

HOTEL OSTROV



RESTAURACE NA OSTROVĚ

WE WARMLY WELCOME YOU IN OUR RESTAURANT
WITH OVER HUNDRED YEARS TRADITION.

BON APPETIT

THE HISTORY OF THE BUILDING REACHES BACK TO THE
YEAR 1922 .THE FIRST REPUBLIC RESTAURANT IN EMPIRE
STYLE DESIGNED BY ARCHITECT ANTONÍN ENGEL



AUTHENTIC PHOTOS FROM 1924

HOTEL OSTROV



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WWW.HOTELOSTROV.CZ TEL 325 51 33 25

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WE WOULD LIKE TO INTRODUCE AND OFFER YOU OURS
UNIQUE SPACES FOR ORGANIZING CELEBRATIONS SUCH
AS WEDDINGS, BIRTHDAYS, GRADUATIONS, FUNERALS





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APPETIZERS

1. 70 G **NORWEGIAN SALMON TARTARE WITH AVOCADO**
SERVED WITH TOAST AND ARUGULA 209,-
ALERGENS: 1,3,4,7
2. 70G **CARPACCIO**
THIN SLICES OF BEEF TENDERLOIN WITH EXTRA VIRGIN OLIVE OIL
ARUGULA, CAPER AND PARMESAN CHEESE 239,-
ALERGENS: 1,3,7
3. 5PCS **TIGER SHRIMP**
WHITH CHILLI AND GARLIC 185,-
ALERGENS: 2,7
4. **GRILLED MOZZARELLA**
WRAPPED IN PARMA HAM (WITH BRUSCHETTA) 185,-
ALERGENS: 1,3,7

SOUPS

6. **STRONG BEEF BROTH**
WITH LIVER DUMPLINGS OR BEEF MEAT, HOMEMADE NOODLES 89,-
ALERGENS: 1,3,9
7. **BORSCHT WITH BEEF** 89,-
ALERGENS: 7
8. **PUMPKIN CREAM SOUP WITH COCONUT MILK** 89,-
ALERGENS: 9



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MAIN COURSE

9. 200G **BURGER** WITH BLUE CHEESE AND ONION CHUTNEY
WITH STEAK FRIES 309,-
ALERGENS:1,3,7
11. 170G **ZANDER ON BUTTER**
WITH WINE SAUCE PARMA HAM AND PARSLEY 309,-
ADDITIONAL PAYMENT 10G - 30,-
ALERGENS: 4,7
12. 200G **GRILLED SALMON** WITH SESAME SEEDS, WITH LEMON SAUCE 369,-
ALERGENS: 4,7
14. 320G **DUCK CONFIT** WITH STEWED RED AND WHITE CABBAGE,
SERVED WITH VARIATION OF CARLSBAD AND POTATO DUMPLINGS 359,-
ALERGENS: 1,3,7
15. 150G **SOUS VIDE SUPREME CHICKEN ON THYME**
WITH MUSHROOM SAUCE 249,-
ALERGENY: 1,7
16. 160G **CHICKEN BREAST STEAK**
WITH CHANTERELLE MUSHROOMS SAUCE 239,-
ALERGENS:1,3,7
17. 150G **SPICY MEAT MIX WITH VEGETABLES**
PORK TENDERLOIN, CHICKEN BREAST 239,-
ALERGENS: 6
18. 180G **VEAL WIENER SCHNITZEL** 309,-
ALERGENS:1,3
20. 150G **WILD DEER STEW** WITH CARLSBAD DUMPLING 309,-
ALERGENS: 1,3,7



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21. 200G **ROSEMARY PORK TENDERLOIN** 299,-
WITH GREEN PEPPER SAUCE
ALERGENS: 7
22. 160G **ROAST SIRLOIN IN CREAM SAUCE**
WITH BREAD DUMPLINGS 299,-
ALERGENS: 1,3,7,9
23. 250G **VEAL CHEEKS IN RED WINE**
WITH POTATO-PUMPKIN PUREE 349,-
ALERGENS: 9,10
24. 600G **GRILLED RIBS WHITH HONEY WITH BREAD** 299,-
ALERGENY: 1,3,7,9

SALADS

25. **CAESAR SALAD WITH CHICKEN** 249,-
ROMAINE LETTUCE, BACON, PARMESAN CHEESE, DIJON MUSTARD
AND ANCHOVY DRESSING
ALERGENS: 1,3,4,7,10
28. **SALAD WITH PULLED DUCK** 269,-
MIX OF SALAD LEAVES WITH WALNUTS, MANGO AND BLUE CHEESE
ALERGENS: 7,8
29. **SALAD WHITH WALNUTS MANGO AND BLUE CHESSE** 219,-
ALERGENS: 7,8

PASTA & GNOCCHI

31. 300G **LINGUINI WITH SHRIMPS** – (100 GRAMS)
WITH GARLIC AND ARUGULA 279,-
ALERGENS: 1,2,3
33. 300G **TAGLIATELLE** WHITH BOLETUS MUSHROOMS ON CREAMS
AND PARMESAN 235,-
ALERGENY: 1,3,7
35. 300G **GNOCCHI WITH CREAM SPINACH AND DRIED**
TOMATOES 239,-
ALERGENS: 1,3,7



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SIDE DISHES

40. 200G MASHED POTATOES
WITH ONION AND ENGLISH N BACON 69,-
41. 160G FRENCH FRIES 69,-
43. 160G POTATO CRISPS 79,-
45. 200G GRILLED VEGETABLES 115,-
47. 250G POTATO-PUMPKIN PUREE 75,-
ALERGENS: 7

DESSERTS

49. CHOCOLATE FONDANT WITH ICE CREAM 129,-
ALERGENY: 1,3,7
50. PANCAKE WITH FRESH FRUIT AND ICE-CREAM 129,-
ALERGENY: 1,3,7
51. SACHER CAKE WITH WHIPPED CREAM 105,-
ALERGENS: 1,3,7
52. APPLE STRUDEL WITH WHIPPED CREAM 105,-
ALERGENS: 1,3,7,8
53. HOT RASPBERRIES WHITH ICE CREAM 129,-
ALERGENS: 1,3,7,8

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NON-ALCOHOLIC DRINKS

100% HOMEMADE LEMONADE 0,5 89,-

DEPENDING ON THE SEASON

RASPBERRY / GINGER / LEMON /
LAVENDER / BLACK ELDERBERRY

COCA COLA, ZERO	0,33	65,-
SPRITE	0,33	65,-
FANTA	0,33	65,-
TONIC	0,25	65,-
TONIC GINGER, PINK	0,25	65,-
JUICE ORANGE, APPLE	0,2	65,-
RED BULL	0,25	85,-
MATTONI LIGHT SPARKLING	0,33	58,-
MATTONI SPARKLING	0,33	58,-
AQUILA STILL	0,33	58,-
TAP WATER	1L	70,-

HOT DRINKS

ESPRESSO		59,-
RISTRETTO		59,-
DOPPIO		89,-
ESPRESSO MACCHIATO		85,-
LATTE MACCHIATO		89,-
CAPPUCCINO		89,-
VIENNESSE COFFE		95,-

PREMIUM TEA ALTHAUS	0,4	75,-
FRESH GINGER TEA WITH HONEY		85,-
HOT CHOCOLATE WITH WHIPPED CREAM		80,-
MULLED WINE	0,2	95,-

BEER

PILSNER URQUELL DRAFT	0,4	70,-
PILSNER URQUELL BOTTLED	0,5	75,-
BIRELL POMELO-GREP	0,3	45,-
BIRELL SEMI-DARK/LIGHT		
NON-ALCOHOLIC BEER	0,5	65,-

POURED WINE

SEKT WHITE WINE

PROSECCO 0,1 75,-

WHITE WINE

PINOT GRIGIO - ITALI 0,2 90,-

RED WINE

PRIMITIVO - ITALI 0,2 90,-

BOTTLED WINES ACCORDING TO THE WINE LIST

SEKTS

MOËT & CHANDON IMPERIAL

BRUT 0,75 2 500,-

PROSECCO MIONETTO

BRUT, ROSE 0,7 550,-

BOHEMIA SEKT

CHARDONNAY 0,7 450,-

BRUT/DEMI SEC 0,7 450,-

EXCLUSIVELY

„PROSECCO VALDO”

ORIGINE FLUO DRY 0,7 690,-

ORIGINE BRUT 0,7 690,-

ORIGINE ROSE 0,7 690,-

AQUARIUS 0,7 750,-

RIVA DI BARBOZZA LIMITED-

DOCG EXTRA BRUT 0,7 890,-

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APERITIVES

MARTINI BIANCO,

ROSSO, DRY 0,1 75,-

CRODINO - NEALKO 0,1 65,-

CAMPARI 0,05 65,-

PORT WINE 0,05 80,-

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RUM

ZACAPA CENTENARIO 23YO	150,-
DIPLOMATICO EXCLUSIVA 12YO	130,-
LEGENDARIO ELIXIR 7YO	95,-
DOS MADERAS P.X. 5+5 10 Y.O.	130,-
HAVANA ANEJO BLANCO	70,-
CAPTAIN MORGAN	70,-

WHISKY

CHIVAS REGAL 12YO	120,-
GLENFIDDICH 12YO	130,-
JOHNNIE WALKER	70,-

IRISH WHISKEY

JAMESON	70,-
TULLAMORE DEW	70,-

WHISKEY&BOURBON

JACK DANIELS	85,-
JIM BEAM	70,-

COGNAC&BRANDY

COURVOISER V.S.O.P.	150,-
COURVOISER V.S.	110,-
HENNESSY V.S.	110,-
METAXA 7*	90,-
METAXA 5*	70,-

THE ABOVE PRICES ARE
FOR 4CL OF SPIRITS

GIN

HENDRICK'S GIN	110,-
BEEFEATER GIN	75,-

VODKA

ABSOLUT	70,-
FINLANDIA	70,-

LIQUERS

BECHEROVKA	65,-
BECHEROVKA LEMON	65,-
BAILEYS	70,-
BERENTZEN	65,-
JÄGERMEISTER	70,-
FERNET STOCK	70,-
FERNET STOCK CITRUS	70,-

TEQUILA

OLMECA GOLD	80,-
OLMECA SILVER	80,-

FRUIT DESTILATES

SLIVOVICE JELÍNEK 45%	75,-
DLE NABÍDKY	75,-

MIXED DRINKS

LIMONCELLO SPRITZ	130,-
APEROL SPRITZ	130,-
MARACUJA-MANGO SPRITZ	130,-
CAMPARI ORANGE	125,-



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ALERGENS

1. GLUTEN WHEAT, RYE, BARLEY, OATS, SPELLED, KAMUT
2. CRUSTACEANS
3. EGGS
4. FISH
5. POWDER GROUND PEANUTS
6. SOY SOY BEANS
7. MILK
8. NUTMEG FRUITS, ALMOND FRUITS, HAZELNUTS, WALNUTS, CASHEW NUTS, PECAN NUTS, PARA NUTS, PISTACHIOS, MACADAMIA
9. CELER
10. MUSTARD
11. SESAME SESAME SEEDS
12. "SULFUR DIOXIDE AND SULPHITES" E220, E221, E222, E223, E224, E226, E227, E228
13. WOLF BEANS LUPINA
14. MOLLUSCS