wine list.

SPARKLING WINES (0,75l)

Bohemia Sekt Demi A12	380,-
Bohemia Sekt Brut A12	380,-
Bohemia Sekt Blanc de Noir A12	410,-
Mionetto Prosecco Brut A12	490,-

VODKA (4 cl)

Absolut vodka	75,-
Finlandia vodka	75,-
Finlandia vodka Cranberry	75,-

GIN (4 cl)

Beefeater gin	75,-
Beefeater pink	75,-
Bombay Sapphire gin	95,-
Hendrick's gin	150,-

LIQUORS (4cl)

Absint	75,-
Bailey's A3, A7	70,-
Becherovka	55,-
Fernet Stock	55,-
Fernet Stock Citrus	55,-
Jägermeister	70,-
Rum Božkov	50,-
Zelená Stock	50,-

WHISKY, BOURBON, COGNAC (4 cl)

Jameson	75,-
Tullamore dew	75,-
Jack Daniel's	80,-
Jack Daniel's Honey	80,-
Jack Daniel's Fire	80,-
Jack Daniel's Single Barrel	130,-
Metaxa 5*	75,-
Grizignac	65,-

BRANDY/TEQUILA (4 cl)

Plum brandy R. Jelínek 45%	75,-
Plum brandy Žufánek 50%	95,-
Pear brandy Williams R. Jelínek 42%	80,-
Spiš original pear brandy	70,-
Tequila José Chervo Especial Reposado	95,-
Tequila José Chervo Especial Silver	95,-

RUM (4 cl)

Havana Club 3 y.o.	75,-
Captain Morgan Spiced	75,-
Božkov Republica	70,-
Ron Cortez Blanco	80,-
Panama	
Brugal Anejo	85,-
Dominicana	
Legendario elixir	100,-
De Cuba	
Zacapa 23 y.o.	200,-
Guatemala	
Bumbu rum	190,-
Barbados	
Diplomatico 12 y.o.	170,-
Venezuela	
Don Papa	170,-
Philippines	
Plantation 20 y.o. Anniversary	200,-
France	
Unhiq XO	460,-

MIXED DRINKS (0,4 l)

Mojito alco	160,-
Mojito non - alco	85,-
Aperol Spritz A12	119,-
Aperol, Cinzano Pro-Spritz, Soda	



SOFT DRINKS (0,2 l)

Fuze tea black ice tea lemon lemongrass	48,-
Fuze tea green ice tea strawberry, aloe vera	48,-
Cappy	48,-
apricot, multivitamin, orange, black currant, pear, apple, grapefruit, strawberry, pineapple	

SOFT DRINKS (0,25 l)

Kinley Tonic	48,-
Kinley Tonic Ginger	48,-
Kinley Bitter Rose	48,-
Natura	
still, gently sparkling, sparkling	36,-
Red Bull	75,-

SOFT DRINKS (0,33 l)

Coca - Cola, Zero	48,-
Fanta	48,-
Sprite	48,-

SOFT DRINKS (1l)

Jug of water with lemon and mint	45,-
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COFFEE (7g)

Pellini

Lungo 10 cl	45,-
Espresso 4 cl	45,-
Ristretto 2 cl	45,-
Cappuccino A7	55,-
Latte macchiato A7	58,-
Decaffeinated coffee	48,-
Frappe A7	65,-
Viennese coffee A7	63,-
Turkish coffee	45,-
Cream 10g A7	8,-
Homemade whipped cream 25g A7	18,-

TEA (1 pc.)

Dilmah tea of the day	45,-
Tea from fresh mint	65,-
Honey 20g	10,-

HOT DRINKS (2dl)

Mulled Juice	56,-
Mulled wine A12	68,-

ADDITIONAL ASSORTMENT

Allergens are listed on the packages

Pub crisps	42,-
Pistachios	59,-
Peanuts	42,-
Salted sticks	42,-
Chewing gums	30,-
Lighter	25,-

LIST OF ALLERGENS

according to the regulation of the EP and the Council (EU) no.

1169/2011, effective since 13.12.2014

A1 Cereals containing gluten

(a) wheat, (b) rye, (c) barley, (d) oat, (e) spelt, (f) kamut or their hybrid varieties and products from them

A2 Crustaceans

and products from them

A3 Eggs

and products from them

A4 Fish

and products from them

A5 Kernels of peanuts

and products from them

A6 Soya beans (Soya)

and products from them

A7 Milk

and products from it (including lactose)

A8 Nutshell fruits

(a) almonds, (b) hazelnuts, (c) walnuts, (d) cashews, (e) pecan

nuts, (f) brazil nuts, (g) pistachios, (h) macadamia nuts and

products from them

A9 Celery

and products from it

A10 Mustard

and products from it

A11 Sesame seeds (sesame)

and products from them

A12 Sulphur dioxide and sulphites

in concentrates higher than 10 mg/kg

or 10 mg/kg, expressed as total SO₂

A13 Lupine

and products from it

A14 Molluscs

and products from them



Všechny ceny v menu jsou uvedeny v Kč