

Menu – Selský Dvůr

Entrées

100g Home-made pâté with onion marmalade	94 CZK
150g Slices of cheese and beetroot with citrus reduction	108 CZK
100g Roasted duck liver on onions and red wine	109 CZK
70g Grilled goat cheese in a buttery basket	98 CZK
100g Steak tartare with quail's egg and crisp toast	160 CZK

Soups

0.2l Home-made “Kulajda” – traditional Czech cream of dill soup	56 CZK
0.2l Strong beef bouillon with crisp vegetables and liver dumplings	54 CZK
0.2l Cream fish soup with smoked salmon pieces	65 CZK

Main dishes

150g Roasted breast of duck served with red cabbage and potato dumplings	224 CZK
300g Golden-roasted leg of duck served with sauerkraut-style kohlrabi and farmer's dumplings	219 CZK
200g Maxi neck of pork schnitzel served with rustic potato salad	168 CZK
250g “Hostivař tucker” (roasted neck of pork, smoked meat, kielbasa) served with Moravian cabbage and potato and bread dumplings	172 CZK
500g Pork ribs roasted on garlic and honey served with freshly grated horseradish, mustard, chilli peppers and bread	216 CZK
1000g Grilled knuckle of pork served with freshly grated horseradish mustard, chilli peppers and bread	238 CZK
150g Traditional roasted tenderloin of beef in cream sauce served with bread dumplings and cranberries	136 CZK
200g Brewer's dark beef goulash served with fried onions farmer's dumplings	134 CZK



Grilled Foods

200g Chicken breast marinated in Greek yogurt with olive and herb salsa	166 CZK
200g Turkey steak stuffed with zucchini chocolate and lime reduction	169 CZK
250g Pork neck marinated in garlic and marjoram	175 CZK
200g Steak of salmon with caper butter	246 CZK
200g Pikeperch roasted on shallots and bacon	258 CZK
200g Tuna steak on grid saffron	398 CZK
300-400g Seebass - whole grilled with caramelized shallots	272 CZK
250g Canadian beef „BAVETTE FLAP“ - thin slices with rowanberry dip	298 CZK
250g Canadian beef „CHUCK ROLL“ - with hot vegetable Kimal	246 CZK
200g Canadian beef „RUMP STEAK“ - with chilli hibiscus reduction	274 CZK
250g Irish beef - with grilled chanterelle	325 CZK
400g The selection of grilled meats with zucchini and eggplant	377 CZK

Side dish:

Creamy potato, steak fries,
grilled vegetables, couscous, bread
(Side dish is included in the price)



Children's meals

150g Potato gnocchi with spinach and turkey	104 CZK
100g Chicken steak with French fries	98 CZK
150g Rice porridge with berries and honey	86 CZK

Vegetarian dishes

200g Black vegetable risotto with parmesan	132 CZK
250g Spaghetti with onion, garlic and olive oil	136 CZK

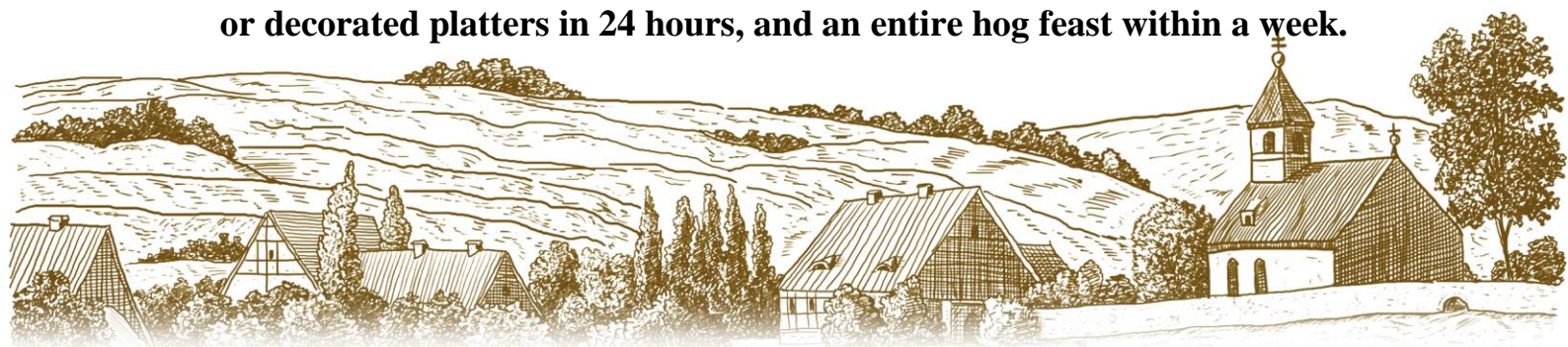
Salads

300g Caesar salad with chicken julienne	136 CZK
200g Summer salad "daikon" (lettuce, radish, lime, sour cream)	104 CZK
250g Greek salad with red onions, olives and salty cheese pieces	92 CZK
250g Mixed vegetable salad with vinegar and olive oil	88 CZK
200g Selection of lettuce with smoked Norwegian salmon	128 CZK
200g Beetroot salad with celery and nuts	105 CZK
150g Sweet and sour cucumber or tomato salad	66 CZK

Desserts

Cup Raspberry sorbet	46 CZK
Cup Citrus sorbet	46 CZK
Cup Mango sorbet	46 CZK
2 pcs Yoghurt ice cream with hot berries and whipped cream	86 CZK
1 ks Frozen Happy tart - Lime, Chocolate, Strawberry	60 CZK
3 pcs Crumpets with rustic blueberry cottage cheese	84 CZK
2 pcs Home-made apple strudel with ice cream and fruit sauce	82 CZK

Upon your request we will be more than happy to prepare any roast meat, poultry or decorated platters in 24 hours, and an entire hog feast within a week.



Drinks

Aperitifs

0,1l Cinzano Bianco, Rosso - Martini Dry	60 CZK
0,04l Campari Bitter	78 CZK
0,04l Portské víno, Sherry	78 CZK
0,1l Crodino - non-alcoholic	55 CZK

Soft drinks

0,75l Romerquelle - sparkling, still	66 CZK
0,25l Bonaqua - sparkling, still	33 CZK
0,33l Coca Cola (normal, light), Fanta orange, Sprite	35 CZK
0,25l Tonic Kinley (ginger)	35 CZK
0,2l Cappy juice - orange, apple, multivitamin, strawberry	35 CZK
0,3l/0,5l Raspberry lemonade	20 CZK/30 CZK

Beer

0,3l Light beer „by offer“	20 CZK
0,5l Light beer „by offer“	32 CZK
0,3l Light beer „Zlatý Bažant“	25 CZK
0,5l Light beer „Zlatý Bažant“	38 CZK
0,5l Zlatopramen „Radler“	33 CZK
0,33l Krušovické dark	39 CZK
0,33l Zlatopramen non-alcoholic beer	30 CZK

Spirits and liqueurs

0,04l Rum tuzemský	50 CZK
0,04l Becherovka	60 CZK
0,04l Fernet, Fernet citrus	60 CZK
0,04l Slivovice Jelínek - silver, gold	65 CZK
0,04l Hruškovice - Williams Pircher	72 CZK
0,04l Vodka - Absolut, Finlandia	68 CZK
0,04l Tequila Olmeca - silver, gold	72 CZK
0,04l Bacardi	72 CZK



0,04l Beefeater Gin	72 CZK
0,04l Baileys	65 CZK
0,04l Jägermeister	72 CZK
0,04l Metaxa *****	72 CZK
0,04l Irská whisky	72 CZK
0,04l Bourbon	72 CZK
0,04l Twelve-year-old whiskey	126 CZK

Cognac

0,04l Courvoisier V.S.O.P.	195 CZK
0,04l Hennessy V.S.O.P.	195 CZK
0,04l Remy Martin V.S.O.P.	195 CZK

Sparkling wines

0,75 Bohemia Sekt Demi, Brut, Chardonnay	260 CZK
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!Other wines can be found on the wine list!

Hot drinks

7g Coffee Dallmayr Espresso	40 CZK
7g Cappuccino	50 CZK
7g Coffee Latte	52 CZK
7g Viennese coffee	52 CZK
7g Irish Coffee (2 cl Irish whiskey)	72 CZK
Tea „EILLES“	40 CZK
Tea made from ginger and honey	55 CZK
Roasted tea (various flavors)	58 CZK
Grog	62 CZK
Hot wine	62 CZK

Your dishes are prepared by: Culinary team of Selský Dvůr

Responsible manager: Richard Hruška

Meat weight is given as in raw state and agreed prices are given including 21% VAT.

Operated by: Viliam Sivek – Sivek Hotels, Hellichova 455, Praha 1

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Make a reservation on: +420 271 751 940 Email your reservations, comments and ideas to: em@hotelselskydvur.cz

