

Soup & First courses

FRENCH ONION SOUP	129
Swiss cheese au gratin PREPARATION TIME 20 MINUTES	
SPICY SAUSAGE AND CHEESE CROQUETS	155
Wild garlic aioli	
PICKLED BRIE CHEESE	155
Pickled vegetables, dry fruit bread from our bakery	
OUR LIVER PATE	155
Morel, cognac, dry fruit bread from our bakery	
BEEF TARTAR „TRUFFLE“	265
Truffle oil, diary farm Blato Berg Cheese, our bread toasts	
BEEF TARTAR „FRENCH“	249
Cognac, capper, cornichon mayonnaise, shallot, French fries	
SNAILS ALA BOURGOGNE	219
Herb butter au gratin our bread	

Charcuterie

PLATE OF SMALL PICK
OF OUR APPETIZERS FOR TWO
PLEASE ORDER ONE DAY AHEAD
385

Vegetarian Dishes

ROASTED CARROT side/main course	155/235
Ricotta, dill, pecan nuts, lemon, dressing	
AUTUMN SALAD	245
Butternut aquash & Hokkaido, kale, ricotta cheese, truffle dressing, caramelized walnuts	

Bistro & Brasserie

KRYSTAL

Czech tradition with French charm!

Krystal Classic

VEAL SCHNITZEL	395
Butter pan fried, mums potato salad	
SMASHED BURGER 180g	249
Two Beef patties, butter brioche from our bakery, cheddar cheese, caramelized onions	
OUR MEATLOAF	199
Mashed potatoes or potato salad	
DUCK BREAST	379
Mashed potatoes, sour cherry sauce, Mesclun salad	
APRICOT DUMPLINGS, 3 PC	199
Apricot sauce, cottage cheese, clarified butter, sugar	

Sides

MESCLUN BISTRO SALAD	109
Leaves of chicory, arugula, iceberg lettuce, romaine lettuce with our mustard olive oil dressing	
OUR CARAWAY BREAD TOASTS	69
FRENCH FRIES	69

Menu by Chefs Petr Tyrichtr & Mirek Oborný

Desserts

APRICOT DUMPLING, 1 PC	145
Apricot sauce, cottage cheese, clarified butter, sugar	
HOMEMADE ICE-CREAM	99
Salt caramel ice-cream	
CHESTNUTCHEESECAKE	145
Caramel	
CAKES FROM OUR BAKERY	255
1pc... 45/ 6pcs... 255	

Cocktails

G & T	189
Bartender's Choice	
APEROL SPRITZ	159
Prosecco, Aperol, Soda	
FRENCH 77	159
Prosecco, Saint Germain Liqueur	
NEGRONI	179
Gin, Vermouth, Campari	
BOULEVARDIER	179
Bourbon, Vermouth, Campari	
SAZERAC	179
Rye whisky, Vermouth, Pastis	

Beverages



Wine list

