



# Menu card



## APPETIZERS

- 1 100 g Freshly prepared beef tartare with beer mayonnaise, mustard seeds and fried garlic toasts (4 pcs.) (1,3,10)  
225,-
- 2 100 g Hrobské house-made spreads with red onion, pickled cucumber and fresh bread (1,3,7,10):  
duck spread 135,-  
beef spread 135,-  
pepper pork spread 135,-
- 3 100 g Hrobské "Utopenec" (pickled sausage) with fresh bread (1,12)  
135,-
- 4 80 g Gravlax – salmon marinated in a spice blend, absinthe and beetroot, served with dill dressing, lamb's lettuce and pastry (1,3,4)  
215,-
- 5 100 g Grilled Hermelín cheese with onion chutney, cranberries and pastry (1,7)  
155,-
- 6 100 g Toast topped with a meat mixture and grated Gouda cheese (1,3,7)  
145,-
- 7 130 g Fried potato chips with garlic mayonnaise (3,7,10)  
95,-

## SOUPS

- 8 Cream of roasted garlic soup with parsley oil and thyme croutons (1,3,7,9)  
68,-
- 9 Poultry broth with meat, vegetables and liver dumplings (1,3,9)  
65,-

## ORLOJ SPECIALTIES

- 10 2Orloj Burger:  
a combination of ground beef and pulled beef rib, romaine lettuce, onion marmalade, beer mayonnaise, BBQ sauce and a portion of fries (1,3,7,10)  
325,-
- 11 450 g Potato MAXI dumpling stuffed with pulled pork neck roasted in dark beer, served with red cabbage with raisins and star anise and fried onions (1,3,12)  
285,-
- 12 Orloj "Chmelnička" (for 2 persons):  
roasted pork ribs (500 g),  
pork knuckle (approx. 900 g),  
fresh horseradish, mustard, pickled vegetables and baked bread (1,10)  
855,-

List of allergens on request from the operator  
Responsible manager: Michal Kočka  
Tel.: +420 774 724 961, +420 725 584 962  
E-mail: [restaurace@orlojzatec.cz](mailto:restaurace@orlojzatec.cz)

## MAIN COURSES

- 13** 180 g Spicy beef goulash with bread dumplings, fresh horseradish and red onion (1,3,7)  
**285,-**
- 14** 200 g Pork neck roasted in dark beer with roasted potato dumplings and red cabbage with star anise and raisins (1,3,7,12)  
**255,-**
- 15** 250 g Confit duck leg with potato dumplings and red cabbage with raisins and star anise, baked in beer batter with sesame (1,3,7,12)  
**325,-**
- 16** 500 g Roasted pork ribs with fresh horseradish, whole-grain mustard, pickled vegetables and baked bread (1,3,10)  
**335,-**
- 17** Approx. 900 g Roasted pork knuckle in beer with fresh horseradish, whole-grain mustard, pickled vegetables and baked bread (1,10,12)  
**395,-**
- 18** 200 g Marinated beef belly with green pepper sauce and fries (1,7)  
**365,-**
- 19** 200 g Pork tenderloin with onions in red wine and potato gratin (7,12)  
**285,-**
- 20** 200 g Chicken breast with grilled vegetables, roasted Grenaille potatoes and basil pesto  
**265,-**
- 21** 200 g Pork tenderloin schnitzel in panko breadcrumbs with parsley potatoes and lemon (1,3,6)  
**235,-**
- 22** 200 g Fried chicken breast with fine mashed potatoes and lemon (1,3,6,7)  
**225,-**  
(children's portion 100g/135,-)
- 23** 150 g Fried Gouda with parsley potatoes and tartar sauce (1,3,6,7,10)  
**195,-**  
(children's portion 100g/125,-)

## GNOCCHI & PASTA

- 24** 350 g Gnocchi with chicken meat (100 g), leaf spinach, cream, garlic and Grana Padano cheese (1,3,7)  
**215,-**
- 25** 350 g Tagliatelle Bolognese with Grana Padano cheese (1,3,7)  
**205,-**

## SALADS

- 26** 100 g Grilled goat cheese with arugula salad, cherry tomatoes, beetroot and creamy balsamic (7)  
**255,-**
- 27** Romaine lettuce with Caesar dressing, chicken meat (100 g), bacon and garlic croutons (1,3,7)  
**225,-**

## DESSERTS

- 28** Carrot cake with walnuts and sour cream with honey (1,3,7,8)  
**95,-**
- 29** Chocolate fondant with raspberries (1,3,6,7)  
**125,-**



RESTAURANT & PIVOVAR

U ORLOJE



[www.orlojzatec.cz](http://www.orlojzatec.cz)

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