

APERITIFS		
Martini Extra Dry, Bianco, Rosso	0,1l	55 CZK
Campari Bitter	0,04l	65 CZK
Sherry Sandeman Seco, Medium, Cream	0,04l	60 CZK
Royal Oporto ruby, tawny, white	0,04l	65 CZK
Royal Oporto 10y	0,04l	85 CZK
Royal Oporto 20y	0,04l	150 CZK
Sanbitter (alcohol-free aperitif)	0,1l	50 CZK

NON-ALCOHOLIC DRINKS		
Coca-Cola, Coca-Cola light	0,2l	29 CZK
Coca-Cola Zero	0,33l	35 CZK
Fanta, Sprite	0,2l	29 CZK
Kinley tonic water, bitter lemon, bitter grapefruit, ginger ale	0,25l	29 CZK
Red Bull, Burn	0,25l	80 CZK
Nestea – various kinds	0,2l	29 CZK
Cappy – various kinds	0,2l	29 CZK
Orangina original	0,25l	45 CZK
Bonaqua – various kinds of water	0,25l	26 CZK
Mattoni – sparkling water	0,75l	55 CZK
Aquila – still water	0,75l	55 CZK

BEERS		
Pilsner Urquell 12°	0,5l	38 CZK
Pilsner Urquell 12°	0,3l	24 CZK
Dark Kozel	0,5l	25 CZK
Radegast Birrel alcoholic free	0,5l	30 CZK
Radegast Birrel alcoholic free	0,3l	18 CZK

HOT DRINKS		
Dilmah tea of your choice		28 CZK
Dilmah loose tea		38 CZK
Fresh peppermint tea		40 CZK
Grog		37 CZK
Hot Chocolate		55 CZK
Mulled wine	0,2l	50 CZK

COFFEE		
Espresso ristreto, piccolo, lungo	7g	37 CZK
Espresso doppio	14g	50 CZK
Espresso macchiato	7g	41 CZK
Cappuccino	7g	41 CZK
Caffé latte macchiato	7g	45 CZK
Vienna coffee	7g	45 CZK
Algeria coffee	7g	50 CZK
Irish coffee	7g	68 CZK
Mexico coffee	7g	66 CZK
Turkey coffee	7g	37 CZK

LIQUEURS AND SPIRITS		
Southern Comfort	0,04l	55 Kč
Bombay Sapphire Gin	0,04l	55 Kč
Chambord	0,04l	99 Kč
Baileys	0,04l	45 Kč

Berentzen – various kinds	0,04l	40 CZK
Becherovka, Becherovka Lemond	0,04l	40 CZK
Fernet Stock, Fernet Stock Citrus	0,04l	40 CZK
Amaro Ramazzotti	0,04l	45 CZK
Jägermeister	0,04l	50 CZK
Slivovice Kosher silver/gold	0,04l	95 CZK
Slivovice R.Jelínek silver/gold	0,04l	45 CZK
Grappa	0,04l	60 CZK
Absinth Hill's	0,04l	55 CZK
Malibu	0,04l	46 CZK
Kahlúa	0,04l	49 CZK
Drambuie	0,04l	59 CZK
Cointreau	0,04l	54 CZK
Koskenkorva peach	0,04l	35 CZK
Calvados	0,04l	55 CZK
Amareto Romanza	0,04l	30 CZK
Griotka	0,04l	30 CZK
Underberg	0,04l	44 CZK

RUM		
Bacardi Superior, Oro	0,04l	45 CZK
Bacardi 8y	0,04l	85 CZK
Captain Morgan Black, Spiced	0,04l	45 CZK

VODKA		
Finlandia Vodka	0,04l	45 CZK
Finlandia Grapefruit	0,04l	45 CZK
Grey Goose Vodka	0,04l	95 CZK
Smirnoff	0,04l	45 CZK
Absolut	0,04l	50 CZK

TEQUILA		
HERRADURA SELECCION SUPREMA	0,04l	649 CZK
EL JIMADOR Blanco, Reposado	0,04l	70 CZK
EL JIMADOR Anejo	0,04l	198 CZK
Olmecca Blanco, Reposado	0,04l	65 CZK
Olmecca Anejo Extra Aged	0,04l	99 CZK

COGNAC AND BRANDY		
Otard V.S.	0,04l	90 CZK
Otard V.S.O.P.	0,04l	145 CZK
Otard X.O.Gold	0,04l	340 CZK
Hennessy X.O.	0,04l	340 CZK
Camus X.O.	0,04l	340 CZK
Remy Martin X.O. Excellent	0,04l	340 CZK
Martell V.S.	0,04l	90 CZK
Martell V.S.O.P. Medaillon	0,04l	145 CZK
Hennessy Fine de Cognac	0,04l	145 CZK
Godet Pearadise	0,04l	145 CZK
Armagnac V.S.O.P.	0,04l	110 CZK
Metaxa *****	0,04l	50 CZK
Metaxa *****	0,04l	65 CZK
Metaxa Privat Reserva	0,04l	180 CZK

WHISKY AND BOURBON		
Woodford Reserve	0,04l	139 CZK
Jack Daniel's	0,04l	75 CZK
Jack Daniel's Gentleman Jack	0,04l	94 CZK
Jack Daniel's Singl Barrel	0,04l	159 CZK
Glenfiddich 12y	0,04l	94 CZK
Glenfiddich 15y	0,04l	139 CZK
Glenfiddich 18y	0,04l	159 CZK
Jameson	0,04l	55 CZK
Jameson 12y	0,04l	94 CZK
Johnnie Walker Red Label	0,04l	55 CZK
Johnnie Walker Green Label	0,04l	139 CZK
Johnnie Walker Gold Label	0,04l	159 CZK
Johnnie Walker Blue Label	0,04l	499 CZK
Bushmills	0,04l	75 CZK
Bushmills 10y	0,04l	94 CZK
Bushmills 16y	0,04l	139 CZK
Tullamore Dew	0,04l	55 CZK
Tullamore Dew 12y	0,04l	94 CZK
Jim Beam	0,04l	55 CZK
Chivas Regal 12y	0,04l	94 CZK
Wild Turkey	0,04l	75 CZK

RESTAURANT BOHÉM



Dear quests of the Bohém Restaurant,

there was a well-known pub „Na sklípku“. („The Tavern“) in this place as early as at the turn of the XVIIIth and XIXth centuries. It was a favourite pub of the painter and graphic artist Josef Váchal during his stay in Litomyšl. His art is reflected in the design of the furnishing of the Bohém Restaurant. The local cuisine concentrates not only on typical Czech meals from the times of M.D. Rettigová, who stayed here, but also on modern gastronomy. We put emphasis on top-quality, fresh, and local ingredients that are changed by our cooks into a real gastronomic experience.

We wish you Bon Appetit!!!

CHEF'S SPECIALITIES

100g Fine-smoked-leg terrine | onions, vinegar dressing and bread **75 CZK**

Home made ravioli with mushrooms and ricotta | Parmesan cheese and brown butter glacé **175 CZK**

200g Butterfish wrapped in pancetta bacon | fresh pasta strigoli pomodoro and Pistou sauce **265 CZK**

350g Slowly roasted lamb leg on garlic and herbs | spinach gnocchi **335 CZK**



Starters

80g Goose breast and goose fat rilette | spring onions and bread **55 CZK**

100g Fine-smoked-leg terrine | onions, vinegar dressing and bread **75 CZK**

100g Home made goose liver pâté | cranberry sauce and pumpkin bread **95 CZK**

75g Beef carpaccio | Parmesan cheese, lettuce leaves, capers and toast **175 CZK**

100g Beef Tartar steak | garlic and toasts **215 CZK**

Soups

Strong beef consommé | faggots, home made noodles and vegetables **45 CZK**

„Couračka” of Litomyšl with cabbage | potatoes and sausage **55 CZK**

Old-Czech „Kulajda” with quail egg | mushrooms and fresh cut dill **65 CZK**

Salads

Mixed salad with pears | nuts, blue cheese and shallot dressing **115 CZK**

Salad of fresh spinach leaves | garlic-caper dressing, dried tomatoes and Parmesan cheese **155 CZK**

Lettuce with prawns in tempura and Japanese crumbs | sesame dressing and hoi sin sauce **165 CZK**

Caesar salad | herbal croutons and grilled pieces of chicken

Small salad **115 CZK**

Big salad **165 CZK**

Pasta

Fettuccine Carbonara | pancetta and Parmesan cheese **155 CZK**

Fettuccine Aglio-olio **165 CZK**

Home made ravioli with mushrooms and ricotta | Parmesan cheese and brown butter glacé **175 CZK**

Fish

180g Grilled trout fillets from fish nurseries of Litomyšl | lemon mashed potatoes and grilled fresh spinach **245 CZK**

200g Butterfish wrapped in pancetta bacon | fresh pasta strigoli pomodoro and Pistou sauce **265 CZK**

200g Roasted steak of Norwegian salmon | cauliflower and broccoli ragout, Beurre blanc sauce with capers and dill **295 CZK**

Meat & Steaks

250g Tafelspitz-slowly boiled beef table tip in double bouillon | root vegetables, stalk celery **185 CZK**

200g Chicken breast „Tandoori” | basmati rice, sweet pea pods with carrots and broccoli **215 CZK**

200g Steak of pork sirloin filled with bacon | French baked potato cake, broiled spinach and chanterelle sauce **245 CZK**

1000g Slowly roasted beef ribs on garlic, onion and herbs | sharp horseradish, mustard and bread **285 CZK**

300g Beef steak of US chuck roll neck | crushed potatoes with coarse mustard and Burgundy sauce **295 CZK**

250g US Flap steak | bean pods with bacon, roasted potato with garlic dip **365 CZK**

Traditional Czech cuisine after M.D. Rettigová

200g Fine beef cheeks in red wine | mashed potatoes and broiled root vegetables **165 CZK**

150g Larded calf leg on butter and ginger | mashed potatoes with pearl barley and fried onion **185 CZK**

150g Sirloin of beef in cream sauce | bacony dumpling and cranberries **185 CZK**

150g Deer ragout in hip sauce | bun dumpling with herbs and forest mushrooms **185 CZK**

200g Fried juicy steaks of chicken leg | mashed potatoes with spring onions **195 CZK**

300g Confit of duck leg | red cabbage and home made potato gnocchi **195 CZK**

300g Rabbit on root vegetables and herbs | home made potato croquettes **235 CZK**

350g Slowly roasted lamb leg on garlic and herbs | spinach gnocchi **335 CZK**

Children's meals

Spaghetti Pomodoro **85 CZK**

Fried chicken steak | mashed potatoes and gherkin **85 CZK**

Roasted steak of Norwegian salmon | mashed potatoes and carrots **135 CZK**

Side orders

Crushed potatoes **45 CZK**

Mashed potatoes **45 CZK**

Stewed Basmati rice **45 CZK**

Lettuce with vinaigrette **45 CZK**

Broiled spinach leaves with garlic **55 CZK**

Baked up baguette with herbal pesto **35 CZK**

Desserts

See the dessert menu.

APLAUS CATERING

We prepare you for business lunches and dinners, corporate events, private parties, weddings and more. We offer full service catering. To offer, please contact our Event Manager, info@aplauscatering.cz, T +420 608 977 185.

