

STARTERS

Beef carpaccio 245,- <i>with lemon mayonnaise</i> <i>100g beef, champignons, parmesan cheese, capparis, olive oil, baguette with herbs</i>	Beef tartare 245,- with truffle oil <i>100g beef meat, mustard, egg yolk gel, shallot, olive oil, Italian bread</i>
Fresh tuna tataki 295,- <i>80g fresh tuna, avocado, ponzu, Italian bread</i>	Duck rillettes 240,- <i>100g duck meat, pickled cucumber, baguette with herb</i>

SOUPS

Kulajda with chanterelles and creme fraiche 120,- <i>poached egg</i>	
Creamy pumpkin soup with chestnuts 120,- <i>creme fraiche, pumpkin seeds</i>	
Strong hen broth with pulled meat and noodles 94,- <i>root vegetables, fresh herbs</i>	

BAGUETTES & SANDWICHES

Wholewheat baguette with fried mozzarella 255,- <i>100g mozzarella, cherry tomatoes, lettuce, basil mayonnaise, French fries</i>	
Club sandwich 265,- <i>150g chicken, egg, bacon, fresh vegetables, French fries</i>	
Bánh mì baguette with pulled pork 279,- <i>150g marinated pulled pork, coriander, sriracha mayonnaise, pickled vegetables, French fries</i>	
Bagel with beef pastrami and cheddar 285,- <i>120g beef pastrami, red onion relish, roasted mayonnaise, lettuce, French fries</i>	

FRESH SALADS

Salad „CAESAR“ 275,- with chicken breast <i>150g chicken breast, roman leafs, anchovies dresing, crutons, parmesan</i>	Salad Nicoise 349,- <i>100g fresh tuna, grenaille potatoes, green beans, egg, olives, onion</i>
Salad with duck 280,- and orange <i>150g duck breast, lettuce, onion, hazelnuts, red wine dressing, baguette with herbs</i>	Salad with pear, ... 255,- gorgonzola and beetroot <i>100g gorgonzola, lettuce, pecans, honey-mustard dressing, baguette with herbs</i>
Salad with roastbeef 285,- <i>150g roastbeef, leaf lettuce, beetroot, horseradish mayonnaise, balsamico, baguette with herbs</i>	Grilled goat cheese 279,- with salad leafs variety <i>100g goat cheese, cherry tomatoes, root vegetables, pomegranate, honey-mustard dresing, baguette with herbs</i>

BOWL

Fried chicken bowl 295,- <i>150g chicken breasts, coconut rice, cherry tomatoes, edamame, avocado, radishes, wasabi mayonnaise, Yakitori sauce</i>	
Bowl with avocado and mango 285,- <i>coconut rice, cucumber, edamame, carrot, cherry tomatoes, lettuce, radishes, peanut dressing</i>	
Duck meat bowl 335,- <i>100g duck breast, coconut rice, mango, edamame, carrot, wakame, cherry tomatoes, sesame seeds, Yakitori sauce</i>	
Bowl with rice noodles and and grilled chicken 295,- <i>150g chicken meat, cucumber, cherry tomatoes, wakame, sriracha, sesame, mango, Yakitori sauce</i>	

TIP CAFÉ OLIVER

Fried chicken bowl 295,- <i>150g chicken breasts, coconut rice, cherry tomatoes, edamame, avocado, radishes, wasabi mayonnaise, Yakitori sauce</i>	
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OUR BURGERS

Hamburger „OLIVER“	375,-
<i>150g minced beef meat, bacon, cheddar, pickles, onion jam, mayonnaise, leaf lettuce, French fries</i>	
Burger with crispy chicken	295,-
<i>150g chicken meat, Coleslaw, French fries</i>	
Smash burger	349,-
<i>150g ground beef, cheddar, pickles, onion, French fries</i>	

MAIN DISHES

Pork tenderloin with gratin potatoes	385,-
<i>200g pork tenderloin, leaf spinach, chanterelles, mushroom velouté</i>	
Fried veal schnitzel	389,-
<i>150g veal leg, warm potato salad with horseradish, mustard, onion and creme fraiche</i>	
Roasted pork cheeks with mustard sauce	395,-
<i>200g pork cheeks, potatoe purée</i>	
Beef Flank steak with cognac-pepper sauce	489,-
<i>200g beef meat, French fries</i>	
Pork neck steak with chorizo sauce	330,-
<i>200g pork neck, potato croquettes</i>	
Duck breast with pumpkin purée	380,-
<i>200g duck breast, roasted little gem, rosemary sauce, creme fraiche</i>	
Chicken breast with sea buckthorn sauce	269,-
<i>200g chicken breast, roasted grenaille with leaf spinach</i>	
Tuna steak with Beurre blanc sauce	455,-
<i>150g tuna steak, roasted cauliflower purée, blood orange</i>	

SIDES

Roasted grenaille potatoes	65,-	Grilled vegetables	85,-
French fries	65,-	Baguette with herbs	35,-
Fresh vegetables salad	85,-	Bread	25,-
Potatoe purée	65,-		

SAUCES

Aioli, ketchup, tartare sauce	35,-
Yakitori / demi-glaze	55,-
Cognac-pepper sauce	55,-

WITH WINE

Cheese and salami selection / 100g	189,-
Roasted almonds	89,-
Marinated olives	98,-

SWEET FINISH

Homemade cakes <i>by daily offer</i>	85,- / 129,-
Pancakes with blueberry sauce and sweetened quark	165,-
Pancakes with hazelnuts cream and chocolate	165,-

TIP CAFÉ OLIVER

Roasted pork cheeks with mustard sauce 395,-
200g pork cheeks, potatoe purée

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COFFEE

Espresso	56,-	Flat white	84,-
Espresso lungo	56,-	Viennese Coffee	65,-
Espresso doppio	78,-	Algerian Coffee	68,-
Espresso macchiato	60,-	Turkish Coffee	56,-
Espresso Tonic	110,-	Iced Latté	85,-
Caffé latté	70,-	Babyccino	35,-
- flavour of choice	75,-	Milk	10,-
Cappuccino	66,-	Tatra / Plant-based milk	15,-
Caffé Americano	57,-	Honey	15,-

Every prepared coffee is made from 8g of fresh coffee grounds of our own coffee brand La Place Coffee. All types of coffee can be prepared caffeine free.

TEA & HOT BEVERAGES

Aldermann loose leaf tea	65,-
Fresh mint tea	65,-
Fresh ginger tea	65,-
Hot chocolate with fresh whipped cream	76,-
Mulled wine <i>red / white / rosé wine</i>	88,-
Hot juice <i>of your choice</i>	68,-

MATCHA

Matcha Latte	99,-
Iced Matcha Latte	120,-

Ayumi Matcha – premium organic matcha from Japan. We're happy to prepare it with plant-based milk too.

NON-ALCOHOLIC BEVERAGES

Rajec still water <i>[0,33l]</i>	52,-
Korunní mineral water <i>[0,33l]</i>	52,-
Filtered tap water <i>[0,7l] still / sparkling water</i>	55,-
Homemade lemonade <i>[0,4l] by daily offer</i>	80,-
Fresh juice <i>[0,2l] orange / grapefruit</i>	95,-
Curiosa juice <i>[0,25l] strawberry / orange / apple</i>	54,-
Kofola, Royal Crown, Royal Crown No Sugar, Targa Arancia, Vinea, Targa Tonic/Ginger <i>[0,25l]</i>	54,-
Prager's Kombucha Original <i>[0,33l]</i>	80,-
Red Bull <i>[0,25l]</i>	80,-

BEER & CIDER

Budvar 33 <i>[draft 0,4l]</i>	59,-
Budvar Nealko <i>[bottle 0,33l]</i>	55,-
FH PRAGER Cider 11° <i>[lahev 0,33l]</i>	80,-

APERITIVE & PORT WINE

Campari <i>[0,04l]</i>	70,-
Martini <i>Bianco / Extra Dry [0,1l]</i>	85,-
Royal Oporto Ruby <i>[0,04l]</i>	70,-

TIP CAFÉ OLIVER

Gin & Tonic	155,-
<i>Beefeater pink, tonic</i>	

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NON-ALCOHOLIC COCKTAILS

Virgin Colada	orange juice, pineapple juice, cream, coconut syrup	110,-
Virgin Mojito	lime juice, cane sugar, mint, lime, soda	110,-
Shirley Temple	grenadine, Ginger Ale	110,-
Crodino Spritz	Crodino, soda, orange	140,-

ALCOHOLIC COCKTAILS

Mojito	white rum, lime juice, cane sugar, mint, lime	155,-
Cuba Libre	white rum, Royal Crown, lime	155,-
Hugo Spritz	elderflower liqueur, prosecco, soda, lime	165,-
Campari Spritz	Campari, prosecco, soda, orange	155,-
Pina Colada	white rum, coconut syrup, pineapple juice	155,-
Sex on the beach	vodka, peach syrup, orange juice, cranberry juice	155,-
Aperol Spritz	Aperol, prosecco, soda	155,-
Mimosa	Prosecco, fresh orange juice	155,-
Pink Gin Tonic	Beefeater pink, tonic, strawberries	165,-
Gin & Tonic	gin, tonic, lime	155,-

LIKÉRY 0,04l

Becherovka	70,-
Pepermintový likér	65,-
Vaječný likér	65,-
Griotka	65,-
Jägermeister	80,-
Bailey's	85,-
Poděbradská samička	80,-
Elixír z bezového květu	75,-

WHISKY & WHISKEY 0,04l

Jack Daniel's	110,-
Jack Daniel's Honey	110,-
Tullamore Dew	99,-
Jameson	95,-
Johnnie Walker Red Label	95,-
Chivas Regal 12 y.o.	135,-
Oban 14 y.o.	345,-

GIN 0,04l

Beefeater	105,-
Beefeater Pink	105,-
Tanqueray	115,-
Hendrick's	160,-

DESTILLATES & SPIRITS 0,04l

Plum	brandy Baron Hildprandt	140,-
Pear	brandy Baron Hildprandt	145,-
Raspberry	brandy Baron Hildprandt	145,-
Grappa Marzadro		175,-

RUM 0,04l

Rum Republica	80,-
Havana Club Añejo Blanco	80,-
Captain Morgan Spiced Gold	80,-
Legendario Elixir de Cuba	110,-
Diplomático Reserva 12 y.o.	175,-
Ron Zacapa 23 y.o.	235,-

VODKA 0,04l

Finlandia	80,-
Pravda	145,-

COGNAC & BRANDIE 0,04l

Metaxa 5*	80,-
Metaxa 12*	150,-
Hennessy V.S	195,-
Hennessy V.S.O.P.	315,-

WINE & PROSECCO BY THE GLASS

Prosecco La Place Brut DOC <i>rozlévané prosecco (0,1l)</i>	89,-
Chardonnay, FR <i>(0,15l)</i>	69,-
Riesling, NE <i>(0,15l)</i>	88,-
Rosato, FR <i>(0,15l)</i>	69,-
Merlot, FR <i>(0,15l)</i>	69,-
D'Artigny Prestige Brut <i>((0,1l) no alcohol)</i>	78,-

WHITE WINES

MORAVIA

Rulandské šedé	465,-
<i>land wine, dry - Sedlák, Velké Bílovice</i>	
Veltlínské zelené	490,-
<i>late-harvested wine, dry - Špalek, Nový Šaldorf</i>	
Rulandské bílé - Ryzlink Rýnský	525,-
<i>late-harvested wine, semi-dry - Špalek, Nový Šaldorf</i>	
Ryzlink vlašský	475,-
<i>kabinet, dry - Sedlák, Velké Bílovice</i>	
Tramín červený	720,-
<i>late-harvested wine, semi-dry - Veverka, Čejkovice</i>	
Irsai Oliver	560,-
<i>kabinet wine, dry - Tetur, Velké Bílovice</i>	
Pálava	715,-
<i>late-harvested wine, semi sweet - Mádl, Velké Bílovice</i>	

ITALY

Sauvignon, Vette di San Leonardo	995,-
<i>San Leonardo, Trentino-Alto Adige</i>	
Lunatico Pinot Grigio „Terre Siciliane“	550,-
<i>Farnese Vini, Abruzzo</i>	
Gavi di Gavi DOCG	895,-
<i>Bersano, Piemonte</i>	

AUSTRIA

Grüner Veltliner Federspiel „Katzensprung“	699,-
<i>Domäne Wachau</i>	
Riesling Terrassen Federspiel	845,-
<i>Domäne Wachau</i>	

GERMANY

Riesling Qualitätswein trocken	635,-
<i>Pfaffmann, Pfalz</i>	
Riesling Plaiser	670,-
<i>Bamberger, Nahe</i>	
Riesling Dry	660,-
<i>Dr.Loosen, Mosel</i>	

FRANCE

Sauvignon cuvée, suché	465,-
<i>Connoisseur, Côtes de Gascogne</i>	
Gros Manseng, polosladké	640,-
<i>Connoisseur, Côtes de Gascogne</i>	

TIP CAFÉ OLIVER

Prosecco La Place Brut DOC 520,-
La Vigna di Sarah

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ROSÉ WINES

Frankovka Rosé	415,-
<i>land wine, semi-dry – Sedlák, Velké Bílovice</i>	
Etoile de Mer Blush Rosé	455,-
<i>dry – LGI, Côtes de Gascogne</i>	
Rosé Gourmand, suché	465,-
<i>Connoisseur, Côtes de Gascogne</i>	

RED WINES

MORAVIA

Modrý portugal	415,-
<i>land wine – Sedlák, Velké Bílovice</i>	
Cabernet Moravia	425,-
<i>quality wine – Beneš, Slovácko</i>	
Frankovka “Beton”	530,-
<i>land wine – Mádl, Velkopavlovická</i>	

ITALY

Nero d'Avola Sicilia DOC	715,-
<i>Miopasso, Sicilia</i>	
Primitivo, Salento IGP	640,-
<i>De Falco, Puglia</i>	
Montepulciano d'Abruzzo DOC	520,-
<i>Farnese Vini, Abruzzo</i>	
Chianti Colli Senesi DOCG Caspagnolo	670,-
<i>Villa Poggio Salvi, Toscana</i>	
Merlot “La Cortigiana” DOC	550,-
<i>Sacchetto, Veneto</i>	

CHAMPAGNE & CRÉMANT

Veuve Clicquot Ponsardin Brut	2.400,-
Bouvet Brut 1851, Bouvet-Ladubay	940,-

PROSECCO & SPARKLING WINES

Prosecco La Place Brut DOC	520,-
<i>La Vigna di Sarah</i>	
Fili „Mille Bolle“Vino Spumante Extra Dry Millesimato	599,-
<i>Sacchetto, Veneto</i>	
Prosecco Spumante Extra Brut DOC Treviso	689,-
<i>Bedin</i>	
Prosecco Brut DOCG Conegliano Valdobbiadene Superiore	990,-
<i>Bepin de Eto</i>	

Mon – Thu: 8,30 – 23,00 | Fri: 8,30 – 23,30 | Sat: 8,30 – 23,30 | Sun: 8,30 – 23,00

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