

MENU

Starters

Fresh cheese marinated in herb oil, bread	99 CZK (1,7)
Duck pâté, wine sauce with cranberries, bread	119 CZK (1,7)

Soups

Chicken broth, Hop do vody* with herbs	49 CZK (1,3,7,9)
Potato cream with roasted garlic, lovage oil	59 CZK (7)

Mains

Pavlišov schnitzel*	199 CZK (1,3,7,9)
Fried cheese croquettes, roast potatoes, home-made tartar sauce	189 CZK (1,3,7)
Trout fillet, spinach purée, Bramborka* sprinkled with poppy seeds	229 CZK (1,3,7,9)
200g Grilled pork tenderloin, groats with spring vegetables	219 CZK (1,7,9)
200g Chicken supreme steak, roast potatoes, herb sauce	199 CZK (7,9)
Pulled beef in red wine sauce, Hop do vody*	199 CZK (1,3,7,9)
Dill sauce, small boiled potatoes, sous vide eggs	179 CZK (1,3,7)
Salad with home-made fresh cheese and nuts	169 CZK (7,8)
Salad with grilled pork tenderloin crisps, herb dip	179 CZK (7)

For children

Spaghetti with tomato sauce, parmesan cheese	89 CZK (1,7)
120g Grilled chicken breast, small boiled potatoes	99 CZK (7,9)

Desserts

Chocolate velvet cate	79 CZK (3,7)
Apple charlotte "Žemlovka" with caramel sauce	99 CZK (1,3,7)

*Hop do vody

Small gnocchi resembling halushky. The dough, however, is not made from potatoes, but only from flour and eggs. They were eaten both as sweet and salty dishes, with mushrooms or dried fruit, often during Christmas.

*Pavlišov schnitzel

A meal which certainly arouses a lot of emotions and which can be found in every pub in the Broumov area. It is named after a village called Pavlišov, which is nowadays a part of Náchod. "Pavlišov" is a perfect example of the influence of German gastronomy on the local cuisine – a schnitzel fried in lard served with sauerkraut, bread dumplings and pork cracklings.

*Bramborka

One of the many potato recipes which formed the foundation of the Broumov area cuisine. It is a standard potato pancake dough with the addition of sourdough. Having been taken out of the oven, it should be greased with hot lard.

We don't learn much about the Broumov area cuisine from historical sources due to the post WW2 population replacement. It is certain, however, that it was a modest cuisine influenced by many factors – the German population, their Polish neighbours, but also the rather harsh climate of the foothills. The diet of the Broumov area inhabitants consisted primarily of grains, legumes and potatoes. Various kinds of bread and buns were made from flour and served with fried fruits as well as mushrooms. Miscellaneous dumplings and gnocchi were also popular. Peas were used to prepare a popular children's meal called "Pučálka," consisting of germinated peas fried in a pan with sugar. Potatoes played an irreplaceable role being the pillar of the diet, whether they were eaten simply boiled and poured over with sour milk (a dish called "Tůňka"), as part of various baked or roasted pancakes and flat cakes, or added into soups. Meat was not eaten very often as people fasted on various occasions throughout the year. As a result, all kinds of cheese, quark and sour milk were very popular. Nevertheless, even in the Broumov area, pig-slaughtering feasts were not a rare sight.