



SOUPS AND APPETIZERS

Tripe soup pork leg toasted bread marjoram in lard	60
Poultry "kaldoun" liver dumplings root vegetables	55
Pickled cheese herb oil fresh bread	125
Pork knuckle in lard coarse-grained mustard fresh bread	75

LIGHT DISHES AND SALADS

Our potato gnocchi with grilled zucchini dried tomato pesto cream basil + chicken steak 100g	185 +65
Chicken steak grilled seasonal vegetables	220
Grilled goat cheese herb crust lettuce pickled raisins vinaigrette	190
Small mixed salad sauerkraut and cabbage pickles carrots onions	55
Small beetroot salad horseradish	55

MAIN DISHES

Duck breast sous-vide creamy cabbage our potato pancakes	270
Roast pork steak roasted beans bacon potato gratin	255
Confit of duck leg red cabbage with apples variation of homemade dumplings	230
Beef goulash with Pilsner beer bacon dumplings	205
Roasted goose liver spicy sausage apple chips baked potato mash	215
Schnitzel pork chicken our potato salad	190
Fried Gouda cheese boiled potatoes butter chives our tartar sauce	179

DESSERTS

Sacher cake whipped cream	75
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PILSEN FEAST SPECIALITIES

Pork knuckle on Pilsner beer fresh bread Křimice sauerkraut salad served after the sound of our bell	345
Freshly mixed beef tartare toasts on lard 125g / 250g / 500g	245 / 405 / 720
Pork shoulder and knee pastries mustard dip grated horseradish pickled cucumbers fresh bread 200g / 400g	185 / 330
Selection of our appetizers beef pastrami pickled cheeses knee in lard beer drowned beetroot salad	370

HOMEMADE TASTINGS

Chopped pork rib on roasted bread spicy dip cucumber	180
Hospodská Pastrami sliced smoked beef homemade bread sandwich spicy dressing with cabbage salad of sour vegetables	175
Beer sausage pickled in black beer fresh bread	85
Potato chips spicy chipotle dip	125

SEASONAL MENU

Dear guests,

In addition to the permanent "à la carte" menu, we also prepare a modern seasonal menu for you every evening. In its preparation, we make maximum use of fresh ingredients from local farmers and suppliers.

Thank you for visiting and we wish you good taste!

PLZEŇKA PLZEŇ team
Manager: Karel Míšek
Chef: Václav Čapek