

APERITIFS	
Martini Extra Dry, Martini Bianco,	
Martini Rosso, Martini Rosato	0,11 55,-
Campari Bitter	0,11 85,-
Sherry Sandeman Seco, Sherry Sandeman	
Medium, Sherry Sandeman Cream	0,11 80,-
Royal Oporto ruby, Royal Oporto tawny,	
Royal Oporto white	0,11 120,-
Royal Oporto 10y	0,051 85,-
Royal Oporto 20y	0,051 150,-
Sanbitter {alcohol - free aperitif}	0,11 50,-

SPARKLING WINES AND CHAMPAGNE	
Bohemia sekt demi	
Bohemia sekt brut	0,375l 160,-
Alcohol free Bohemia sekt	0,75l 210,-
Champagne Varnier Fanniere	
Brut Grand Cru	0,75l 1450,-
Champagne Dom Perignon	0,75l 5590,-
Champagne Moet Chandon brut	0,75l 1690,-
Champagne Mumm Gordon rouge	0,2l 790,-
Champagne Mumm Gordon rouge	0,75l 2480,-
Champagne Perrier Jouet brut	0,75l 2480,-
Champagne Veuve Clicquot brut	0,75l 1690,-
See the wine list for Spanish sparkling wines	

NON-ALCOHOLIC DRINKS	
Coca-Cola, Coca-Cola light	0,2l 29,-
Coca-Cola Zero	0,33l 35,-
Fanta, Sprite	0,2l 29,-
Kinley tonic water, bitter lemon,	
bitter grapefruit, ginger ale	0,25l 29,-
Red Bull, Burn	0,25l 80,-
Nestea - various kinds	0,2l 29,-
Cappy - various kinds	0,2l 29,-
Bonagua - various kinds	0,25l 22,-
Mattoni - sparkling, slightly sparkling	0,33l 24,-
Mattoni - flavoured	0,33l 29,-
Mattoni - sparkling	0,75l 55,-
Aquila tea	0,33l 29,-
Aquila - still	0,33l 24,-
Aquila - still	0,75l 55,-

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

HOT DRINKS	
Dilmah tea of your choice	28,-
Dilmah loose tea	38,-
Fresh peppermint tea	40,-
Grog	37,-
Hot Chocolate	0,2l 45,-
Mulled wine	0,2l 50,-

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

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

Berentzen - various kinds	0,04l 40,-
Becherovka, Becherovka Lemond	0,04l 40,-
Fernet Stock, Fernet Stock Citrus	0,04l 40,-
Amaro Ramazotti	0,04l 45,-
Jägermeister	0,04l 50,-
Slivovice Koshor silver/gold (plum brandy)	0,04l 95,-
Slivovice R.Jelínek silver/gold (plum brandy)	0,04l 45,-
Grappa	0,04l 60,-
Absinth Hill's	0,04l 55,-
Malibu	0,04l 46,-
Kahlúa	0,04l 49,-
Drambuie	0,04l 59,-
Cointreau	0,04l 54,-
Koskenkorva peach	0,04l 35,-
Calvados	0,04l 55,-
Amareto	0,04l 30,-
Griotte liqueur	0,04l 30,-
Underberg	0,04l 44,-

RUM	
Bacardi Superior, Oro	0,04l 45,-
Bacardi By	0,04l 85,-
Captain Morgan Black, Spiced	0,04l 45,-

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

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

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

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

Bohém^o

THE BOHÉM RESTAURANT

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. Rettigova, 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

Grilled fillet of Litomyšl trout

with mashed potatoes and lemon
served with leafy spinach 250gr **225,-**

Rabbit with root vegetables and herbs

with home-made potato croquettes 250gr **235,-**

Saddle of venison steak

with cranberry sauce and roasted spaetzle
with onion 150gr **385,-**

Baked lamb knuckle

with garlic and fresh marjoram with spinach
and butter-roasted potatoes with chives 450gr **390,-**



STARTERS

- Home-made cracklings in lard**
with bread, chopped onion and mustard **35,-**
- Home-made goose liver pate**
with cranberry compote, common corn salad
and pumpkin bread **95,-**
- Grilled tiger prawns**
with lettuce
and tomato-lime sauce **165,-**
- Beef tenderloin tartare**
with marinated garlic and hot fried bread **215,-**



SOUPS

- Strong beef consommé**
with small liver dumplings, home-made noodles
and vegetables **45,-**
- Chilled vegetable gazpacho**
with garlic aioli **55,-**
- Mushroom cappuccino**
with salty grissina with truffle oil **65,-**



SALADS

- Caesar salad** with garlic croutons
and grilled chicken pieces
Small salad **115,-**
Large salad **165,-**
- Caesar salad** with garlic croutons
and grilled tiger prawns
Small salad **115,-**
Large salad **165,-**
- Lettuce with cherry tomatoes**
Parmesan
and grilled Mediterranean vegetables **125,-**
- Couscous salad** with lettuce leaves
with marinated beetroot
and goat cheese **165,-**

PASTA

- Linguine**
with fresh basil pesto **120,-**
- Fetuccine aglio-olio**
with Parmesan cheese
and dried tomatoes **165,-**
- Fetuccine pomodoro**
with Parmesan **165,-**



FISH

- Grilled pike-perch fillet**
with creamy leeks
and chive - lime sauce 150gr **280,-**
- Baked fillet of norwegian salmon**
with roasted seasonal vegetables
and tomato sauce 200gr **280,-**



TRADITIONAL CZECH CUISINE

- Beef sirloin in cream sauce**
with bacon dumplings
and cranberries 150gr **165,-**
- Smoked beef tongue**
with dark sauce, ginger bread, damson cheese
and home-made potato gnocchi 150gr **165,-**
- Roast leg of duck**
with red cabbage
and home-made potato dumplings 300gr **195,-**
- Veal schnitzel**
with light potato salad,
lemon and cranberries 150gr **225,-**

MEATS & STEAKS

- Grilled steak of chicken thigh**
marinated in chilli yoghurt with lettuce
and garlic potatoes 200gr **180,-**
- Grilled chicken breast with tiger prawns**
with roasted seasonal vegetables, ginger
and sweet chilli sauce 200gr **245,-**
- BBQ ribs**
with blue cheese dip, savoury salsa
and nachos 700gr **250,-**
- Uruguayan Rib Eye steak**
baked potatoes with garlic dip
and mixed lettuce 200gr **355,-**
- Sirloin steak**
mushroom ragout with bacon, pearl onion
and potato puree 200gr **395,-**



CHILDREN'S DISHES

- Home-made chips with ketchup **45,-**
- Spaghetti pomodoro **80,-**
- Chicken schnitzel,
potato puree, pickled gherkin **80,-**



DESSERTS

See the dessert menu.



CHEESE

- Assortment of French and Czech cheeses
with fruit jam 120gr **170,-**

SIDE DISHES

- Baked potatoes**
with garlic dip **50,-**
- Mashed potatoes** **40,-**
- Potato puree** **40,-**
- Basmati rice** **40,-**
- Roasted seasonal vegetables** **60,-**
- Lettuce with vinaigrette** **45,-**
- Spinach leaves with garlic** **55,-**
- Baked baguette**
with herb pesto **30,-**
- Mushroom ragout** **50,-**



BOHEMIAN OFFER

- Whole baked duck or goose**
with three types of Czech dumplings, assorted cabbage,
old Bohemian sholet
and **Modrý Portugal** wine from the MORAVINO
winery - sommelier's recommendation **2900,-**

Ideal for 4 persons - order in advance



Pilsner Urquell