

Cold Appetizers

001	100g	Caprese „Torato“ (Tomato, mozzarella Buffalo, basil pesto, olive oil)	105,-
002	40g	Bresaola with Rocket sprinkled with Parmesan (Smoked beef sirloin)	135,-
003	portion	Melon „Galia alla Portugues“ (½ melon Galia and Port wine)	125,-
004	80g	Tartar salmon steak served with garlic baguette	90,-

Soups

011	0,25l	Stock with egg	30,-
012	0,25l	Strong chicken stock with meat and noodles	35,-
013	0,25l	Moravian garlic soup (Potato, egg, marjoram, croutons, Debrecin ham)	40,-
014	0,25l	Hot Podkova soup (Shreds of chicken, onion, leek, beans, pepper, rice noodles)	45,-
015	0,25l	Soup of the day	30,-

Warm appetizers

021	50g	St. Jacob's tasty shells, toast (Scallop shells served fresh salad leaves)	150,-
022	130g	Parmiggiana (Grilled aubergine and mozzarella, tomatoes and parmesan)	90,-
023	100g	Hot Smoked home-made meat on platter with fresh apple horseradish and chillies	90,-

Steaks from the grill

Prepared to your taste

Raw = steak is lightly grilled to form a crust and is raw on the inside; a special for gourmets

Rare = steak is lightly grilled, is pink on the inside, with its centre still raw, meat is very juicy

Medium = steak is grilled on the inside, but not raw, meat is juicy and tender

Well-done = the entire meat is well grilled, almost dry

Poultry specials

031	150g	Chicken breast in cream sauce with wine and asparagus	145,-
032	150g	Wallachian chicken medallions with prunes	115,-
033	150g	Stuffed chicken breast with parmesan crust	130,-
034	200g	Koželužské Chicken curry (Shreds of chicken gratinated with honey, curry seasoning and Dijon mustard)	145,-
037	150g	Turkey Ragout „Bernard“ (Peas, cream, Niva blue cheese, baby carrots)	125,-
038	200g	Duck Breast Barberrry, raspberry sauce	265,-

Fish

041	200g	Fillets of Salmon with orange butter	169,-
042	220g	Baked trout stuffed with garlic	145,-
043	200g	Fillet of pikeperch on butter decorated with asparagus	185,-

Venison

051	200g	Venison loin in mushroom bed	440,-
052	150g	Stuffed Pheasant breast with bacon	215,-
053	200g	Venison ragout (Vegetables and cream)	390,-

Pork Specials

061	200g	Pork Tenderloin marinated in palm oil, chilli peppers and cheese nuggets	195,-
062	200g	Pork Tenderloin placed on been-pod bed with bacon and garlic	170,-
063	200g	Smith's grilled pork tenderloin, potatoes au gratin (Plums marinated in rum, walnuts, rosehip sauce with Cognac)	185,-
064	150g	Pork shreds with spinach leaves and potato pancakes sprinkled with parmesan	155,-
065	150g	Mexican piquant mix (Pork tenderloin, sirloin, red beans, maize)	165,-

Beef Specials – Pure Sirloin

072	200g	Beef steak Podkova (Mushrooms and chillies Habaneras)	285,-
074	150g	Medallions with aromatic sauce of Niva blue cheese	210,-
075	150g	Stroganov (Fine shreds of beef sirloin, cucumber, onion, mushrooms sauce and wine)	225,-
076	150g	Tatar steak and toast (This item is not hot treated)	210,-
077	1,2kg	Lump of pure beef sirloin grilled as a whole and served on platter	1680,-

Podkova restaurant's Steaks

(recommended with warm or cold sauces)

081	200g	Chicken breast steak	125,-
082	200g	Turkey breast steak	135,-
083	200g	Duck breast „Barberry”	245,-
084	200g	Venison Quick	380,-
085	250g	Grilled Pork Neck	130,-
086	200g	Roast Pork Tenderloin	165,-
087	200g	Steak from the centre part of sirloin	265,-
088	400g	Double beef steak	490,-
089	300g	Argentinean beef sirloin	370,-
090	200g	Steak duet (100g pork tenderloin, 100g chicken breast)	165,-
091	600g	Steak festival for two or more people (150g sirloin, 150g tenderloin, 150g Argentinean beef sirloin)	620,-

Warm sauces

101		Cream sauce with coloured pepper	30,-
102		Cream sauce with Niva blue cheese	30,-
103		Mexican Piquant sauce	30,-
104		Crush tomatoes with Garlic and Basil	30,-
105		Rosehip sauce with pieces of fruit	40,-
106		Cranberries sauce	40,-

Cold sauces

111		Tartar sauce	15,-
114		Sweet chilli sauce	20,-
115		White yoghurt and dill	15,-
118		Sweden sauce (honey, mustard, dill)	20,-

Pasta and risotto

121	250g	Spaghetti aglio olio e peperoncino (garlic, chilli, olive oil)	85,-
122	280g	Spaghetti Amatriciana (Onion, bacon, white wine, crushed cherry tomatoes)	105,-
123	280g	Penne con salmone (salmon, cognac, cream)	135,-
124	280g	Penne ai funghi porcini (mushrooms, broccoli, olive oil)	125,-
127	250g	Risotto with Chicken and Vegetables sprinkled with parmesan	135,-

Vegetarian Dishes

131	250g	Vegetable risotto	95,-
132	250g	Stewed vegetables on butter	70,-
133	250g	Gratinated broccoli on butter with cheese	125,-

Large salads

151	300g	Pi – Pi salad (100g of piquant bits of chicken, mixed vegetables, white yoghurt and dill)	120,-
152	300g	Light pasta salad with salmon (Salmon nuggets on mixed salad with oranges and lime dressing)	130,-
153	300g	Mix of Italian cheese with salad (Bits of cheese on vegetable salad sprinkled with sesame seeds)	130,-

Small salads

161	150g	Crispy cabbage with dill and sour cream	35,-
162	150g	Sopsky salad (mixed with Balkan cheese and lime dressing)	45,-
163	170g	Greek salad (Balkan cheese with olives, chillies and lime dressing)	55,-
165	150g	Italian tomato salad with onion	45,-
166	150g	Cucumber salad	45,-

Side dishes

171	200g	Boiled potatoes	25,-
172	200g	Potato au gratin	30,-
173	200g	Roasted potatoes	30,-
174	200g	French fries	35,-
175	200g	American potatoes	35,-
176	150g	Fried potato slices	35,-
177	150g	Potato croquettes	35,-
178	170g	Steamed rice	30,-
179	50g	1pc potato pancake	15,-
180	150g	Stewed vegetables on butter	45,-
181	150g	Fresh bean pods with bacon and garlic	45,-
182	150g	Grilled aubergine with garlic butter	55,-
183	150g	Grilled vegetables	55,-
184	120g	Garlic baguette	35,-
185	1 pc	Fried egg	15,-
186	1 pc	Bread	3,-
187	150g	Fresh vegetables	25,-

Desserts and Sundaes

191		Fruit fondue	120,-
192		Grilled pineapple with brown sugar and whipped cream	55,-
193		Hot Love (hot raspberries with vanilla ice-cream and whipped cream)	75,-
194		Hot candied morello cherries with vanilla ice-cream and whipped cream topped with cherry brandy	80,-
195		Banana Split (banana, ice-cream, whipped cream, almonds)	70,-
196		Chocolate fountain with fruit for multi-sharing (Order must be placed 24 hours in advance)	1300,-
197		Italian desserts (home-made of the day)	60,-

Additional assortment

201	100g	Seedless green olives	60,-
202	100g	Seedless black olives	60,-
203	100g	Roasted almonds	85,-
204	50g	Home-made lard, onion, bread	40,-
208		Take-away box	12,-

New gourmet specials off the grill

211	20kg	Pre-smoked roast piglet, glazed with black beer (Roasting done on the restaurant grill in the main hall. Order must be placed 7 days in advance)	7500,-
212	10kg	Joint of pork grilled on lava coal (Order must be placed 24 hours in advance)	4500,-
213	1pc	Meat barbecue a la Zivanska (Pork tenderloin, beef sirloin, bacon, breast of chicken, breast of turkey, sausage) Order must be placed 24 hours in advance	275,-
214	600g	Bavarian roast pork knuckle Order must be placed 24 hours in advance	695,-

Prices of the above dishes include the following side orders and relishes:

(Different types of bread, garlic baguette, crunchy cabbage salad with dill and corn, pickled onions, Lombardi peppers, pickled mushrooms, gherkins, mustard and horseradish)

Cheese specials not only with wine

221	100g	Gorgonzola picante	95,-
222	100g	Pecorino pepato	95,-
223	100g	Provolone mandorle	95,-
224	100g	Taleggio brazzale	95,-

Cold gourmet platters

231	300g	80g Debrecin Ham, 80g Hercules salami, 80g Moravian smoked meat, 30g Pecorino pepato, 30g provolone mandorle, fresh vegetables	210,-
232	500g	90g Debrecin Ham, 80g Bacon, 50g Bresaola, 80g piquant sausage, 50g taleggio brazzale, 50g provolone mandorle, 50g gorgonzola picante, 50g pecorino pepato	360,-

Podkova restaurant is an ideal venue for holding family celebrations, wedding receptions, graduation, birthday parties,

corporate meetings, etc. Our entire premises as well as the adjoining courtyard may be used for holding corporate presentations, fashion shows, garden parties, concerts, shows, etc., for which we would be happy to prepare a full proposal, inclusive of complete price offer, according to wishes and to your complete satisfaction...

After previous arrangement, it would be our pleasure to arrange any accompanying programme, or should you desire, also special decoration in addition to your wishes from our vast expertise...

For inspiration, we can mention following:

- Restaurant decoration
- Special floral decorations, floral service
- Fireworks in the courtyard including live music, fire show
- Performance by a historical fencing group
- Live as well as recorded music - various genres
- Dance performance and shows - various genres
- Singing performances - choirs
- Imitators
- Caricaturist, portraitist
- Camera coverage, photo documentation
- Wedding parlour service
- Men's or ladies striptease
- Vintage automobiles
- Barman show
- Expert tasting of wine, whiskey, culinary specials, etc.
- Transport - taxi, car, bus

For such bookings we shall obviously adjust our opening hours according to your wishes. A private lounge with a 15-seat capacity is also at disposal.