

## PLATES

<b>Fresh olives (v)</b> marinated in lemon and rosemary	95
<b>Edamame</b> soybeans, smoked sea salt	95
<b>Tosta de Jamon</b> cured Serrano ham w/tomato salsa on crostini	185
<b>Foie gras terrine</b> w/ apple chutney with calvados, brioche	270
<b>Marinated zander with fennel</b> w/ lemon espuma foam, radish	205
<b>Stracciatella Mozzarella (v)</b> w/ buffalo mozzarella, tomatoes, basil, EVOO and balsamic	185
<b>Beef Carpaccio</b> w/ rocket salad, Grana Padano shavings and capers	230
<b>Mediterranean Ham &amp; Salami platter</b> cured ham and 2 types of salami	250

### BEST OF BULL & BONITO FOR 2

a selection of 5 plates, perfect to share as starter for 2

770

## SOUPS & FRESH SALADS

<b>Soup of the day</b> ask your waiter	95
<b>Bull Consommé</b> beef consommé, shredded beef, vegetables, noodles	95
<b>Goat cheese salad</b> w/ mixed lettuce, cucumber, radish, olives, orange, pomegranate, honey – truffle oil	295
<b>Caesar Salad (v)</b> romaine lettuce, croutons, Grana Padano w/ chicken breast	210
	275
	255
<b>Grilled Beef steak salad</b> w/ mixed salad, lemon, capers, semi-dried tomatoes, Grana Padano	330

## FRESH PASTA AND CLASSIC

<b>Risotto with baby spinach</b> w/ carnaroli rice, white wine, garlic, thyme, parsley oil	245
<b>Tagliatelle w/ fresh Italian Salsiccia</b> w/ basil, cherry tomatoes, garlic, chilli and Grana Padano	340
<b>Fusilli with grilled vegetables, pesto and buffalo mozzarella</b> w/ pine nuts, basil	255
<b>Gnocchi with mushrooms, pancetta and truffle oil</b> w/ pancetta, porcini mushrooms, white wine, cream, parmesan cheese, parsley	245
<b>Bistro Cheeseburger</b> homemade bun with lettuce, red onion, tomato and avocado served with french fries	350
<b>Roasted chicken supreme Cafe de Paris</b> w/ potato pureé, spinach	320
<b>Beef Tenderloin Rossini</b> w/ foie gras, black truffle, port wine demi-glace	640

## GRILL

Served w/ house Salsa Verde

200 grams	<b>TENDERLOIN</b>	590
250 grams	<b>RIB EYE STEAK</b>	590
230 grams	<b>TROUT FROM HATCHERIES LAHOVICE</b>	310
200 grams	<b>PORK TENDERLOIN</b>	310

## ON THE TABLE

<b>French Fries</b>	85
<b>Rosemary Potatoes</b>	
<b>Potato pureé</b>	
<b>Coleslaw Salad</b>	
<b>Garden Salad</b>	
<b>Grilled Vegetables</b>	
<b>Steamed rice</b>	
<b>Cafe de Paris Sauce</b>	
<b>Sauce Béarnaise</b>	
<b>Peppercorn Cognac Sauce</b>	
<b>Smoky BBQ Sauce</b>	
<b>Basket of bread</b> homemade Focaccia, freshly baked bread with butter and tapenade	50

## SWEET & CHEESE

<b>NY cheesecake, raspberry coulis</b>	125
<b>Crema Catalana</b>	135
<b>Chocolate fondant, Crème Anglaise, hazelnut ice cream</b>	135
<b>Gelateria</b> selection of ice creams & sorbets, ask your waiter	scoop 60
<b>Farmhouse Cheese</b> selection of farmhouse cheese – one hard, one soft and one blue cheese	275

**Allergens:** Information about contained allergens will be provided upon request by the staff. All prices are in Czech crowns incl. value-added tax.

## BEER

<b>Krušovice</b> – draught, 0,3 l	75
<b>Krušovice</b> – draught, 0,5 l	95
<b>Heineken non – alcoholic</b> – bottle, 0,33l	75

## WHITE WINE

2019 <b>Sauvignon Blanc</b> Beau Chêne, Vin de France, France	
2017 <b>Chardonnay</b> Le Vigne Verdi, Veneto, Italy by the bottle 0,75 l	600
2019 <b>Gavi DOCG</b> Denomin. di Orig. Contr. e Garantita Piemonte Bersano – Piemonte, Piemonte DOCG, Italy	
2019 <b>Bourgogne Chardonnay</b> Bourgogne AOC, Joseph Drouhin, Bourgogne, Appellation d'Origin Contrôlée France	
2017 <b>Château du Mouret Graves</b> Appellation Graves Contrôlée, Grand Vin de Bordeaux, France	
2016 <b>Pinot Blanc</b> Appellation d'Origin Contrôlée, Domaines Schlumberger – Alsace, Alsace AOC, France Láhev 0,75 l	1190
2018 <b>Pouilly-Fumé</b> Appellation d'Origin Protégée, Guy Saget, Loire AOP, France	
2017 <b>Sancerre „Comte de la Perrière Silex“</b> Appellation d'Origin Protégée, Guy Saget Loire AOP, France	
2017 <b>Vermentino Bolgheri DOP</b> Denominazione di Origine Protetta Antinori – Bolgheri, Toscana DOP, Italy by the bottle 0,75 l	1690

## BY THE GLASS

<b>WHITE</b>	
2019 <b>Sauvignon Blanc</b> Beau Chêne, Vin de France, France	
2017 <b>Chardonnay</b> Le Vigne Verdi, Veneto, Italy	
<b>ROSÉ</b>	
2019 <b>Carte Noire Rosé</b> Appellation d'Origin Contrôlée, Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France	
<b>RED</b>	
2017 <b>Tempranillo El Meson Crianza Tinto</b> Denominación de Origen Protegida, El Meson, Rioja DOP, Spain	
2019 <b>Montepulciano d'Abruzzo</b> Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy by the glass 0,15 l	125

## BUBBLES

### DIGESTIV

<b>Limoncello</b> , 4 cl	100
<b>Martini Vermouth</b> , 4 cl	100
<b>Sambuca</b> , 4 cl	150
<b>Disaronno Amaretto</b> , 4 cl	150
<b>Grappa Morbida</b> , 4 cl	220
<b>Hennessy Fine de Cognac</b> , 4 cl	390

### NON-ALC

<b>Water Rajec</b> , 0,33 l	65
<b>Water Rajec</b> , 0,75 l	95
<b>Carafe of water</b> , 1 l	65
<b>Freshly squeezed juice</b> , 0,2 l	105
<b>Soft drinks</b> , 0,25 l	75
<b>Homemade lemonade</b> , 0,3 l cucumber, ginger, strawberry, raspberry	95

### HOT

<b>Espresso</b>	70
<b>Espresso Lungo</b>	70
<b>Espresso Doppio</b>	95
<b>Espresso Macchiato</b>	85
<b>Cappuccino</b>	85
<b>Latte Macchiato</b>	85
<b>Hot Chocolate</b>	85
<b>Tea Dilmah</b>	75

### Prosecco Mille Bolle

Spumante, Sacchetto, Veneto, Denomin. di Orig. Contr., Italy	
by the glass 0,15 l	125
by the bottle 0,75	600

### Champagne Vincent Gonet Brut

Champagne AOC, Champagne Gonet Sulcova, Champagne, Appellation d'Origin Contrôlée, France	
by the bottle 0,75 l	1690

## ROSE WINE

### 2019 Carte Noire Rosé

Appellation d'Origin Contrôlée Côtes de Les Maîtres Vignerons de la Presqu'île de Saint Tropez, Provence AOC, France	
by the bottle 0,75 l	600

## RED WINE

### 2017 Tempranillo El Meson Crianza Tinto

Denominación de Origen Protegida, El Meson, Rioja DOP, Spain

### 2018 Cabernet Sauvignon

Vin de Pays D'OC, Belle Angéle, Languedoc-Roussillon VdP, France

### 2019 Syrah

Vin de Pays D'OC, Les Javelles, Languedoc-Roussillon VdP, France

### 2019 Montepulciano d'Abruzzo

Denominazione di Origine Protetta Farnese Vini, Abruzzo DOP, Italy	
by the bottle 0,75 l	600

### 2017 Barón de Ley Reserva Tinto

Denominación de Origen Protegida Barón de Ley, Rioja DOP, Spain

### 2016 Crozes – Hermitage

Appellation Crozes – Hermitage Contrôlée, d'Origine Protégée, France

### 2016 Château de Malengin

Appellation d'Origin Contrôlée, Château Clarke Baron Edmond de Rothschild – Bordeaux, Saint Emilion AOC, France

### 2018 Sangiovese IGT „Don Camilo“

Identificazione Geografica Protetta, Farnese Vini, Abruzzo IGP, Italy	
by the bottle 0,75 l	1190

### 2015 Chianti Classico

Denomin. di Orig. Contr. e Garantita Chianti DOCG, Donna Laura, Toscana, Italy

### 2014 Altos Ibericos Reserva

Rioja DOP, Miguel Torres, Denominación de Origen Protegida, Spain

### 2015 Châteauneuf-du-Pape Rouge

Châteauneuf-du-Pape AOC, Château Cabrières, Côtes-du-Rhône, Appellation d'Origin Contrôlée, France

by the bottle 0,75 l	1690
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