

# WELCOME TO SCHWEJK

## **What the Duck?!**

On the farm of the Gralher family in Diesten,  
the animals grow up under the open sky in a manner  
appropriate to their species.

In peace, on large meadows and with the best feed.

Slaughtered on site!

## **DOWN-TO-EARTH**

### **BOHEMIAN/GERMAN CUISINE**

Our dishes are home-made, traditionally prepared with  
seasonal, local and unprocessed ingredients.

Together with our regional partners we would like to offer you  
a very special experience. Feel free to contact us to learn  
more about our products and recipes.

We wish you a lot of fun in our cosy Bohemian restaurant and  
say:

*Na zdraví!*

## **ALLERGIES AND INTOLERANCES**

Do you suffer from lactose intolerance or gluten allergy? Our  
staff will be happy to inform you about the ingredients used  
in our dishes.

**All prices are in €uro and include VAT.**

## **STARTERS**

"Topinky"

Roasted bread with garlic,  
grated cheese, Prague ham  
salad garnish

8

Brie cheese coated in batter  
tartar sauce, cranberry jam  
green side salad

9

Side Salad

4

## **SOUPS**

Bound Pumpkin Cream Soup

8

Boiled beef broth with horseradish  
and pancake slices

7

## **„SMALL“ APPETITE**

Wild boar Currywurst  
home-made fries

13

Pork goulash  
Oven-fresh bread slices

14

Caramelized goat cheese with marinated pear  
Crispy bacon and walnuts

13

## **MAIN COURSES**

Free-range duck from the Gralher farm  
Grandma's style red cabbage and potato dumplings

*34*

Boiled beef from the root broth  
Chives and mashed potatoes

*20*

Wiener Schnitzel made from veal  
home-made fries

*25*

Prague ham with caramelised apples,  
mashed potatoes

*16*

Pork roast,  
Bohemian cabbage with bacon  
fried bread dumplings

*19*

Carp fillet with „Letcho“ topping,  
Salt potatoes

*23*

## **VEGERATIAN DISHES**

“Bramboráky“  
Czech potato pancakes  
creamy cucumber salad

*12*

Fried free range eggs  
on creamy spinach leaves and mashed potatoes

*13*

## DESSERTS

Pancakes filled with  
plum compote and whipped cream

9

„Powidl-Bavesen“  
Bread rolls filled with plum jam  
vanilla ice cream

9

Speculoos mousse  
meets cinnamon plums

For 2 people

15

## APERITIF

Martini Extra Dry, Bianco, Rosso	5 cl:	4,50
Fino Sherry Jarana Lustau dry	5 cl:	4,80
Aperol Spritz		7,00
Zero Secco <u>non-alcoholic</u>	0,1:	2,90
Fritz Müller Pearl wine white dry	0,1:	3,00
BeTon/Bohemian Lemon		7,00
Fernet Stock Tonic/Bitter Lemon		7,00

## DRAFT BEER

Pilsener Urquell	0,3:	3,80	0,4:	4,50
Staropramen Granat	0,3:	3,80	0,4:	4,50
Staropramen Dark	0,3:	3,80	0,4:	4,50
Radler	0,3:	3,80	0,4:	4,50

## BOTTLED BEER

Maisels Weisse Original	0,5:	4,50
Maisels Weisse <u>non-alcoholic</u>	0,5:	4,50
Aktien Zwick'l Kellerbier	0,5:	4,50
König Pilsener <u>non-alcoholic</u>	0,33:	3,20
Hemelinger Malzbier <u>non-alcoholic</u>	0,33:	3,20

## NON-ALCOHOLIC

Auenwald Mineral Water	0,25:	2,60
<i>Medium or Still</i>	0,75:	5,80
Fritz Lemonade	0,33:	3,50
<i>Kola, Kola sugar free, Misch Masch, Apple-Cherry-Elderberry, Lemon, Orange, Melon</i>		
Fever Tree	0,2:	3,80
<i>Indian Tonic Water, Sicilian Bitter Lemon, Ginger Ale</i>		
Juices/Nectars/Spritzers	0,2:	2,80
<i>Orange, Apple, Rhubar</i>	0,3:	3,60

## SPARKLING WINES

### **Riesling Sekt Brut**

*Weingut Reichsrat von Buhl, Pfalz, 2017*

*Bottle 0,75: 39,00*

### **Rosé Sekt Brut**

*Weingut Reichsrat von Buhl, Pfalz, 2017*

*Bottle 0,75: 52,00*

### **Pearl wine white dry**

*Fritz Müller, Rheinhessen*

*Glass 0,1: 3,00*

*Bottle 0,75: 21,00*

### **Zero Secco non-alcoholic**

*Tobias Rickes, Bad Kreuznach*

*Glass 0,1: 2,90*

*Bottle 0,75: 20,50*

## ROSÉ WINES

### **SommerLust Rotling QbA semi-dry**

*Winzer Sommerach, Franken, 2021*

*Glass 0,1: 2,80*

*Carafe 0,25: 6,50*

*Bottle 0,75: 19,00*

### **Bone Dry Gutswein dry**

*Weingut Reichsrat von Buhl, Pfalz, 2020*

*Glass 0,1: 3,40*

*Carafe 0,25: 8,00*

*Bottle 0,75: 23,50*

## WHITE WINES

### **Grauer Burgunder QbA dry**

*Weinhof Scheu, Pfalz, 2020*

*Glass 0,1: 2,70*

*Carafe 0,25: 6,30*

*Bottle 1,00: 24,50*

### **Sauvignon Blanc Tradition QbA dry**

*Weingut Philipp Kuhn, Pfalz, 2020*

*Glass 0,1: 4,20*

*Carafe 0,25: 10,00*

*Bottle 0,75: 29,50*

### **Rüdesheimer Riesling QbA dry**

*Weingut Carl Ehrhard, Rheingau, 2019*

*Glass 0,1: 3,60*

*Carafe 0,25: 8,50*

*Bottle 0,75: 25,00*

### **Grüner Veltliner Federspiel Rossatz dry**

*Weingut Fischer, Wachau/Österreich, 2020*

*Glass 0,1: 4,40*

*Carafe 0,25: 10,50*

*Bottle 0,75: 31,00*

### **Weißer Burgunder QbA dry**

*Weingut Abril, Baden, 2020*

*Bottle 0,375: 11,50*

## RED WINES

### **Barinas Monastrell Organic DOP dry**

*Bodegas Alceño, Jumilla, Spanien, 2019*

*Glass 0,1: 3,60*

*Carafe 0,25: 8,50*

*Bottle 0,75: 25,00*

### **Primitivo Salento IGT dry**

*Conti Zecca, Apulien, Italien, 2020*

*Glass 0,1: 3,20*

*Carafe 0,25: 7,50*

*Bottle 0,75: 22,00*

### **Cabernet Sauvignon QbA dry**

*Weingut Volker Schmitt, Worms, 2019*

*Glass 0,1: 3,90*

*Carafe 0,25: 9,30*

*Bottle 0,75: 27,30*

### **Spätburgunder QbA dry**

*Weingut Abril, Baden, 2018*

*Bottle 0,375: 11,50*

## HOT BEVERAGES

Espresso	2,30
Duoble Espresso	3,50
Coffee Creme	2,70
Cappuccino	3,20
Flat White	4,50
Latte Macchiato	3,50
Kakao	4,00
Tee	3,00

*China Jasmin Green Tea, Camomile,  
East Frisian leaf mix, Earl Grey, Rooibos-Caramel, Peppermint,  
Bad Weather Tea, Fair Almond, Rhubarb*