

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





RESTAURACE NA OSTROVĚ

APPETIZERS

- | | | | |
|----|------|--|-------|
| 1. | 70 G | NORWEGIAN SALMON TARTARE WITH AVOCADO | 189,- |
| | | SERVED WITH TOAST AND ARUGULA | |
| | | ALERGENS: 1,3,4,7 | |
| 2. | 70G | CARPACCIO | |
| | | THIN SLICES OF BEEF TENDERLOIN WITH EXTRA VIRGIN OLIVE OIL | 239,- |
| | | ARUGULA, CAPER AND PARMESAN CHEESE | |
| | | ALERGENS: 1,3,7 | |
| 3. | 5PCS | TIGER SHRIMP | 185,- |
| | | WHITH CHILLI AND GARLIC | |
| | | ALERGENS: 2,7 | |
| 4. | 2KS | GRILLED MOZZARELLA | |
| | | WRAPPED IN PARMA HAM (WITH BRUSCHETTA) | 185,- |
| | | ALERGENS: 1,3,7 | |

SOUPS

- | | | |
|----|---|------|
| 6. | STRONG BEEF BROTH | 89,- |
| | WITH LIVER DUMPLINGS OR BEEF MEAT, HOMEMADE NOODLES | |
| | 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 ALERGENS:1,3,7	309,-
11. 170G	ZANDER ON BUTTER WITH WINE SAUCE PARMA HAM AND PARSLEY ADDITIONAL PAYMENT 10G - ALERGENS: 4,7	309,- 30,-
12. 200G	GRILLED SALMON WITH SESAME SEEDS, WITH LEMON SAUCE ALERGENS: 4,7	369,-
14. 320G	DUCK CONFIT WITH STEWED RED AND WHITE CABBAGE, SERVED WITH VARIATION OF CARLSBAD AND POTATO DUMPLINGS ALERGENS: 1,3,7	359,-
15. 150G	SOUS VIDE SUPREME CHICKEN ON THYME WITH MUSHROOM SAUCE ALERGENY: 1,7	249,-
16. 160G	CHICKEN BREAST STEAK WITH CHANTERELLE MUSHROOMS SAUCE ALERGENS:1,3,7	239,-
17. 150G	SPICY MEAT MIX WITH VEGETABLES PORK TENDERLOIN, CHICKEN BREAST ALERGENS: 6	239,-
18. 180G	VEAL WIENER SCHNITZEL ALERGENS:1,3	309,-
20. 150G	WILD DEER STEW WITH CARLSBAD DUMPLING ALERGENS: 1,3,7	309,-



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21. 200G	ROSEMARY PORK TENDERLOIN WITH GREEN PEPPER SAUCE ALERGENS: 7	299,-
22. 160G	ROAST SIRLOIN IN CREAM SAUCE WITH BREAD DUMPLINGS ALLERGENS: 1,3,7,9	299,-
23. 250G	VEAL CHEEKS IN RED WINE WITH POTATO-PUMPKIN PUREE ALLERGENS: 9,10	339,-
24. 600G	GRILLED RIBS WHITH HONEY WITH BREAD ALERGENY: 1,3,7,9	299,-

SALADS

25.	CAESAR SALAD WITH CHICKEN ROMAINE LETTUCE, BACON, PARMESAN CHEESE, DIJON MUSTARD AND ANCHOVY DRESSING ALERGENS: 1,3,4,7,10	249,-
28.	SALAD WITH PULLED DUCK MIX OF SALAD LEAVES WITH WALNUTS, MANGO AND BLUE CHEESE ALERGENS:7,8	249,-
29.	SALAD WHITH WALNUTS MANGO AND BLUE CHESSE ALERGENS:7,8	209,-

PASTA & GNOCCHI

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



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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 ALERGENS: 7	75,-

DESERTS

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	99,-
	ALERGENS: 1,3,7	
52.	APPLE STRUDEL WITH WHIPPED CREAM	99,-
	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 NON-ALCOHOLIC	0,5	65,-
BIRELL SEMI-DARK NON-ALCOHOLIC	0,5	65,-

POURED WINE

SEKT WHITE WINE

PROSECCO 0,1 75,-

WHITE WINE

CHARDONNAY 0,2 90,-

RED WINE

PRIMITIVO 0,2 90,-

BOTTLED WINES ACCORDING TO THE WINE LIST

SEKTS

MOËT & CHANDON IMPERIAL
BRUT 0,75 2 500,-

PROSSECO MIONETTO
BRUT, ROSE 0,7 550,-
BOHEMIA SEKT
CHARDONNAY 0,7 470,-
BRUT/DEMI SEC 0,7 420,-

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,-

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	110,-
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,-

GIN

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

VODKA

ABSOLUTK	70,-
FINLANDIA	70,-

LIQUERS

BECHEROVKA	65,-
BECHEROVKA LEMON	65,-
BAILEYS	70,-
BERENTZEN DLE NABÍDKY	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

APEROL SPRITZ	120,-
CAMPARI ORANGE	120,-

THE ABOVE PRICES ARE
FOR 4CL OF SPIRITS



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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