
T E R A S S A

C A F E - B A R - R E S T A U R A N T

S O U P S

1 p.	Chicken broth with meat, home-made noodles and root vegetables	49,-
1 p.	Giant Mountains Potatosoup	59,-

S T A R T E R S

1 p.	Ravioli from beetroot stuffed with goat cheese, cranberry vinaigrette	135,-
100 g	Fresh mixed beef tartar with garlic and toasted bread (6 pcs)	195,-
1 p.	Venison pate with rose hip foam	105,-
100 g	Rostbeef on the rocket and spinach salad with honey-mustard dressing	145,-
100 g	Savoury roasted shrimps with herb butter and chilli	155,-
100 g	Veal tagliata (thin slices of meat seasoned with green pepper and rosemary, served in hot pan)	195,-

All starters are served with home-made bread.

C Z E C H C U I S I N E

¼	Honey roasted duck with cranberry-cinammon cabbage and bread dumplings	185,-
200 g	Pork belly served with onion cabbage and potato dumplings	185,-
150 g	Beef tenderloin in cream with cranberries and bread dumplings	165,-
150 g	Old Bohemian beef goulash with bacon dumplings	165,-
200 g	Beef cheeks stewed in red wine and mashed potatoes with root vegetables	225,-
200 g	Fried veal steaks served with sautéed potatoes with bacon and onion, garlic dip	225,-
500 g	Marinated pork ribs served with home-made bread, honey-onions, horseradish and dijon mustard dip	275,-

O U R S P E C I A L I T I E S

250 g	Roasted trout with lemon grass and herbs	195,-
200 g	Pikeperch fillet with zucchini and baked pepper, lemon-herb sauce	295,-
1 p.	Chicken potato (roasted chicken stripes (150 g) with potato, corn, tomato and mushrooms, basil dip)	195,-
150 g	Sliced chicken breast served with bulgur with dried tomatoes, rocket and olives	195,-
250 g	Chicken breast supreme larded with with camembert and cranberry in herb sauce	185,-
200 g	Pork tenderloin in a herb-parmesan crust with a demi-glace	225,-
200 g	Pork tenderloin with polenta and plum sauce with dessert wine	255,-
250 g	Fallow-deer steak served with pumpkin puree, baked beetroot and thyme demi-glace	335,-
1 p.	Home-made hamburger (200 g) with cheddar cheese, roasted bacon and red onion served with french fries and barbecue sauce	215,-
1 p.	Burger with chopped duck meat (150 g), beetroot und rocket served with potato chips and pumpkin mayonnaise	215,-

S T E A K S

250 g	Flanksteak	295,-
300 g	Veal rumpsteak	335,-
300 g	Pork chop with bone on the lemon pepper	225,-
You can choose one kind of sauce with these steaks: demi glace, pepper sauce, mushroom sauce or plum sauce		
650 g	Mix grill for 2 persons (chicken, pork tenderloin and flank steak served with paprika baked potatoes, grilled vegetables and selections of sauces)	625,-

P A S T A & R I S S O T O

300 g	Spaghetti Aglio, Oglio e Peperoncini (toasted garlic, olive oil, chilli peppers, rocket, parmesan)	125,-
300 g	Spaghetti with shrimps, spinach and cherry tomatoes	205,-
300 g	Tagliatelle with pesto of dried tomatoes, onion and olives with slices of rostbeef and parmesan	205,-
300 g	Mushrooms risotto with sliced pork tenderloin (100 g) and rosmarin reduction	185,-
300 g	Pumpkin risotto with shallots, zucchini and white wine	125,-

S A L A D S

200 g	Mixed salad	85,-
400 g	Baked goat cheese (100 g) with honeyed onion on toast, served on the leaf salad with pepper, beetroot and balsamic cream	175,-
400 g	Roasted pikeperch pieces (100 g) served on the beluga-lentil salad	195,-
400 g	Cesar salad (romaine lettuce flavoured with original dressing, served with chicken (100 g), garlic croutons and parmesan)	175,-
400 g	Flanksteak (100 g) served on mix of lettuces, dried tomatoes, olives and parmesan, flavoured with honey-mustard dressing	195,-

S I D E D I S H E S

200 g	French fries	40,-
200 g	Spicy chips	45,-
200 g	Mashed potatoes with shallots and bacon	45,-
200 g	Roasted potatoes with rosemary	40,-
200 g	Butter parsley potatoes	35,-
150 g	Tagliatelle	35,-
150 g	Bread dumplings	40,-
200 g	Roasted vegetables	65,-
1 p.	Home-made bread with herbs butter or with garlic and rosemary	40,-
200 g	Crispy bread loaf	55,-
1 p.	Tatarsauce or ketchup	10,-
1 p.	Garlic dip, basil dip or pumpkin mayonaisse	20,-

S N A C K S T O H A V E W I T H W I N E

70 g	Roasted almonds	75,-
100 g	Cured olives	55,-

D E S S E R T S

	Chocolate quenelles with raspberry sorbet and cherries	95,-
	Roasted strawberries with pepper, honey, nuts and mascarpone	95,-
	Flamed plums with cinnamon ice cream and crème fraiche	95,-
	Cakes according to offer...	

S U N D A E

	Black baron (stracciatella ice cream, 2 scoops of chocolate ice cream, whipped cream, chocolate shavings)	89,-
	Nutcracker (vanilla ice cream, toffee ice cream, nut ice cream, nuts, toffee, crocant, whipped cream)	89,-
	Raffaello (chocolate ice cream, 2 scoops of coconut ice cream, coconut, raffaello, whipped cream, chocolate shavings)	89,-
	Baileys (vanilla ice cream, toffee ice cream, chocolate ice cream, baileys, whipped cream, crocant)	89,-
	Strawberry dream (vanilla ice cream, fresh strawberries, whipped cream)	75,-
	Kid's sundae (vanilla ice cream, tuttifrutti ice cream, whipped cream, M&M's, gummy bears)	69,-
	Ice coffee with vanilla ice cream and whipped cream	69,-

*Dear guests,
We are happy to serve you half portions from your chosen meal.
However, we shall charge 2/3 of the full portion price.*

For more information about possible food allergens, please, ask our wait staff!

Valid from 15.12.2018

For booking **+420 777 279 681**

A P E R I T I F S

Aperol	0,04 l	55,-
Martini - Extra Dry, Bianco, Rosso	0,10 l	65,-
Campari Bitter	0,04 l	55,-

D E S E R T W I N E

Niepoort Porto - White, Ruby	0,04 l	50,-
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S E K T & C H A M P A G N E

Prosecco	0,10 l	55,-
Bohemia Sekt - Rosé demi sec	0,75 l	290,-
Prosecco Soligo	0,75 l	430,-
Cava 999 Rosado Brut Nature	0,75 l	590,-
Mumm Cordon Rouge	0,75 l	1 850,-
Moët & Chandon Impérial Brut	0,75 l	1 850,-

W I N E

Veltlínské zelené Davinus - white dry	0,20 l	65,-
Svatovavřínecké Davinus - pink semi dry	0,20 l	65,-
Cabernet Moravia Davinus - red dry	0,20 l	65,-

S P I R I T S

Bacardi Carta Blanca, Razz	0,04 l	50,-
Ron Zacapa Centenario 23 y.o.	0,04 l	150,-
Diplomatico Reserva Exclusiva 12 y.o.	0,04 l	130,-
Relicario	0,04 l	140,-
Rum Stroh „80“	0,04 l	70,-
Tuzemský Liqueur	0,04 l	40,-
Cachaca Velho Barreiro	0,04 l	50,-
Finlandia Vodka	0,04 l	55,-
Gin Bombay Sapphire	0,04 l	60,-
Grappa Sibona	0,04 l	130,-
Slivovice, Hruškovice Pircher	0,04 l	75,-
Baron Hildbrandt Of ripe raspberries / Of ripe pears / Of ripe plums / Of ripe apricots	0,04 l	90,-
Tequila Pepe Lopez Silver, Gold	0,04 l	55,-

L I Q U E R S

Becherovka	0,04 l	45,-
Altfernet Hildbrandt Original, Spiced	0,04 l	45,-
Jägermeister	0,04 l	55,-
Cynar	0,04 l	45,-
Amaretto Disaronno	0,04 l	65,-
Cointreau	0,04 l	70,-
Baileys	0,04 l	55,-
Licor 43	0,04 l	55,-
Southern Comfort	0,04 l	60,-

COGNAC & BRANDY

Metaxa 7*	0,04 l	65,-
Hennessy V.S.	0,04 l	110,-
Godet V.S.O.P.	0,04 l	190,-
Rémy Martin V.S.O.P.	0,04 l	150,-

WHISKY & BOURBON

Ballantines	0,04 l	55,-
Ballantines 12 y.o.	0,04 l	110,-
Tullamore Dew	0,04 l	60,-
Jack Daniel's Honey, Fire	0,04 l	65,-
Jim Beam	0,04 l	55,-
Jim Beam Devils Cut	0,04 l	85,-

CIDER

Somersby Cider Apple	0,33 l	55,-
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BEER

Budweiser Budvar 12° light	0,50 l	49,-
Budweiser Budvar 12° light	0,30 l	30,-
Budweiser Budvar 12° dark	0,50 l	49,-
Budweiser Budvar 12° dark	0,30 l	30,-
Budweiser Budvar alkoholfree	0,33 l	35,-
Pilsner Urquell (bottle)	0,5 l	55,-
Erdinger Weissbier (bottle)	0,5 l	65,-
Radler (+ Sprite)	0,50 l	45,-
Radler (+ Sprite)	0,30 l	30,-
Diesel (+ Cola)	0,50 l	45,-
Diesel (+ Cola)	0,30 l	30,-

SOFT DRINKS

Rajec - still, finely sparkling			0,25 l	30,-
Rajec - still, sparkling			0,75 l	60,-
Jug of water with raspberries and mint			1,00 l	55,-
Royal Crown Cola classic, slim			0,25 l	39,-
Orangina			0,25 l	39,-
Chito Tonic Water, bitter, ginger			0,25 l	35,-
Vinea white, red			0,25 l	35,-
Kofola	0,30 l	30,-	0,50 l	40,-
Eis Tea lemon, peach			0,33 l	39,-
Juice Rauch			0,20 l	39,-
Red Bull			0,25 l	60,-
Crodino			0,10 l	60,-
Fresh orange juice			0,20 l	65,-
Home-made lemonade	0,25 l	39,-	0,50 l	49,-
<i>(strawberry with mint / currant / ginger / lemon / buckthorn / cherry)</i>				

COFFEE & HOT DRINKS

Espresso			7 g	45,-
Espresso lungo			7 g	45,-
Espresso doppio			14 g	65,-
Cappuccino			7 g	55,-
Vienna coffee			7 g	55,-
Latte macchiato			7 g	59,-
Irish coffee			7 g	75,-
Decaffeinated coffee			7 g	45,-
Loose tea Coccole according to the offer			1 p.	49,-
Fresh mint tea with honey and lemon			1 p.	49,-
Fresh ginger tea with honey and lemon			1 p.	49,-
Hot apricot with star anise and cinnamon			0,25 l	59,-
Hot chocolate			30 g	55,-
Grog			0,20 l	55,-
Mulled wine			0,29 l	59,-
Currant punch with vodka			0,25 l	75,-
Apple punch with fernet and cinnamon			0,25 l	75,-

T E R A S S A

CAFE - BAR - RESTAURANT

COCKTAILS

Aperol Spritz (Aperol, Prosecco, Soda)	99,-
Black Kiss (Bacardi, Monin Coco, Chocolate, Pineapple Juice, Cream)	99,-
Bongo (Vodka, Blue Curacao, Monin Orgeat, Lemon Juice, Orange Juice)	99,-
Caipirinha (Cachaca, Limes, Brown Sugar)	85,-
Campari Orange	85,-
Cuba Libre (Bacardi, Cola, Lime)	75,-
Gin Tonic	80,-
Grapino (Fernet, Vinea, Soda)	75,-
Long Island Iced Tea (Bacardi, Vodka, Gin, Tequila, Triple sec, Lemon Juice, Cola)	145,-
Lynchburg Lemonade (Jack Daniel's, Southern Comfort, Lemon Juice, Sprite)	89,-
Manhattan (Whisky, Martini Rosso, Angostura)	85,-
Mojito (Bacardi, Mint, Limes, Brown Sugar, Soda)	99,-
Mojito Razz (Bacardi Razz, Limes, Brown Sugar, Raspberries, Soda)	99,-
Paloma (Tequila, Bitter Lemon, Grenadine)	85,-
Pina Colada (Bacardi, Monin Coco, Pineapple Juice)	99,-
Swimming Pool (Vodka, Blue Curacao, Monin Coco, Pineapple Juice, Cream)	99,-

NON-ALCOHOLIC

Fruit Punch (Orange Juice, Pineapple Juice, Apple Juice, Lemon Juice, Grenadine)	69,-
Greeny (Orange Juice, Lemon Juice, Monin Orgeat, Blue Curacao)	69,-
Virgin Colada (Monin Coco, Pineapplejuice, Cream)	69,-
Lemon Squash (Limes, Brown Sugar, Ginger Ale)	69,-
Virgin Mojito (Limes, Brown Sugar, Mint, Soda)	69,-

CRAZY SHOOTERS

B52 (Kahlúa, Baileys, Stroh „80")	69,-
Chupito (Bacardi, Limejuice, Maraschino Cherry)	69,-

DAVID

RESTAURACE



Harrachov 188

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T E R A S S A

C A F E - B A R - R E S T A U R A N T

OPENING HOURS

Monday - Sunday 11.00 am - 11.00 pm

Wi-Fi password: restaurace378

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