



*...since 1892*

# **MENU**

*WELCOME TO U KLIMEŠŮ  
RESTAURANT*

*Dear guests, we are pleased with your visit and we  
hope you will be satisfied with our services.*



Dear customers, we would like to point out that the preparation of meal from a constant menu between the time from 11.<sup>00</sup> till 15.<sup>00</sup> can take up to 40 minutes, which can cause these meals will not have to be served at the same time with meals from a daily offer.

Thank you for understanding.

**Starters:**

100 g Capresse (tomatoes, Mozzarella, basis pesto and olive oil) .....	65,-
50 g Smoked salmon with butter and toast (white or wholebrain) .....	75,-
70 g Beef Carpaccio with toast (with olive oil and parmasan) .....	115,-
50 g Ham roll with horseradish cream .....	50,-
200 g Spicy chicken wings (served with sweet chilli sauce and sour cream dip) .....	85,-

**Soups:**

Homemade beef broth with meat, Julienne vegetables and egg yolk .....	38,-
Moravian cabbage soup with smoked meat and sausage .....	38,-
Soup of the day (ask our start) .....	28,-

**Ready-made dishes:**

150 g Beef goulash with potato pancakes, sprinkled with fresh onion .....	120,-
150 g Sirloin in cream sauce (with dumplings, cranberries and whipped cream) .....	120,-
200 g Vestec bastion (smoked and pork meat, white cabbage, fried sausage and dumplings) .....	120,-

**Toasts (white or wholebrain):**

80 g With chicken and home made bacon (with grilled vegetables and sweet chilli sauce) .....	89,-
50 g Spicy (mixture of pork meat, ketchup and chilli peppers, topped with Cheddar) .....	89,-
80 g With pork medallions, mustard and fresh onion .....	99,-
50 g With fried ham and eggs .....	79,-



**TOP 5:**

150 g Chicken breasts filled with ham and Niva cheese .....	129,-
220 g Beefsteak Retro (with ham and eggs) .....	245,-
150 g Pork meat filled with ham and cheese (with fragile capper's dip) .....	145,-
150 g Medallions of pork meat with herb butter, served on a ragout of wild mushrooms .....	145,-
300 g Mixed grill (sirloin, pork and chicken breasts, bacon and grilled onion) .....	235,-

**Pasta:**

Fusilli or gnocchi 250 g

With tomatoes and Mozzarella

(fresh and dried tomatoes, olives, olive oil, basis pesto and Mozzarella) ..... 115,-

With Salmon

(grilled salmon, spinach, garlic, cream and Parmesan cheese) ..... 145,-

With chicken and curry

(chicken, pineapple, leek, cream and Parmesan cheese) ..... 135,-

With chicken and cheesy-cream sauce ..... 135,-

With slils of grilled beef meat, cream and Parmesan cheese ..... 165,-

With pork meat, wild mushrooms, leek and bacon

(we recomender to serve with gnocchi) ..... 145,-

**Fish:**

200 g Perch fillet with herbed butter ..... 225,-

200 g Pangasius fillet

(with spinach, garlic and cream) ..... 105,-

200 g Baked trout (supplement 10g 5,-) ..... 105,-

200 g Salmon fillet with lemon pepper ..... 185,-

**Do you like hot?**

**Do you like REALLY HOT?**

**Then try our home chilli sauce made of Naga Jolokia peppers**

All dishess can be take away.  
(a plastic bowl or a box)



**Chicken meat:**

150 g Chicken with provence herb (chicken legs, provence herb and lemon oil, sweet corn) .....	125,-
150 g Steak of chicken breasts with tomatoes and Mozzarella .....	125,-
150 g Steak of chicken breasts with cheesy-cream sauce .....	125,-
150 g Japanese chicken sauté (with Shitake mushrooms, leek and japanese soy sauce) .....	125,-
150 g Indian chicken sauté (with red curry, cream, pineapple, chilli peppers and raisins) .....	125,-
150 g Chicken fried steak .....	110,-
150 g Fried chicken filled with ham and cheese .....	125,-

**Beef meat:**

150 g Tartar steak with garlic toasts (6 pc.) (we can stir to you requirement) .....	199,-
220 g Sirloin steak (with cream sauce and green pepper spicy) .....	245,-
150 g Sirloin slices with cranberries sauce with red wine .....	195,-
300 g Top Blade (US-Aberdeen Angus) (steak shoulder, fat marbling in the middle, tasted with crushed black pepper and sea salt) .....	235,-
150 g Mexican chilli mix (pieces of beef meat, red beans, chilli peppers in a tomato sauce, sour cream and tortilla chips) .....	185,-

**Pork meat:**

150 g Crust pork steak (olive oil, crushed colour pepper spices, lettuce) .....	115,-
300 g Griled pork with herb butter .....	195,-
150 g Pork meat medallions baked with home made bacon and smoked cheese ...	145,-
300 g Pork steak scrag with blue cheese sauce .....	149,-
300 g Pork steak scrag with grilled mushrooms, onion and Cheddar cheese .....	149,-
150 g Greek pan (pieces of pork meat, fresh vegetables, olives, fried potatoes, mustard and sour cream) ....	155,-
150 g Fried pork steak .....	110,-
250 g Fried pork steak „XXL“ .....	169,-

Steaks can be prepared to you wish:  
blue, rare, medium rare, medium, well done  
(We don't recommend „well done“ for beef steaks)



### **Supplements and sauce:**

Herb butter ..... 15,-      Fried egg ..... 14,-      Parmesan ..... 10,-

### **Cold sauces (50 g):**

Barbecue ..... 22,-      Sweet chilli ..... 22,-      Tartar sauce ..... 18,-

### **Hot sauces (80 g):**

Blue cheese ..... 35,-      Mustard and honey ..... 35,-  
Pepper spices ..... 35,-      Cranberries with red wine ..... 35,-

### **Fried cheese:**

100 g Fried Eidam cheese ..... 79,-  
100 g Fried Eidam cheese filled with ham ..... 89,-  
100 g Fried Hermelin (mould cheese) ..... 90,-

### **Small vegetables salads (150 g):**

Mixed salad (tomatoes, cucumber, peppers) with sour cream ..... 49,-  
Tomatoes with onion .. 39,-      Šopský (with Feta cheese) .. 53,-      Greek with olives .. 63,-

### **Large vegetables salads (350 g):**

Mixed salad (tomatoes, cucumber, peppers, iceberg lettuce)

#### With cheese mix

(Eidam, Hermelin, Mozzarella, cranberries, olive oil Extra Virgen, aceto balsamico) ..... 125,-

#### With tuna (can be served with Extra virgin olive oil instead of mayonnaise)

(onion, cappers, mayonnaise and yoghurt dressing) ..... 135,-

With smoked salmon and honey-mustard dressing ..... 135,-

With chicken meat, bacon and yoghurt-mayonnaise dressing ..... 125,-

With pork medallions, pieces of orange and curry dressing ..... 135,-

### **Dessers:**

Medovník with whipped cream (delicious walnut-honey cake) ..... 30,-

#### Sundae

(3 scoops of ice cream according to your choice, pineapple, peach, whipped cream) ..... 75,-

Vanilla ice cream with whipped cream and hot raspberries ..... 79,-

Ice coffee with vanilla ice cream and whipped cream ..... 69,-

A scoop of ice cream (vanilla, strawberry, chocolate) ..... 14,-

2 pc Yeast blueberry dumplings with cottage cheese, butter and whipped cream ... 50,-

2 pc of pancakes (with raspberries, vanilla cottage cheese and whipped cream) ..... 30,-



**Side dishes:**

200 g Boiled potatoes .....	25,-
200 g Home made mashed potatoes .....	25,-
200 g Mashed potatoes with butter and parsley .....	35,-
200 g Mashed potatoes with cream and Cheddar .....	43,-
200 g Mashed potatoes with fried onion, bacon and garlic .....	45,-
150 g French fries (chips) .....	33,-
150 g Fried croquette .....	33,-
200 g Fried potatoes .....	33,-
150 g Spicy american potatoes .....	33,-
200 g Potatoes pancakes .....	36,-
150 g Jasmine rice .....	25,-
200 g Sweet corn with butter .....	53,-
150 g Hot mixed vegetables .....	53,-
150 g Spinach with garlic and cream .....	43,-
150 g Mexican chilli beans with tomato sauce .....	53,-
50 g Toasts (2 pc) .....	20,-
1 ks Fried egg .....	14,-
1 ks Toast with garlic .....	6,-
150 g Vlašský salad .....	35,-
50 g Tartar sauce .....	18,-
20 g Herb butter .....	15,-
1 ks Bread .....	4,-

**Side dishes to prepared meal:**

100 g Stewed sauerkraut (white or red) .....	16,-
100 g Spinach .....	16,-
200 g (5 pc) Potato dumplings .....	25,-
160 g (5 pc) White-bread dumplings .....	25,-
1 pc White-bread dumpling .....	5,-
1 pc Potato dumpling .....	5,-
50 g Gherkin .....	8,-

**Weight fo raw meat/cooked meat:**

100 g / 63 g	200 g / 126 g
120 g / 75 g	220 g / 138 g
150 g / 95 g	250 g / 156 g
170 g / 107 g	300 g / 189 g

## DRINKS

### Aperitifs:

0,1 l Crodino ( <i>non alcoholic aperitif</i> ) .....	40,-
0,1 l Cinzano ( <i>biaco, rosso</i> ) .....	52,-
0,1 l Campari .....	75,-

### White wines:

0,2 l Müller Thurgau, Mikulov.....	38,-
0,75 l Müller Thurgau, Mikulov .....	140,-
0,75 l Ruland grey, late picking, year 2009, Rakvice .....	340,-

### Rosé wines

0,2 l Rosé Frankovka, Mikulov .....	38,-
0,75 l Rosé Frankovka, Mikulov .....	140,-
0,75 l Zweigeltrebe Rosé, late picking, r. 2010, Spielberg .....	340,-

### Red wines:

0,2 l Svatovavřinecké, Mikulov .....	38,-
0,75 l Svatovavřinecké, Mikulov .....	140,-
0,75 l Cabernet Sauvignon, year 2010, Habánské sklepy .....	340,-

### Fizzy wines:

0,7 l Bohemia sekt demi sec .....	220,-
0,7 l Bohemia Regia brut .....	250,-

### Spirits and liqueurs (5 cl):

Fernet Stock .....	38,-	Jack Daniel´s .....	90,-
Fernet Stock Citrus .....	38,-	Gin Beefeater .....	60,-
Božkov tuzemský .....	28,-	Tequila Olmeca Silver .....	65,-
Slivovice .....	48,-	Tequila Olmeca Gold .....	70,-
Becherovka.....	38,-	Metaxa***** .....	55,-
Vodka Finlandia .....	43,-	Courvoisier V.S.O.P. ....	120,-
Tullamore Dew .....	65,-	Griotte .....	28,-
Jameson .....	60,-	Berentzen ( <i>according to offer</i> ) ..	40,-
Ballantine´s .....	60,-	Jägermeister .....	50,-
Johnnie Walker .....	60,-	Carolans .....	45,-
Jim Beam .....	60,-		
Bacardi ( <i>Superior, Black</i> ) .....	65,-		
Havana Club Anejo Blanco ....	65,-		

### **Soft drinks:**

0,1 l Crodino ( <i>non alcoholic aperitif</i> ) .....	40,-
0,3 l Raspberry lemonade .....	18,-
0,4 l Kofola .....	24,-
0,2 l Cappy juice ( <i>according to offer</i> ) .....	30,-
0,33 l Coca Cola, Fanta, Sprite, Coca Cola light, Coca Cola Cerry, Coca Cola ZERO .....	33,-
0,2 l Nestea ice tea ( <i>lemon, peach, green tea</i> ) .....	26,-
0,2 l Kinley Tonic, Kinley Ginger Ale .....	30,-
0,33 l Mattoni Grand .....	29,-
0,25 l Bonaqua watter ( <i>sparkling, soft sparkling, still</i> ) .....	29,-
0,25 l Red Bull .....	65,-

### **Beer:**

0,5 l Pilsner Urquell 12° .....	33,-
0,3 l Pilsner Urquell 12° .....	22,-
0,5 l Radegast Birell ( <i>non alcoholic beer</i> ) .....	30,-
0,3 l Radegast Birell ( <i>non alcoholic beer</i> ) .....	20,-
0,5 l Pilsner Urquell 12° ( <i>bottled</i> ) .....	36,-
0,5 l Velkopopovický Kozel Černý 10° ( <i>black, bottled</i> ) .....	30,-

### **Hot drinks:**

Black coffee .....	25,-		
Espresso <b>LAVAZZA</b> .....	33,-		
Cappuccino .....	40,-	Hot chocolate with whipped cream ....	33,-
Vienna coffee with whipped cream ..	40,-	Hot apple drink .....	38,-
Caffe Latte Macchiato .....	45,-	Grog ( <i>from Rum or Griotte</i> ) .....	38,-
Tea ( <i>black, fruit, green</i> ) .....	25,-	Mulled wine 0,2 l .....	48,-

*(Hot drinks can be served with sweetener)*

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