

**THE LUNCH MENU IS SERVED EVERY DAY FROM 11 AM UNTIL 2 PM**

**WE HAVE ASPECIAL CONCERT MENU DURING CONCERTS**

**STARTERS**

<b>DUCK LIVER PÂTÉ</b>	80 g	79
with cognac and port wine, crunchy toast		
<b>MOZZARELLA WITH TOMATOES</b> , herb pesto	90 g	89

**SOUPS**

<b>BROTH</b> with vegetables and noodles	0,33 l	39
<b>CREAMY PUMPKIN SOUP</b> with roasted seeds and croutons	0,33 l	69

**BURGERS**

<b>JAZZ BURGER</b>	150 g	179
beef, cheddar, bacon, tomato, pickles, BBQ sauce, onion, lettuce		
<b>JALAPENO BURGER</b>	150 g	189
beef, bacon, cheddar, jalapeño relish, salad, lime dressing		
<b>VEGE BURGER</b>	120 g	149
made of seasonal veggies, herb mayonnaise		

*The burgers are served with a side of fries — can be substituted with a small vegetable salad.*

**JAZZ TIBET CLUB SPECIALITIES**

<b>ROASTED PORK KNUCKLE</b> without bone	500 g	189
lime-honey marinade with cloves and coriander, crunchy bread with roasted bacon		
<b>BAKED BBQ RIBS</b>	500 g	189
pork ribs in BBQ sauce, Korean carrot, pickled vegetables, crunchy bread with roasted bacon		
<b>BUFFALO WINGS</b>	300 g	119
fried chicken wings in spicy sauce, cabbage salad, pickled vegetables		
<b>JALAPEÑO POPPERS</b>	5 pc	65
fried Jalapeño peppers stuffed with Cheddar, lime dressing		
<b>PORK TENDERLOIN FROM OUR SMOKE HOUSE</b>	150 g	149
filled with marinated plums in cognac		

**STEAKS**

<b>FLAP STEAK</b> with pepper sauce	200 g	219
<b>PORK TENDERLOIN</b> with herb crust	150 g	179
<b>PORK ROAST STEAK</b>	300 g	189
chilli sauce with fresh ginger and green beans		
<b>CHICKEN THIGH STEAK</b> with summer parsley sauce	200 g	159

**SALADS**

<b>SALAD WITH BAKED CHICKEN</b>	350 g	149
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with apple, onion and fresh herbs, on a mixture of leafy salads with cranberries

**LEAFY SALAD MIX** 300 g 159  
with slices of marinated salmon in citrus fruit and ginger

## **PASTA**

**TAGLIATELLE WITH SLICES OF MARINATED SALMON** 300 g 189  
on citrus fruit and ginger, sour cream

**TAGLIATELLE WITH PORK TENDERLOIN** 300 g 159  
with colourful onion, dried tomatoes and rocket

## **RISOTTO**

**CREAMY RISOTTO WITH CHICKEN MEAT AND SPINACH**, topped with Parmesan cheese 250 g 149

**CREAMY ITALIAN RISOTTO WITH PRAWNS** 250 g 159

## **SEASONAL**

**POTATO CRISPS** with herb salt 200 g 69

**GRILLED CHEESE** with homemade cranberry sauce 1 pc 79

## **SAUCES**

**PEPPER** 50 ml 45

**CRANBERRY** 50 ml 45

**DEMI GLACE** 50 ml 45

**PORT WINE** 50 ml 45

**BBQ** 50 ml 45

**HERBY MAYONNAISE** 50 ml 35

**TARTAR SAUCE** 50 ml 35

## **SIDES**

**JULIENNE CHIPS** 200 g 35

**BAKED POTATOES** 200 g 38

**BAKED GRENAILLE** 200 g 38

**BOILED POTATOES** with parsley and butter 200 g 38

**TAGLIATELLE** 200 g 38

**GREEN BEANS WITH BACON** 200 g 50

**GRILLED VEGETABLES** 200 g 50

**SMALL VEGETABLE SALAD** 120 g 30

## **DESSERTS**

**CHOCOLATE SOUFFLÉ** 1 pc 69

The preparation-time of the dishes can vary according to the busyness of the restaurant, with

## BEER

We have beer from our favourite family brewery **Pivovar Chomout on tap**. All varieties are unfiltered and unpasteurised; they contain live yeast full of vitamins.

**The staff will provide you with information about the current Chomout beer offer.**

0,5 / 0,3	chomout 10°	31 /	22
0,5 / 0,3	chomout lager 12°	35 /	25
0,5 / 0,3	bernard 11°	31 /	22
0,5 / 0,3	bernard free	28 /	18

## BOTTLED BEER, CIDER

0,5	bernard free švestka (plum)		35
0,5	bernard free višeň (sour cherry)		37
0,3	cider magic apple pro adama (5 % alc) / pro evu (3 % alc)		45
0,3	frisco (flavours based on current offer)		45

## SOFT DRINKS

0,33	rajec – sparkling, still		28
0,2	rauch juice – various flavours		33
0,5 / 0,3	kofola on tap	30 /	18
0,25	orangina		33
0,33	chito tonic, chito ginger		35
0,33	coca cola, fanta, sprite		35
0,25	rauch nativa green tea		35
0,25	vinea –white, red		33
0,25	red bull		55
0,33	club maté		40
0,5	jazz lemonade (based on current offer)		56
1,0 / 0,5	jug of water with citrus fruit	20 /	10

## HOT DRINKS

espresso			39
café latte			45
cappuccino		42	
Algerian coffee		53	
hot chocolate with whipped cream (milk, dark)		49	
Ahmad tea (based on offer)		35	
hot wine			45
hot juice			40

## WINE –see the wine menu

### APERITIF AND VERMOUTH 0,1

campari			65
martini (bianco, extra dry)			49
kir 0,22 (creme de cassis, lambrusco)			45

### LIQUEUR 0,04

creme de cassis			40
jagermeister			50
kahlua, baileys			50
malibu, cointreau			50

**COGNAC 0,04**

rémy martin vsop	100
bas armagnac hors	90
martel VS	100

**METAXA 0,04**

metaxa 5*	50
metaxa 7*	60
metaxa 12*	90

**GIN 0,04**

hendrick's	85	
beefeater		50
bombay	65	
tanqueray gin	75	

**VODKA 0,04**

finlandia	50
absolut 100	75
babička	85

**RUM 0,04**

havana club 3y, rebellion spiced	55
havana club anejo especial	60
havana club 7y	70
legendario	75
kraken	80
diplomático reserva	90
ron de jeremy x.o.	90
a.h. riise x.o.	110
el comandante reserva exclusiva 18y	115
millonario 15y, dictador 20y, ophimus 15y	120
havana club selección, centenario 20y	130
zacapa 23y	140
zacapa x.o.	180

**TEQUILA 0,04**

olmeca blanco	60
olmeca reposado	70
olmeca altos 100 % agave	75
olmeca anejo	80

**SCOTCH WHISKY 0,04**

cutty sark, johnny walker	55
laphroaig 10y, glenlivet 12y	85
glenfiddich 12y, chivas 12y, cardhu 12y	90
talisker 10y, glenmorangie 10y, oban 14y	110
lagavulin 16y	125

**IRISH WHISKEY 0,04**

tullamore dew	55
jameson	55
jameson caskmate	60

#### **AMERICAN WHISKY, BOURBON 0,04**

four roses, jim beam	55
jack daniel's, jack daniel's honey, maker's mark	60
-jack daniel's single barrel	75

#### **ABSINTH 0,04**

bairnsfather bitter	85
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#### **CZECH & OTHER 0,04**

bartida tuzemák (rum)	40
bartida vaječňák (eggnog)	40
becherovka, becher lemond, fernet, fernet citrus	45
slivovice jelínek	55
slivovice jelínek kosher	70
baron hildprandt from ripe plums / pears / raspberries	68