



# Menu

**BAKCHUS**  
steak restaurant

# Drinks

## Aperitif



- Prosecco Bortolomiol
- Martini dry
- Martini bianco
- Martini rosato
- Crodino – non-alcoholic

## Cocktails

### Aperol Spritz

Aperol, Prosecco, soda

### Hugo Spritz

Prosecco, elderflower syrup, soda

### Mojito

Havana rum, mint, cane sugar, limes, soda

### Caipirinha

Cachaca, limes, cane sugar

### Cuba libre

Havana rum, Coca cola, limes

### Baby face

Orange juice, grenadina

### Gin & tonic

Bombay gin, Thomas Henry botanical tonic

### Campari & orange

## Local beer on tap

Medvěď lager

## Bottled Beer

- 0,33l Pilsner Urquell
- 0,5l Erdinger Weissbier
- 0,33l Birrel non-alcoholic beer
- 0,33l Medvěď semi-dark lager

## Homemade lemonade

- Raspberry
- Dandelion
- Elderflower

0,1l

- 78,-
- 75,-
- 75,-
- 75,-
- 69,-

135,-

135,-

175,-

135,-

120,-

99,-

139,-

145,-

0,5 l / 0,3 l

78,- / 55,-

75,-

99,-

65,-

85,-

0,4l ...84,-, / -1l ...124,-

## Mineral and still water



- 0,33l Mattoni mineral water 55,-
- 0,25l Sparkling water 55,-
- 0,25l Still water 55,-
- 0,75l Mattoni mineral water 98,-
- 0,75l Aquilla still water 98,-
- 0,75l S. Pellegrino fine sparkling water 122,-
- 1l Jug of water 78,-

## Juice

- Fresh orange juice 0,2l 95,-
- Orange 0,3l 58,-
- Apple 0,3l 58,-
- Pear juice 0,2 65,-

## Other soft drinks

- 0,33l Coca-cola / Zero, Sprite, Fanta 59,-
- 0,2l Thomas Henry tonic 69,-
- 0,25l Red Bull 85,-
- 0,3l Soda 0,3l 45,-

## Coffee

caffeine-free coffee or soya milk on request



- Espresso / 8g / 30ml 58,-
- Double shot espresso / 16g / 60ml 78,-
- Espresso Lungo / 8g / 80ml 58,-
- Espresso Americano / 16g / 100ml 88,-
- Espresso macchiato / 8g / 30ml 68,-
- Flat white / 16g / 60ml 88,-
- Cappuccino / 8g / 90ml 78,-
- Latte Macchiato / 8g / 120ml 88,-
- Irish coffee Jameson 2cl / 8g 118,-
- Vienna café / 8g 88,-



## Porto wine

- Portal Cellar Reserve Porto
- Portal Fine Ruby Tawny

## Warm drinks

- Hot Raspberry punch 75,-
- Mulled wine with cinamon and orange 92,-
- Fresh mint tea with honey and lemon 115,-
- Fresh ginger tea with honey and lemon 115,-
- Tea with honey and lemon 65,-
- Loose tea from mountain mallow and elderflowers 88,-
- Hot chocolate with whipped cream 75,-
- Grand Marnier hot chocolate 138,-
- Grog with lemon 75,-
- Hot sweet cherry 75,-
- Bombardino with whipped cream 118,-

## Fruits spirits

### Marteng destillery Pouššice

- Malinovice / raspberry brandy 135,-

### Žufánek oak barrel

- Slivovica 45% oak barrel prune 142,-
- Hruškovica 40% oak barrel pear 142,-

### Žufánek

- Slivovica 50% / prune 98,-
- Hruškovica 45% / pear 98,-
- Meruňkovica 45% / apricot 98,-
- Reine Claude 45% / greengage 98,-
- Borovička / gin 98,-
- Absinthe St. Antoine 70% 142,-

### Baron Hildprandt Blatná

- Ze zralých meruňek / apricot 125,-
- Ze zralých švestek / prune 125,-
- Ze zralých hrušek / pear 125,-
- Ze zralých malin / raspberry 125,-

## 5cl

- 110,-
- 75,-

## 4 cl

## Fleret 1850 collection

- Williams 40% 118,-
- Slivovice 50% / prune 118,-
- Hruškovice 50% / pear 118,-
- Meruňkovice 50% / apricot 118,-
- Třešňovice 50% / cherry 118,-

- Réva pálenka / grape spirit 159,-

- Beskyd Willi Willi 128,-

*Aged prune brandy with tee*

- Beskyd Café Café 128,-

*Aged plum brandy with coffee*

## Fassbiud

- Hruškovice 40% vielle poire - aged prune 155,-

## Czech aftermeals

- Becherovka 38% 75,-
- AltFernet 40% 68,-
- Tuzemák Liquére 37,5% 58,-
- Griotka Liquére 20% 58,-

## Grappa

- Sibona la grappa de Barolo aged 168,-
- Sibona la grappa de Chardonnay 132,-
- Sibona la grappa de Moscato 132,-
- Sarpa di POLI 249,-
- Nota di Müller Thurgau 118,-

## Rum

- Rum Pyrat XO Reserve 136,-
- Zacapa 23y 168,-
- Dos Maderas 5+5 136,-
- Plantation Grande Reserve 136,-
- Diplomatico Exclusiva 12y 148,-
- Captain Morgan Private Stock 78,-
- Puntacana X.O. 136,-
- Pancho Villa 1998 148,-
- Cubaney Centenario 320,-
- Cubaney Gran Reserva 12y 118,-
- Cubaney Licor Caramelo 98,-
- Quorhum 12 Años Solera 148,-
- Pampero Aniversario Reserva Exclusiva 148,-

## Premium spirits 4cl

|                             |       |                  |       |
|-----------------------------|-------|------------------|-------|
| Gin Bombay Sapphire         | 75,-  | Pastis Pernod    | 75,-  |
| Finlandia vodka             | 75,-  | Metaxa *****     | 99,-  |
| Grey Goose vodka            | 145,- | Jagermeister     | 75,-  |
| Absolut vodka               | 75,-  | Amaretto         | 75,-  |
| Tequila El Jimador blanco   | 75,-  | Bailey's         | 75,-  |
| Tequila El Jimador reposado | 75,-  | Grand Marnier    | 128,- |
| Rum Havana 3y               | 68,-  | Sambuca          | 75,-  |
| Cachaca Pitú                | 75,-  | Ramazzotti Amaro | 75,-  |

## Whisky 4cl

### Irish whiskey

|               |      |
|---------------|------|
| Jameson       | 75,- |
| Tullamore Dew | 75,- |

### Scotch blended

|                    |       |
|--------------------|-------|
| Johnnie Walker     | 75,-  |
| Johnnie Walker 12y | 125,- |
| Chivas Regal 12y   | 125,- |

### Single malt whisky

|               |       |
|---------------|-------|
| Laphroaig 10y | 165,- |
| Talisker 10y  | 175,- |
| Oban 14y      | 175,- |
| Lagavulin 16y | 175,- |

### American whiskey

|                              |       |
|------------------------------|-------|
| Jack Daniel's                | 85,-  |
| Jack Daniel's honey          | 85,-  |
| Jack Daniel's Gentleman Jack | 115,- |
| Jack Daniel's single barrel  | 145,- |

## Cognac 2cl / 4cl

|                   |                   |
|-------------------|-------------------|
| Hennessy V.S.O.P. | 85,- / 170,-      |
| Hennessy X.O.     | 199,- / 398,-     |
| Hennessy Paradise | 849,- / 1.698,-   |
| Hennessy Richard  | 2.499,- / 4.998,- |

# English menu

Welcome at

Bakchus Restaurant!

You are in a former butcher shop, which still in the second half of the 20th century served mainly local mountaineers.

After a complete reconstruction in 2004, we opened the restaurant and set ourselves the goal of offering a quality establishment with perfect cuisine, complemented by good wines, attentive service and a pleasant atmosphere. Since its opening, our restaurant has been regularly included among the TOP establishments in the "Maurer's guide" to restaurants in the Czech Republic.

*Thank you, our customers, for your patronage  
and we wish you a delicious dining experience!*

## Appetizers

|   |  |
|---|--|
| <b>80g Salmon carpaccio</b><br>tender slices of fresh salmon with fermented radishes,<br>olive oil and coriander, with herb baguette  | 248,-                                  |
| <b>100g Pulled goose meat</b><br>in lard with apples and onions, served with bread  | 224,-                                  |
| <b>Pumpkin pie</b><br>with smoked meat, Cheddar cheese,<br>yoghurt dip with mint, light salad   | 144,-                                  |
| <b>Tartar steak prepared from premium beef fillet</b><br>perfectly seasoned according to the original recipe<br>with capers, served with fried bread toasts and garlic<br><i>we can prepare "dry" bread toasts on request</i> | 100g 259,-<br>150g 349,-<br>200g 439,- |
| <b>80g Carpaccio classico</b><br>thin slices of premium marinated beef tenderloin with rocket,<br>pine nuts, capers, balsamic reduction and garlic baguette   | 268,-                                  |

## Soups

|   |      |
|---|------|
| <b>Homemade beef broth</b> with vegetables,<br>noodles, and homemade meat dumplings | 78,- |
| <b>Cabbage soup</b> with sausage and prunes   | 92,- |

## Salads

|   |       |
|---|-------|
| <b>Spicy broccoli salad</b><br>with roasted peppers, coriander, garlic, cashew nuts,<br>sesame seeds and toasted bread  | 247,- |
| <b>Caesar salad with grilled chicken breast</b><br>romaine and iceberg lettuce leaves with an egg,<br>grilled chicken breast, roasted bacon, anchovy dressing,<br>herb croutons and Parmesan cheese | 315,- |
| <b>Petit salad</b><br>leaf salad with cherry tomatoes, pumpkin seeds,<br>Parmesan cheese and spicy mustard dressing   | 138,- |

## Pasta

|  |       |
|--|-------|
| <b>Linguine with grilled salmon</b><br>with mushrooms, spinach, garlic, Teriaki sauce and sesame | 324,- |
| <b>Linguine "Bolognese"</b><br>with homemade Bolognese ragout, topped with Parmesan              | 259,- |
| <b>Lasagne with homemade meat ragout, tomatoes and béchamel</b>                                  | 268,- |

## Fish

|   |       |
|---|-------|
| <b>Fresh trout grilled with rosemary</b><br>and herb butter, served with cooked potatoes  | 331,- |
| <b>Fresh salmon fillet</b><br>served with mixture of grilled cherry tomatoes,<br>chorizo, basil, served with Grenaille potatoes | 362,- |
| <b>Cocktail shrimps in garlic butter with pepperoni,</b><br>coriander and roasted broccoli                                      | 372,- |

## Homemade cousine

|  |       |
|--|-------|
| <b>Beef chilli made of beef shoulder served with spaetzle</b>  | 312,- |
| <b>Fallow deer loin in port wine with roasted carrots</b><br>and kale topped with cured bacon, served with croquettes  | 538,- |
| <b>Roast pork knuckle with sauerkraut salad</b><br>with horseradish and Dijon mustard, with bread  | 328,- |
| <b>Špindl goulash of beef tenderloin</b><br>fresh made minute goulash of beef tenderloin pieces with fresh<br>mushrooms, onions, red wine and cranberries, served with homemade<br>bread dumplings | 414,- |

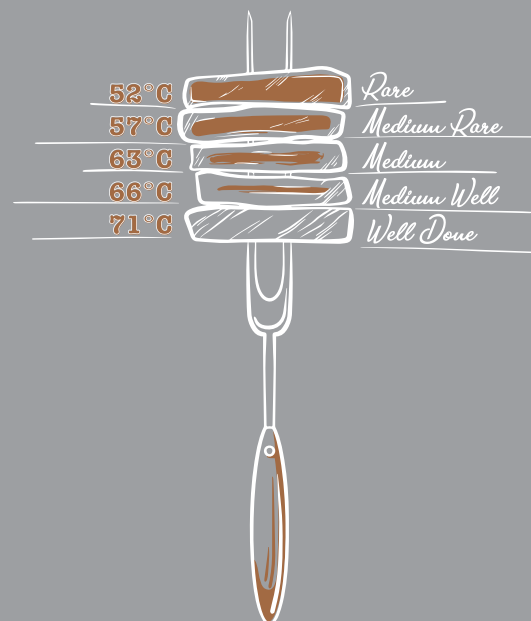
# Grill

|  |         |
|--|---------|
| <b>180g Chicken breast grilled in Panchetta,</b><br>served with mild mustard sauce, roasted broccoli and peppers   | 261,-   |
| <b>200g Pork tenderloin</b><br>grilled with green beans on garlic with bacon   | 268,-   |
| <b>650g Beef tomahawk</b><br>royal steak on herbs and garlic   | 940,-   |
| <b>300g Striploin steak / also New York steak</b><br>low sirloin steak, with a strip of fat on the flank, with herbs and garlic,<br>grilled peppers, zucchini, mushrooms and herb baguette | 546,-   |
| <b>300g Rib-eye</b><br>juicy sirloin steak, with mayonnaise dip<br>with roasted bacon, grilled corn cob  | 498,-   |
| <b>200g Pfeffersteak</b><br>a piece of prime beef sirloin served with a brandy and green<br>pepper cream sauce   | 525,-   |
| <b>150g Fillet Mignon</b><br>beef fillets with grilled mushrooms and Chimichuri sauce  | 417,-   |
| <b>Grilled skewers of marinated pork belly</b><br>served with spicy mixed salad  | 288,-   |
| <b>700g Mix-grill for 2 persons</b>  | 970,-   |
| <b>1400g Mix-grill for 4 persons</b>   | 1.790,- |

Grilled steak mix - juicy beef striploin, pork tenderloin, chicken breast wrapped in bacon, served in a hot pan with grilled garlic, vegetables in crushed pepper and olive oil, and Grenaille potatoes with garlic cream

# Sauces

|   |      |
|---|------|
| <b>Mushroom</b>   | 45,- |
| <b>Pepper</b>   | 45,- |
| <b>Chimichuri</b><br><i>The base of this cold sauce is chilli, parsley, oregano, garlic, vegetable oil, vinegar and coriander</i> | 40,- |



# Side dishes

|  |       |
|--|-------|
| <b>Grenaille potatoes baked with skin on</b><br>with garlic dip                        | 58,-  |
| <b>Grenaille potatoes baked with skin</b><br>with bryndza mayonnaise and fried cabbage | 95,-  |
| <b>Grilled vegetables - mixed peppers, courgettes and mushrooms</b>                    | 105,- |
| <b>Corn on the cob with butter</b>   | 78,-  |
| <b>Fried potato fries</b>  | 65,-  |
| <b>Sweet potato fries</b>  | 98,-  |
| <b>Garlic baguette</b>   | 55,-  |
| <b>Herb baguette</b>   | 55,-  |

# Deserts

|  |       |
|--|-------|
| <b>Homemade apple strudel with vanilla cream</b>   | 125,- |
| <b>Chocolate cake</b><br>with 72% cocoa share, served with whipped cream   | 152,- |
| <b>Monte Vaniglia</b><br>Vanilla ice cream with hot cherries, star anise,<br>cinnamon and whipped cream  | 174,- |
| <b>Crème brûlée with Grand Marnier</b><br>our prime homemade dessert made of egg yolks,<br>with a crunchy caramel crust,<br>made with Grand Marnier orange liqueur | 181,- |

# For children

|  |       |
|--|-------|
| <b>Grilled salmon fillet with roasted corn and Grenaille chips</b> | 188,- |
| <b>Pasta bolognese, pasta with homemade meat mixture</b>           | 146,- |
| <b>Natural chicken breast, potato chips</b>                        | 146,- |
| <b>Spaetzle with butter, ground nuts and sugar</b>                 | 158,- |

# Speisekarte

## Vorspeisen

**80g Lachs-Carpaccio** 248,-  
zarte Scheiben von frischem Lachs mit fermentierten Radieschen, Olivenöl und Koriander, Kräuterbaguette

**100g Gezogenes Gänsefleisch** 224,-  
in Schmalz mit Äpfeln und Zwiebeln, mit Brot serviert

**Kürbiskuchen** 144,-  
mit geräuchertem Fleisch, Cheddar-Käse, Joghurt-Dip mit Minze, leichter Salat

**Tartar-Steak zubereitet aus hochwertigem Rinderfilet** 100g 259,-  
perfekt gewürzt nach Originalrezept mit Kapern, 150g 349,-  
mit geröstetem Toastbrot und Knoblauch serviert 200g 439,-  
*auf Wunsch bereiten wir auch "trockene" Toastbrote zu*

**80g Carpaccio classico** 268,-  
dünne Scheiben von hochwertigem mariniertem Rinderfilet mit Rucola, Pinienkernen, Kapern, Balsamico-Reduktion und Knoblauchbaguette

## Suppen

**Hausgemachte Rinderbrühe mit Gemüse,** 78,-  
Nudeln und hausgemachten Fleischknödeln

**Kohlsuppe mit Wurst und Pflaumen** 92,-

## Salate

**Pikanter Brokkolisalat** 247,-  
mit gerösteten Paprika, Koriander, Knoblauch, Cashewnüssen, Sesam und geröstetem Brot

**Caesar-Salat mit gegrillter Hähnchenbrust** 315,-  
Römersalat und Eisbergsalat mit einem Ei, gegrillter Hähnchenbrust, gebratenem Speck, Sardellendressing, Kräutercroutons und Parmesankäse

**Petit Salat** 138,-  
Blattsalat mit Kirschtomaten, Kürbiskernen, Parmesankäse und würzigem Senfdressing

## Nudeln

**Linguine mit gegrilltem Lachs,** 324,-  
Pilzen, Spinat, Knoblauch, Teriaki-Sauce und Sesam

**Linguine "Bolognese"** 259,-  
mit hausgemachtem Bolognese-Ragout, mit Parmesan überbacken

**Lasagne mit hausgemachtem Fleischragout,** 268,-  
Tomaten und Béchamel

## Fisch

**Frische Forelle gegrillt mit Rosmarin** 331,-  
und Kräuterbutter, mit gekochten Kartoffeln serviert

**Frisches Lachsfilet** 362,-  
mit einer Mischung aus gegrillten Kirschtomaten, Chorizo und Basilikum, mit Grenaille-Kartoffeln serviert

**Cocktail-Garnelen in Knoblauchbutter mit Peperoni,** 372,-  
Koriander und geröstetem Brokkoli

## Hausgemachte Küche

**Rinderchili aus der Rinderschulter, mit Spätzle serviert** 312,-

**Damhirschrücken in Portwein mit gebratenen Möhren** 538,-  
und Grünkohl mit gepökeltem Speck, mit Kroketten serviert

**Gebratene Schweinshaxe mit Sauerkrautsalat mit Meerrettich** 328,-  
und Dijonsenf, dazu Brot

**Špindl-Gulasch vom Rinderfilet** 414,-  
frisch zubereitetes Minutengulasch aus Rinderfiletstücken mit frischen Pilzen, Zwiebeln, Rotwein und Preiselbeeren, mit hausgemachten Semmelknödeln serviert

# Grill

|   |         |
|---|---------|
| <b>180g Hähnchenbrust in Panchetta gegrillt,</b><br>mit milder Senfsauce, geröstetem Brokkoli und Paprika serviert  | 261,-   |
| <b>200g Schweinefilet</b><br>mit grünen Bohnen auf Knoblauch mit Speck gegrillt   | 268,-   |
| <b>650g Rinder-Tomahawk</b><br>Königssteak auf Kräutern und Knoblauch   | 940,-   |
| <b>300g Striploin Steak / auch New York Steak</b><br>low sirloin steak, mit einem Fettstreifen an der Flanke,<br>mit Kräutern und Knoblauch, gegrillten Paprika, Zucchini,<br>Champignons und Kräuterbaguette | 546,-   |
| <b>300g Rib-eye</b><br>saftiges Lendensteak, mit Mayonnaise-Dip<br>mit gebratenem Speck, gegrillter Maiskolben  | 498,-   |
| <b>200g Pfeffersteak</b><br>ein Stück erstklassiges Rinderfilet, mit einer Sahnesauce<br>aus Brandy und grünem Pfeffer serviert   | 525,-   |
| <b>150g Fillet Mignon</b><br>Rinderfilets mit gegrillten Pilzen und Chimichuri-Sauce  | 417,-   |
| <b>Gegrillte Spieße mit mariniertem Schweinebauch</b><br>mit pikantem gemischtem Salat serviert   | 288,-   |
| <b>700g Mix-Grill für 2 Personen</b>  | 970,-   |
| <b>1400g Mix-Grill für 4 Personen</b>   | 1.790,- |

Gegrillter Steak-Mix - saftiges Rinderfilet, Schweinefilet, Hühnerbrust im Speckmantel, in einer heißen Pfanne serviert mit gegrilltem Knoblauch, Gemüse in zerstoßenem Pfeffer und Olivenöl, und Grenaille-Kartoffeln mit Knoblauchcreme

# Beilagen

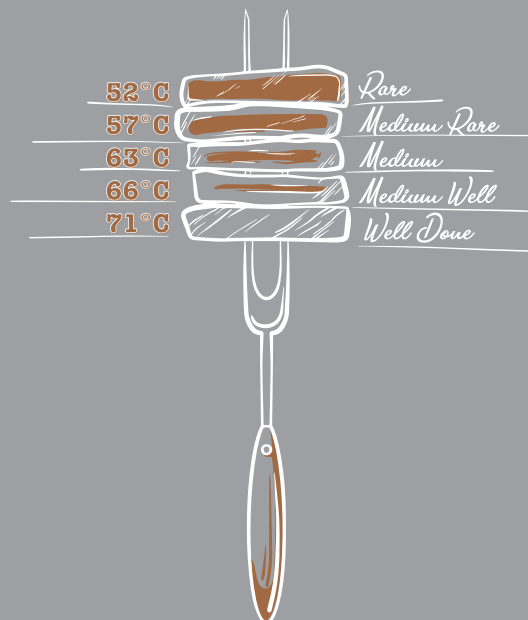
|  |       |
|--|-------|
| <b>Grenaille-Kartoffeln mit Schale gebacken</b><br>mit Knoblauchdip                            | 58,-  |
| <b>Grenaille-Kartoffeln mit Schale gebacken</b><br>mit Bryndza-Mayonnaise und gebratenem Kraut | 95,-  |
| <b>Gegrilltes Gemüse - gemischte Paprika, Zucchini und Champignons</b>                         | 105,- |
| <b>Maiskolben mit Butter</b>   | 78,-  |
| <b>Pommes frites</b>   | 65,-  |
| <b>Pommes frites aus Süßkartoffeln</b>   | 98,-  |
| <b>Knoblauch-Baguette</b>  | 55,-  |
| <b>Kräuterbaguette</b>   | 55,-  |

# Nachspeisen

|   |       |
|---|-------|
| <b>Hausgemachter Apfelstrudel mit Vanillecreme</b>  | 125,- |
| <b>Schokoladenkuchen</b><br>mit 72% Kakaoanteil, mit Schlagsahne  | 152,- |
| <b>Monte Vaniglia</b><br>Vanilleeis mit heißen Kirschen, Sternanis, Zimt und Schlagsahne  | 174,- |
| <b>Crème brûlée mit Grand Marnier</b><br>unser erstklassiges hausgemachtes Dessert aus Eigelb, mit einer knusprigen Karamellkruste, mit Grand Marnier Orangenlikör zubereitet | 181,- |

# Saucen

|  |      |
|--|------|
| <b>Pilzsauce</b>   | 45,- |
| <b>Pfeffersoße</b>   | 45,- |
| <b>Chimichuri</b><br><i>Die Basis dieser kalten Sauce besteht aus Chili, Petersilie, Oregano, Knoblauch, Pflanzenöl, Essig und Koriander</i> | 40,- |



# Für Kinder

|  |       |
|--|-------|
| <b>Gegrilltes Lachsfilet mit geröstetem Mais und Grenaille-Kartoffel</b> | 188,- |
| <b>Pasta Bolognese, Nudeln mit hausgemachter Fleischmischung</b>         | 146,- |
| <b>Hühnerbrust Natur, mit Kartoffelchips</b>                             | 146,- |
| <b>Spätzle mit Butter, gemahlene Nüssen und Zucker</b>                   | 158,- |



We hope you were satisfied.  
We will be happy if you rate our  
restaurant on [grandrestaurant.cz](https://grandrestaurant.cz).



Thank you.

Bakchus team

**BAKCHUS**  
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