

STARTERS & SOUP

MIXED BEEF TARTARE toasted bread salad 75 g	129
Grilled BACON WRAPPED MOZZARELLA sundried tomato pesto baguette	139
BEEF BROTH home-made liver dumplings	59

SALADS

PORK LOIN SALAD pork loin goat cheese herb potatoes marinated onion salad spicy dip 450 g	219
CAESAR SALAD	169
crunchy salad caesar dressing bacon croutons 300 g	+59
+ chicken steak 100g	+85
+ salmon 60g	+20
+ poached egg 1pc	+20
+ anchovies	
SALAD WITH ROASTED GOAT CHEESE	209
tomatoes salad leaves marinated beetroot walnuts honey dressing 400 g	+59
+ chicken steak 100g	+20
+ poached egg 1ks	

LIGHT DISHES

CHICKEN TORTILLA salad herb dip 450 g	229
CURRY AYAM / CHICKEN CURRY coconut milk pak choi rice spring onion 200g	249
GNOCCHI mushrooms herbs cream sauce parmesan 300 g	169
+ chicken steak 100g	+59
+ salmon 60g	+85
LINGUINE sundried tomatoes garlic rocket salad parmesan 250 g	159
+ pork loin	+69
CHICKEN SUPREME celariac puree demi glace potato croquette potatoes	269

HUSA 21

OUR CLUB SANDVICH pulled duck meat apple chutney mayo confit cherry tomatoes french fries 150 g	239
BACONBURGER beef bacon marmelade tomatoes cucumber salad cheddar fries mayo 200 g	319
VEGETARIAN HALLOUMI BURGER caramelised onion apple chutney mayo selection of potato fries	274
BALL TIP STEAK bacon and green beans creamy demi glace 200 g	419
GRILLED PORK LOIN creamy mushrooms smoked potatoe puree 200 g	259
PORK STEAK served on our bread Jack Daniels BBQ sauce roasted onion our pickled salad mustard	239
SMOKED PORK RIBS 500 g our roasted bread BBQ dip	339

HUSA ORIGINAL

PORK KNUCKLE dark beer sauce pickled salad marinated cucumber freshly baked bread 800 g	349
BEEF GOULASH Staropramen horseradish onion dumplings 200 g	299
DUCK LEG red cabbage roasted potato dumplings 350 g	299
BREADED PORK LOIN potato salad	239
FRIED CHEESE parsley potatoes homemade tartar sauce 150 g	199
CZECH TRADITIONALL BEEF ROLLS cooked beef roll with egg gherkin bacon rice fried onions	279

DESSERTS

CHOCOLATE FONDANT fruit sauce ice-cream (preparation time 15 minutes)	109
OUR MAPLE SYRUP PANCAKES fresh summer berries fruit coulis vanilla mascarpone	169
KAISERSCHMARRN fruits Kolombina ice-cream	119

APPETIZERS

Roasted PORK BELLY 150 g plum sauce garlic dip roasted bread	169
BEEF CARPACCIO marinated beef olive oil rocket salad parmesan 80 g	195
GOOSE PATÉ 120 g apple chutney roasted bread	109
BEEF TARTARE	150g 249
fried bread or bread	250g 369
	500g 649

BEER PICKLED CHEESES 100 g caramelised onion roasted bread	129
BELGIAN FRIES homemade tartar sauce 300 g	99
TRAY OF PORK SCHNITZELS homemade tartar sauce pickled cucumbers 200 g	175
PICKLED CZECH CAMEMBERT 100 g	119
HOMEMADE POTATO CRISPS spicy tomato dip 200 g	109

SIDE DISHES

POTATOES roasted on goose lard 200g	49
FRIES 160g	49
Freshly baked garlic or herb BAGUETTE 2pcs	44
OVEN BAKED BREAD	45
BASKET WITH FRESH BREADS	45
PICKLED SALAD 100g	36
SAUCES and DIPS 60g	35
Pepper sauce Mushroom sauce Cream sauce Demi Glace Tartar sauce Tomato sauce Herb dip Yoghurt dip Garlic sauce	

SEASONAL MENU

Dear guests,

Except permanent a la carte offer we are preparing every evening modern thematic seasonal menu for you. During preparation we are using at most fresh ingredients from local farmers and suppliers. Seasonal menu you may enjoy like a degustation pack of Starter – Main course – dessert – wine/beer pairing.

Thank you for your visit and enjoy your meal!

Wishing a Potrefená Husa team in Pilsen

Manager: Leoš Janáček
Chef: Jan Herout

WHITE WINE	0,15L	0,75L
Pinot gris (Rulandské šedé) Obelisk PS semi-dry	79	395
Riesling Germany Dr. Loosen Mosel dry	96	480
Pálava Obelisk VZH dry	114	570
Sauvignon Italy Scolaris Gorizia dry	----	589
Ryzlinkvlašský Obelisk PS semi-dry	----	589
Müller Thurgau Obelisk PS dry	----	485
Chardonnay Obelisk PS dry	----	460
Pinot Blanc Obelisk PS dry	----	445
Riesling Germany Wein-Sektgut Bamberger dry	----	495

ROSE WINE	0,15L	0,75L
Cuvée rosé Obelisk semi-dry	69	445

RED WINE	0,15L	0,75L
Primitivo Italy Cantine de Falco Puglia	96	480
Spadafora Nerello IGP Italy Calabria	----	495
Odoardi Terra Damia Italy Calabria	----	650
Odoardi GB IGT Italy Calabria	----	850
Rioja Gran Reserva Spain Leza García	----	990
Poured red wine according to the offer		

CHAMPAGNE		
Jean Guérinot Blanc de Blancs	—	1345

PROSECCO & SECT	0,15L	0,75L
Prosecco Valdobriandenne DOC	114	570
Bohemia Sekt Brut	----	395
Bohemia Prestige Brut	----	445

APERITIVES & DIGESTIVES		
Royal Porto Ruby		74
Becherovka		69
Fernet Stock Citrus		69
Jägermeister		79
Campari Bitter		74
Baileys		74
Sambuca		74
Kahlúa		74
Cointreau		84
Meruňka (Apricot) Baron Hildprandt		94

FINGER FOOD		
Peanuts		55
Almonds		75
Olives		65

MACERATION
 Maceration is traditional technique of preparing quality, seasonal and mainly unique alcohol drinks (beverages). Require quality ingredients, good idea and time. Result is unprecedented and in quotes unrepeatable sense experience. Of every macerate we are preparing just 3-5 litres of it. Check out our blackboards, web or social sites you won't miss this experience.

BEER		
Guinness	0,4l	95
Rotující speciál according to the offer		
Staropramen nepasterovaná	0,28l	42
Jedenáctka (unpasteurized lager)	0,48l	52
	0,96l	96
	0,24l	43
Hoegaarden White	0,48l	81
	2,96l	486
Granát polotmavý (half-dark)	0,38l	50
Carling Cider Apple (bottle)	0,33l	55
Stella Artois nealko (bottle)	0,33l	55

BEER SPECIALS		
Hogaarden Beer Universal (Hoegaarden cranberry juice)	0,22l	66
Hoegaarden Beer Special (Hoegaarden limes cane sugar mint)	0,22l	66
Radler (Staropramen Jedenáctka Vinea)	0,28l	50
	0,48l	65

HOMEMADE DRINKS		
Jug of water (sparkling still)	0,5l	39
	1,0l	69
Homemade lemonade	0,35l	59
Homemade ice tea	0,35l	59
Ginger lemonade	0,35l	59
Hibiscus lemonade	0,35l	59
Lemon lemonade	0,35l	59

COFFEE & TEA		
„Potrefená“ coffee		69
Espresso Reserva Ristretto Lungo		49
Espresso Macchiato		59
Espresso Doppio		69
Americano		49
Flat White		69
Cappuccino		67
Caffè Latte		67
Turkish coffee		49
Viennese coffee (espresso whipped cream)		79
Espresso Tonic (espresso Thomas Henry Tonic)		89
<i>We can also prepare your coffee in a decaffeinated version.</i>		
Baked tea		64
Fresh mint tea Fresh ginger tea		69
Dilmah: black fruit green		54

RAUCH JUICES		
Orange Apple Strawberry	0,2l	52

SOFT DRINKS		
Royal Crown Cola Slim	0,25l	52
Kofola Original	0,25l	49
Targa Florio	0,25l	52
Thomas Henry Tonic Water	0,2l	69
	0,33l	39
Rajec	0,75l	74
Red Bull Original	0,25	75

ŠPORK		4CL
Medová hruška (Honey Pear) 35%		79
Hruškovice (Pear) 50%		79
Hruškovice (Pear) Barrique 43%		124
Slivovice (Plum) 50%		79
Meruňkovice (Apricot) 50%		79
Peppermint Premium		69
Griotka Premium		69
Vodka Premium		79

GIN & DRINKS		
Gin Gordon's & Thomas Henry Tonic		119
Pink Gin Gordon's & Thomas Henry Tonic		119
Malfy Gin Grapefruit & Thomas Henry Tonic		134
Ceder's Gin (non-alcoholic) & Thomas Henry Tonic		129
Špork Craft Gin (Czech) & Thomas Henry Tonic		129

Aperol Spritz (Aperol Perlsecco soda orange)		109
Mojito / Mojito XXL (White rum mint cane sugar limes soda lime juice)		145 1090
Tequila Sunrise (Tequila Olmeca juice: pineapple, cranberry, orange)		150

B52 (Kahlúa Baileys Absinth fire!)		99
Chupito (white rum lime syrup cocktail cherry)		69
Cosmopolitan (Absolut lemon Cointreau cranberry juice)		140
Piña Colada (rum coco syrup pineapple juice cream)		150
Long Island Iced Tea (vodka gin rum tequila lime syrup cola)		195

Virgin Colada (Coco syrup pineapple juice cream)		115
Virgin Mojito (soda mint cane sugar limes lime syrup)		105
Virgin Aperol Spritz (Thomas Henry Tonic Bitter orange)		95

SHOTS		4CL
Vodka: Smirnoff Red		79
Vodka: Absolut / Citron		74
Vodka: Grey Goose		145
Rum: Havana Añejo 3 y.o.		74
Rum: Captain Morgan Spiced		79
Rum: Cubaney Orangerie / Karamelo		94
Rum: Legendario		109
Rum: Don Papa		150
Rum: Zacapa Centenario 23y		149
Rum: Božkov Republica Exclusive		79
Tequila: Olmeca 100% Silver Gold		89
Whiskey (Ireland): Tullamore Dew		84
Whiskey (Ireland): Jameson		84
Whisky (Scotland): Johnnie Walker Red Label		84
Whiskey (Tennessee): Jack Daniel's Honey		94
Whisky (Islay): Laphroaig		149
Cognac: Courvoisier VSOP		149
Metaxa ****		89
Metaxa *****		149