



*Welcome at 'U Jarošů'*

Until 1989, a well-known Mr. Jaroš's butchery operated  
at the site of today's restaurant.

You will not find many butchers' specialities on our menu  
but we can certainly offer you experiences from the gastronomic area.

You can enjoy the traditional Czech cuisine as well as meals  
from various international cuisines,  
all of this by a fireplace in the winter or in the garden restaurant in the summer.

We can also offer a tailor-made degustation menu of 4-6 courses,  
prepared according to your taste.

We cordially invite you to explore our menu and hope you will enjoy your visit.

Bon Appetit!

*Yours 'U Jarošů' team*

# MENU

## APPETIZERS

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- 50g **Carpaccio - beef sirloin**  
olive oil, parmesan, pesto and rucola 120,-
- 60g **Foie gras (duck liver) in glass, dipped in lemon honey, baked brioche** 99,-
- 80g **Venison pate in bacon with onions and sour cherries marinated** 86,-  
in Cumberland sauce, toast
- 80g **Caramelized sheep's cheese served on beetroot carpaccio with honey nuts** 99,-  
baked brioche and rucola

## SOUPS

- 0.25l **Broth with home-made noodles, liver meatballs and vegetable** 44,-
- 0.25l **Creamy garlic soup with slices of smoked duck breast, garlic 'chips' and croutons** 53,-
- 0.25l **Tripe soup with potatoes and smoked paprika** 49,-

## SPECIALS

400g	<b>Grilled pork tenderloin and chicken breast on a skewer with prunes in bacon flamed with Four Roses served with mashed pickled onions gherkins and juniper demi-glace (serves 2)</b>	449,-
400g	<b>Flamed mouflon (wild sheep) backstrap and pork sirloin skewer with fresh vegetable, seasoned with thyme and served with baked potato with bacon, rosemary and sauces (serves 2)</b>	499,-
350g	<b>Smoked pork rib in plum pickle with whiskey served with Coleslaw, herb baguette and pickles</b>	192,-
200g	<b>Mouflon (wild sheep) backstrap prepared in sous-vide method served with cream truffle-flavoured risotto and port-wine sauce</b>	299,-
1 pc	<b>Lamb shank with thyme and confit garlic served with mashed potatoes and spinach</b>	289,-
120g	<b>Steak tartar of beef tenderloin, with garlic (mixed for you on request)</b>	199,-
200g	<b>Beef cheeks in red wine with root vegetable served with nutmeg flavoured mashed potato</b>	199,-
200g	<b>Grilled pork tenderloin meat on a skewer wrapped in bacon with onion and pepper served with potato gratin and Coleslaw</b>	241,-
1 pc	<b>Confit duck leg with Champagne cabbage red cabbage cream and dumplings</b>	195,-
150g	<b>Grilled duck breast with coffee sauce and celery mash</b>	249,-

## FISH

150g **Grilled salmon fillet served with cream spinach** 264,-

150g **Pikeperch fillet with garlic and caraway, served with parsley mash** 245,-

150g **Salmon fillet with herb crust** 264,-  
**steamed and served with celery mash**

## POULTRY AND PORK

150g **Fried chicken or pork schnitzel, served with vegetable garnish and slice of lemon** 129,-

150g **Traditional schnitzel 'Ondráš' (filet of meat in potato batter)** 159,-  
**served with Coleslaw (choice of pork or chicken meat)**

200g **Pork sirloin medallions with cream sauce and green pepper** 189,-

200g **Grilled chicken steak with grilled vegetable and basil** 159,-

200g **Chicken strips in cornbread crumbs, served with garlic dip** 149,-

150g **Pork tenderloin with mozzarella, prosciutto and sundried tomatoes filling** 199,-  
**and basil sauce**

## GRILLED STEAKS

200g <b>Chicken breast</b>	<b>159,-</b>
250g <b>Beef flank steak from Irish mature beef</b>	<b>244,-</b>
200g <b>Medium-cooked mouflon (wild sheep) backstrap (prepared in sous-vide method)</b>	<b>259,-</b>
200g <b>Pork sirloin wrapped in bacon prepared in sous-vide method</b>	<b>199,-</b>
200g <b>Ball Tip steak from American bulls</b>	<b>249,-</b>
150g <b>Norwegian salmon filet</b>	<b>244,-</b>

Served with sauces of your choice:

- Mushroom • cheese • spicy tomato with capers • cream with green pepper
- pink pepper • celery mash

## PASTA, RISOTTO, VEGETARIAN MEALS

250g <b>Farfalle with chicken meat in cream sauce flavoured with basil, sprinkled with cheese</b>	<b>159,-</b>
250g <b>Farfalle with smoked salmon, cream sauce and spinach, sprinkled with parmesan</b>	<b>159,-</b>
300g <b>Risotto with chicken, spinach, bacon and cheese</b>	<b>149,-</b>
100g <b>Deep-fried cheese with garnish</b>	<b>109,-</b>
100g <b>Deep-fried camembert with garnish</b>	<b>115,-</b>
100g <b>Camembert in potato batter with Coleslaw</b>	<b>129,-</b>

## MEALS FOR KIDS

Served only to children !!!

70g	Chicken schnitzel with potatoes	99,-
150g	Chicken risotto with ketchup and cheese	89,-
150g	Pasta with cream sauce and chicken meat	99,-

## SALADS

350g	Caesar salad (parmesan, grilled pieces of chicken breast, toast)	169,-
	Can also be served without chicken	141,-
350g	Fresh vegetable salad with Balkan cheese, olives and grilled chicken breast	159,-
350g	Grilled camembert on a plate Romaine salad and rucola with mayo-anchovy dressing	169,-
150g	Small 'Shopska' salad with Balkan cheese and olives	69,-
200g	Coleslaw	39,-
150g	Side-dish (mixed vegetable) salad with vinegar dressing	49,-
150g	Tomato salad	49,-



## SIDE DISHES

200g	<b>Baked potato with garlic, bacon and rosemary drizzled with dressing</b>	<b>51,-</b>
150g	<b>French fries</b>	<b>39,-</b>
150g	<b>Roasted potatoes</b>	<b>39,-</b>
200g	<b>Mashed potato with spring onion</b>	<b>42,-</b>
200g	<b>Buttered potatoes</b>	<b>42,-</b>
250g	<b>Grilled vegetable in olive oil, flavoured with basil pepper, zucchini, corn cob, onion, dried tomatoes, carrot</b>	<b>66,-</b>
250g	<b>Green beans with bacon</b>	<b>69,-</b>
1 pc	<b>Bread</b>	<b>7,-</b>
2 pc	<b>Toast, brioche</b>	<b>10,-</b>
1 pc	<b>Fried bread</b>	<b>10,-</b>
1 pc	<b>Toasted herb baguette</b>	<b>26,-</b>
60g	<b>Tartar sauce, Spicy mayonnaise sauce, ketchup</b>	<b>26,-</b>

## DESSERTS

100g	<b>Chocolate fondant with mint ice cream and blueberry sauce</b>	<b>72,-</b>
120g	<b>Violet crème brûlée</b>	<b>84,-</b>
130g	<b>Vanilla ice-cream coated with roasted almonds topped with hot Belgian chocolate</b>	<b>84,-</b>
220g	<b>Three scoops of vanilla ice cream with hot raspberry sauce and whipped cream</b>	<b>79,-</b>
1 sc	<b>Ice-cream (one scoop)</b>	<b>18,-</b>
100g	<b>Oreo cake with raspberry sorbet</b>	<b>79,-</b>

# DRINKS

## APERITIFS

0,1l	<b>Martini bianco</b>	59,-
0,1l	<b>Martini rosso</b>	59,-
0,1l	<b>Martini extra dry</b>	59,-
0,04l	<b>Campari</b>	55,-
0,1l	<b>Crodino (Italian bitter-sweet non-alcoholic aperitif)</b>	59,-

## WINES BY THE GLASS - VINEYARD VAĐURA (POLEŠOVICE)

0,2l	<b>Green Veltliner - dry</b>	53,-
0,2l	<b>Riesling - semi-sweet</b>	53,-
0,2l	<b>Zweigeltrebe rosé - dry</b>	53,-
0,2l	<b>Blauer Portugieser - dry</b>	53,-

## SPARKLING WINE

0,75l	<b>Bohemia sekt demi</b>	320,-
0,75l	<b>Bohemia sekt brut</b>	320,-
0,75l	<b>Bohemia sekt non-alcoholic</b>	320,-

## BEER

0,3l	<b>Pilsner Urquell 12° lager</b>	34,-
0,5l	<b>Pilsner Urquell 12° lager</b>	44,-
0,4l	<b>Beer on tap</b>	price on request
0,5l	<b>Birell non-alcoholic bottled - lager, semi-dark</b>	36,-
0,5l	<b>Kozel 10° dark - bottled</b>	36,-



## LIQUEURS

0,04l	<b>Baileys</b>	60,-
0,04l	<b>Becherovka</b> (traditional Czech herbal digestive)	40,-
0,04l	<b>Fernet Stock</b>	42,-
0,04l	<b>Fernet Stock Citrus</b>	42,-
0,04l	<b>Jägermeister</b>	65,-

## CZECH-MADE SPIRITS

0,04l	<b>Slivovitz</b>	50,-
0,04l	<b>Apricot brandy</b>	65,-
0,04l	<b>Pear brandy</b>	69,-
0,04l	<b>Tuzemák</b> (rum)	42,-

## RUMS

0,04l	<b>Bacardi</b>	60,-
0,04l	<b>Zacapa - 23-year-old Guatemalan Rum</b>	160,-
0,04l	<b>Rum Diplomatico - Venezuelan Golden Rum</b>	149,-

More rums available – ask for a rum menu!

## BRANDY

0,04l	<b>Metaxa Private Reserve</b>	190,-
0,04l	<b>Metaxa *****</b>	60,-

## COGNAC

0,04l	<b>Hennessy Fine de Cognac</b>	119,-
0,04l	<b>Martell V.S.O.P.</b>	139,-

## VODKA

0,04l	<b>Finlandia vodka</b>	55,-
0,04l	<b>Russian Standard</b>	55,-

## WHISKY

0,04l	<b>Johnie Wolker</b>	60,-
0,04l	<b>Tullamore–Dew Irish Whiskey</b>	60,-
0,04l	<b>Jameson - Irish Whiskey</b>	60,-
0,04l	<b>Jack Daniels</b>	79,-
0,04l	<b>Jack Daniels Honey</b>	79,-



## BOURBON

0,04l	<b>Four Roses</b>	60,-
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## GIN

0,04l	<b>Beefeater</b>	60,-
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## NON-ALCOHOLIC DRINKS

0,33l	Mattoni –sparkling or lightly sparkling mineral water		29,-
0,33l	Bonaqua		29,-
0,1l	Kofola – traditional Czech cola-based soft drink		8,-
0,1l	Raspberry soda on tap		6,-
0,25l	Cappy apple, grapefruit, orange, strawberry, multivitamin, pineapple		36,-
0,2l	Coca-Cola, Coca-Cola Zero		36,-
0,33l	Coca-Cola light		37,-
0,2l	Fanta		36,-
0,2l	Sprite		36,-
0,25l	Tonic		36,-
0,2l	Red Bull- Energy Drink		65,-
1l	Jug of water with lemon and peppermint		60,-

## HOT DRINKS

7g	<b>Espresso with evaporated milk</b>	39,-
7g	<b>Lungo with evaporated milk</b>	39,-
7g	<b>Turkish coffee with evaporated milk</b>	39,-
7g	<b>Cappuccino</b>	54,-
7g	<b>Irish coffee</b> - espresso, Irish whiskey, whipped cream	65,-
7g	<b>Viennese coffee</b> - large espresso with whipped cream	51,-
7g	<b>Algerian coffee</b> - large espresso, eggnog, whipped cream	59,-
7g	<b>Latte Macchiato</b> - espresso with hot milk and milk foam	64,-
7g	<b>Baileys coffee</b> - espresso, Baileys, whipped cream	62,-
7g	<b>Ice-cream coffee</b> - espresso, ice-cream, whipped cream	69,-
7g	<b>Frappe</b>	59,-

All types of coffee can also be served decaffeinated.

## TEA

1 pc	<b>Ahmad tea</b> - selection	39,-
0,3l	<b>Fresh mint tea</b>	54,-
0,3l	<b>Fresh ginger tea</b>	54,-

## OTHER HOT DRINKS

0.2l	<b>Grog</b>	50,-
0.2l	<b>Mulled wine</b> - white, red	59,-
0.2l	<b>Hot chocolate with whipped cream (milk, dark)</b>	69,-

## OTHER OFFER

60g	Roasted almonds	79,-
90g	Salted sticks with cheese	29,-
200g	Freshly made crisps with garlic dip	75,-
1 pc	Honey	9,-
1 pc	Coffee creamer	7,-

## CIGARS

Cigar brands depending on a current supply, price on request.



# U Jarošů

**Half-portion = 75% of the price**

**See a special list for allergens**