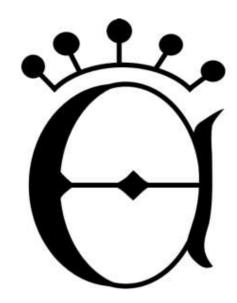


At The Queen Elizabeth ESTABLISHED 1965 Brno



Restaurant & Wineroom

Menu

Dear guests,

we have prepared for you a menu based on traditional cuisine and quality of raw materials. The emphasis is on healthy eating, and exclusion of MSG.





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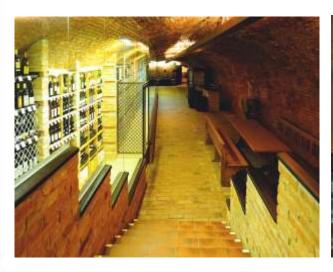
There is a few places in Brno that are for the people of the Moravian metropolis real matter of heart. Besides Spilberk Castle, Old and New Town Hall there is still one where every true Brno citizen like to go. A place where history of Brno meets its present.

Cellar spaces of the current Restaurant and Wineroom At The Queen Elizabeth was created by the Cistercian monastery at the same time, which was established in 1323 by The Queen Elizabeth Rejcka.

In 1964 started reconstruction and adaptation of the interior basements and on the 10th of September 1965 was Wineroom launched for the first time. In 1980 was the spaces enlarged and disco part was opened.

On the 29th of June 2006 was opened Wine-tasting room. It was beginning for the private wine boxes and for the regular meetings of the members of The Queen Elizabeth's Club. This historic cellar with ancient wine press from 1711 is available to all visitors too.

Wineroom is the oldest and the most famous part of the complex At The Queen Elizabeth, where you will find a romantic atmosphere of the wine cellars including live folk music, traditional culinary specialities and rich selection not only of the Moravian wines.







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COLD STARTER

Tartar of chilled or smoked salmon

toasted bread (1,3,4,10) 60 g | 99,- CZK

Carpaccio of argentine sirloin

with basil pesto, rucolla and parmesan (1,3,6,7,12) 80 q | 159,- CZK

Mozzarella caprese

served with rucolla and basil pesto (7,8) 100 g | 99,- CZK

Soups

Beef broth with liver dumpling

and root vegetables (1,3,7,9) 0, 25 l | 59,- CZK

HOT STARTER

Roasted turkey liver

with onion and red wine sauce (1,9) 80 $g \mid 89$,- CZK

YOU CAN PREPARE BY YOURSELF NEAR THE FIREPLACE

Homemade sausage with mustard and vegetables,

that you can prepare by yourself at the fireplace (1,10) $120 g \mid 129$,- CZK

FLAMBÉ

Finishing dishes burning alcohol near your table 1 piece | 99,- CZK

The meal is charged with Couvert 15,- Kč.

Prices are negotiable and inclusive of VAT rates. Data on weight are related to raw food situation



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MAIN COURSE

Chicken

Grilled chicken breast on lettuce salad

and herb dip (5,8,9) 180 g | 169,- CZK

Fresh vegetable salad with grilled chicken,

and herb dip (3,7,9) 300 g | 169,- CZK

Fried chicken pieces in parmesan batter

with spicy dip (1,3) 180 g | 179,- CZK

Pork

Pork chop steak with roasted onion,

with herb sauce (7,9) 200 g | 169,- CZK

Medallions of pork virgin sirloin

with mushroom sauce (7,9) 180 g | 189,- CZK

Grilled pork sirloin steak with pepper sauce (7,9)

180 g | 189,- CZK

Pieces of pork tenderloin with roasted vegetables

and spicy sauce (5,8) 180 g | 189,- CZK

Beef

Braised beef cheeks in red wine sauce

and root vegetables (7,9) 180 q | 189,- CZK

Fish

Grilled Norwegian salmon fillet with lemon sauce (1,4,7)

180 g | 219,- CZK

Fresh vegetable salad with grilled salmon

and herb dip (3,4,7,9) 300 g | 199,- CZK



VEGETARIAN

Grilled Camembert with cranberry sauce (7) $120 g \mid 119,-CZK$

Baked brocolli with cream and cheese (1,3,7)

250 g | 139,- CZK

SIDE DISHES

Boiled potatoes with butter (7)

200 g | 49,- CZK

Mashed potatoes with roasted onion (7)

200 g | 49,- CZK

Fried potatoes

200 g | 49,- CZK

French fries

200 g | 49,- CZK

Roasted vegetable(7,9)

200 g | 89,- CZK

Pastry (1,3)

1 scuttle | 39,- CZK

Baguette – herb / garlic (1,3,7)

1 piece | 29,- CZK

Pastry (1,3)

1 piece | 8,- CZK

HOT SAUCES

Pepper - Herb - Mushroom (7,9)

80 ml | 69,- CZK

SALADS

Salad of fresh vegetable

200 g | 89,- CZK

Cucumber - tomatoes

150 g | 69,- CZK

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DESSERT

Hot raspberries with vanilla ice - cream (7.8)

1 piece | 89,- CZK

Pancake with ice – cream and whipped cream (1,3,7,8)

1 piece | 99,- CZK

Ice – cream sundae with whipped cream (7,8)

1 piece | 89,- CZK

Dessert by the daily menu

1 piece | 59,- CZK

PLATTERS & CHESSE

Variations of cheeses with fresh vegetable (7)

200 g | 169,- CZK

Cheese/sausage platter (1,7)

350 g | *279,- CZK*

Garnished platter (chesse/sausage) by the daily menu (1,7)

500 g | 399,- CZK

Olives

70 g **|** 70,- CZK

Roasted almonds

80 g | 70,- CZK

ARE YOU LOOKING FOR SUITABLE GIFT?

We offer Gift Voucher for consumption worth 500, 1 000 a 2 000 CZK

COMMEMORATIVE MEDAL

average 30 mm, 14 g, Nordic Gold 1 ks | 50,- CZK





