

# BEER RESTAURANT

Šnyt, the chain of Beer Restaurants, aims to offer its guests a wide selection of the highest quality beer that any beer connoisseur can imagine. The menu includes premium brand beer Lobkowicz and other beer gems produced by seven Bohemian and Moravian breweries of the brewing group Pivovary Lobkowicz Group.

**It is a pleasure for us to drink beer with beer connoisseurs at our restaurant!**



## DRAFT

### Lobkowicz Premium Lager

Šnyt | 22,-  
0,5 l | 37,-

Traditional Czech lager, quality without compromise  
Lobkowicz Premium Lager is a traditional Czech beer. Its fullness and bitterness merge into a harmonious unit. It is made of solely high quality home-grown raw materials, including its own stem of brewing yeast. It does not contain any hop extracts or other substitutes. It is a genuine twelve brewed to 12.2%.

### Lobkowicz Premium Non-alcoholic

Šnyt | 17,-  
0,5 l | 28,-

Refreshing beer without alcohol  
Lobkowicz Premium Non-alcoholic is very close to the classic beer in terms of taste. Thanks to special cold brewing using the Cascade variety, it refreshes due to its light hops undertones. The low alcohol content is achieved by using special strain of yeast.

### Lobkowicz Premium Black

0,4 l | 30,-

Beer with original rich coffee taste  
Lobkowicz Premium Black boasts rich full taste with significant tones of coffee and cocoa bean due to its unique composition with added roasted barley and triple brewing. We are proud to call it the real black beer due to its distinctive character and very dark colour.

### Lobkowicz Premium ALE

0,4 l | 30,-

Beer with the flavour of citrus, cold brewed  
Lobkowicz Premium ALE has got brightly amber colour, rich hops aroma with citrus and spicy tones, pronounced bitterness with the accent of natural hops and citrus, mainly grapefruit. The amber colour of the beer is influenced by using special malt. The bold hops smell and taste is added using American variety of hops Cascade and also using cold brewing method at the very end of the manufacturing process.

# TYPES OF DRAFT



#### Flat

It is the pinnacle of masterful skill of beer drawing in 'one go'. This type of drawing is the most considerate to beer because it is not being broken up and therefore keeps its natural zest and freshness. Beer is served immediately after it has been drawn with wet compact head which guarantees beer stays fresh until your glass is finished.



#### Snyt

Snyt means beer is drawn in a way that the tap is opened at max for a few seconds and then slowly closed. The measure is not watched. The important thing is to draw a few centimetres of beer with appropriate layer of rich foam.

# ŠNYT



We are decided to care to the quality of the beer for which we use only the best technologies – glass blast chilled storage box, beer glasses chilled in water bath, and special bartender taps used to draw ‘flat’ or ‘snyt’. Our pleasant interior and a great cuisine compliment the above.

## BEERS



### Černá Hora Matouš

Šnyt | 18,-  
0,5 l | 29,-

Honestly brewed lager beer  
Matouš is honestly brewed lager beer which completes the sortiment of Černá hora’s beer. This beer has expressly hop aroma, fullness and high bitterness. These properties were achieved by using high quantity of special aroma varieties of hops.

### Ježek kvasnicový

Šnyt | 19,-  
0,5 l | 32,-

Yeasty Hedgehog  
The Yeasty Hedgehog is a lively beer with vital brewing yeasts. Its taste takes you back to the days when drinking good beer was not a privilege but an honour. It has got balanced brisk taste and good quality zest.

### Special beer according

to current offer

Šnyt | 22,-  
0,5 l | 36,-

# BEERS

#### In two’s

The most common type of beer drawing.  
During the first phase beer with tall level of foam is drawn to two-thirds of the glass. In the second phase, once the foam falls a little, the glass is filled to the right measure.

#### Milk

The tap is slightly opened and glass is filled all the way to top with beer foam which is dense, full of beer and small bubbles. When drinking one cannot feel the foam as much as the actual beer which at first glance looks like milk.



# MENU



## SOUPS

Garlic soup <sup>(A-1, 3, 7, 9)</sup> ..... 0,33 l | 45,-  
*bread croutons, cheese, egg, ham*

Fragrant garlic soup <sup>(A-1, 3, 7, 9)</sup> ..... 0,33 l | 49,-  
*ham, egg, shapes, bread croutons with baked cheese*

Sauerkraut soup <sup>(A-1, 6, 7, 9, 10)</sup> ..... 0,33 l | 45,-  
*cream, potato, red beans, sauerkraut, sausage*

Beef broth with meat and noodles <sup>(A-1, 3, 7, 9)</sup> ..... 0,33 l | 39,-

## A BITE TO EAT WITH BEER

Our homemade liver pate with onion flavor <sup>(A-3)</sup> ..... 110 g | 69,-

Bread toast with Olomouc ‚Quargel‘ <sup>(A-1, 3, 7)</sup> ..... 100 g | 69,-  
*czech ripening cheese „Tvarůžky“*

Bread toast with spicy meat mix <sup>(A-1, 3, 7)</sup> ..... 100 g | 79,-

Beers for beer *beers baked in Lobkowicz Premium black* <sup>(A-1, 10)</sup> ..... 200 g | 89,-

Homemade brawn with onion *bread, vinegar* <sup>(A-1, 3, 7)</sup> ..... 200 g | 59,-

Homemade pickeled sausage ‚Utopenec‘ <sup>(A-1, 3, 7)</sup> ..... 1 pcs | 49,-  
*bread, onion, sauerkraut*

Pickeled Hermelin cheese *bread, herb oil* <sup>(A-1, 3, 7)</sup> ..... 1 pcs | 75,-

Fried onion rings <sup>(A-1, 3, 7)</sup> ..... 150 g | 59,-

Homemade lard with greaves *bread, onion* <sup>(A-1, 3, 7)</sup> ..... 150 g | 60,-

Fried potato chips with dip *salted* <sup>(A-3, 10)</sup> ..... 150 g | 60,-  
*we prepare from the grueling fresh potatoes*

Fried potato chips with dip *spicy* <sup>(A-3, 10)</sup> ..... 150 g | 60,-  
*we prepare from the grueling fresh potatoes*

Spicy bread fries <sup>(A-1, 3, 7)</sup> ..... 90 g | 25,-

## TRADITIONAL CUISINE

Beef sirloin in cream sauce <sup>(A-1, 3, 7, 9, 10)</sup> ..... \* 120 g | 139,-  
*cranberries, cream, homemade bread dumplings, lemon*

Beef goulash with black beer <sup>(A-1, 3, 7, 10)</sup> ..... \* 120 g | 139,-  
*Lobkowicz Premium Black, homemade bread dumplings, onion*

Roasted pork marinated in black beer <sup>(A-1, 3, 7)</sup> ..... \* 120 g | 135,-  
*homemade bread dumplings, sauerkraut*

Beef cheeks in red wine <sup>(A-7, 12)</sup> ..... 120 g | 145,-  
*with mashed potatoes*

## SPECIALITIES

Roasted beef ribs marinated in chilly and honey <sup>(A-1, 3, 6, 7)</sup> ..... 400 g | 179,-  
*Lobkowicz Premium Black, bread, fresh horseradish, mustard, pickle, rams horn pepper*

Smoked pork knee <sup>(A-1, 3, 7, 10)</sup> ..... 800-1000 g | 185,-  
*cucumbers, fresh horseradish, Ram's horns, mustard, bread*

Steak tartare <sup>(A-1, 3, 7, 10)</sup> ..... 150 g | 185,-  
*beef, bread toast, garlic*

ŠNYT Burger <sup>(A-1, 3, 7, 11)</sup> ..... 200 g | 179,-  
*beef, cheddar cheese, devil’s sauce, glazed onion, homemade bun, lettuce, pickle, tomato, french fries*

Burger Jalapeños <sup>(A-1, 3, 7, 11)</sup> ..... 200 g | 174,-  
*homemade bun, beef, tomato, glazed onion, gherkin, lettuce, cheddar cheese, Jalapeños, devil’s sauce, french fries*

Burger with Hermelin cheese <sup>(A-1, 3, 7, 11)</sup> ..... 200 g | 169,-  
*homemade bun, grilled Hermelin cheese, tomato, glazed onion, gherkin, lettuce, cheddar cheese, devil’s sauce, french fries*

Fried ‚Quargel‘ balls <sup>(A-1, 3, 7)</sup> ..... \* 165 g | 149,-  
*french fries, czech ripening cheese „Tvarůžky“*

Roasted chicken wings ‚Tandoori masala‘ ..... 6 ks | 155,-

## FROM OUR GRILL

Chicken steak with herb butter ..... 200 g | 155,-  
*chicken breast*

Filleted duck breast ..... 200 g | 179,-  
*with plum sauce*

Filleted flank steak ..... 200 g | 199,-  
*herbal oil*

Marinated pork medallions ..... 200 g | 190,-  
*pork tenderloin, pepper-cream sauce*

Juicy steak from pork neck ..... 300 g | 189,-  
*with glazed shallots*

## FRIED DISHES

Fried pork cutlet <sup>(A-1, 3, 7)</sup> ..... \* 200 g | 149,-  
*pork chop*

Fried chicken schnitzel <sup>(A-1, 3, 7)</sup> ..... \* 200 g | 149,-  
*chicken breast*

Pork pocket in triple-packed filled <sup>(A-1, 3, 7)</sup> \* 200 g | 159,-  
*with bacon and Niva cheese*

Fried Cheese Eidam <sup>(A-1, 3, 7)</sup> ..... \* 120 g | 95,-  
*Eidam cheese 45%*

Hermelin cheese in triple-packed <sup>(A-1, 3, 7)</sup> ... \* 100 g | 89,-  
*with cranberries*

## SAUCES

Mushroom <sup>(A-1, 7)</sup> ..... 30,-

Pepper <sup>(A-1, 7)</sup> ..... 30,-

Plum <sup>(A-1, 7)</sup> ..... 30,-

Mustard coarse grains <sup>(A-1, 9, 10)</sup> ..... 30,-

## FISH

Salmon *with lemon béchamel sauce* <sup>(A-1, 4, 7)</sup> ..... 200 g | 220,-

Trout with fresh herbs <sup>(A-4, 7)</sup> ..... 200 g | 189,-  
*grilled vegetable, butter, lemon surcharge for weight*

10 g | 10,-

## SIDE DISHES

Grilled vegetables ..... 150 g | 69,-

French fries ..... 150 g | 35,-

Jasmine rice ..... 160 g | 39,-

Homemade bread dumpling <sup>(A-1, 3, 7)</sup> ..... 160 g | 29,-

Boiled potato ..... 160 g | 29,-

Baked potato ..... 160 g | 35,-

Mashed potato <sup>(A-7)</sup> ..... 160 g | 35,-

Crushed potato ..... 160 g | 35,-

## OTHERS

Homemade Tartar Sauce <sup>(A-3, 10)</sup> ..... 50 g | 25,-

Fresh horseradish ..... 50 g | 20,-

Ketchup ..... 50 g | 15,-

Mustard <sup>(A-10)</sup> ..... 50 g | 15,-

Devil’s sauce <sup>(A-3, 10)</sup> ..... 50 g | 30,-

Sterilized cucumber ..... 50 g | 15,-

Bread <sup>(A-1, 3, 7)</sup> ..... 1 ks | 5,-

Toast with garlic <sup>(A-1, 3, 7)</sup> ..... 1 ks | 7,-

Sweet chilli sauce ..... 50 g | 30,-

# DRINKS

## SALADS

Ceasar salad <sup>(A-1, 3, 4, 7, 10)</sup> ..... 300 g | 129,-  
*Roman salad, bread croutons, dressing of anchovies and dijon mustard, bacon, Parmesan cheese shavings, toasted baguette*

+ *chicken meat* ..... 100 g | 30,-

Vegetable salad with chicken <sup>(A-1, 3, 7)</sup> ..... 300 g | 159,-  
*salad, grilled chicken breast, balsamico, honey dressing, toasted baguette*

Light salad with boiled egg and tuna <sup>(A-1, 3, 4)</sup> ..... 300 g | 139,-  
*dressing, we served with toasted baguette*

A mixture of chopped salads with grilled Hermelin cheese <sup>(A-1, 7)</sup> .. 300 g | 129,-  
*dressing, vegetable croutons, baguette*

## PASTA

Spaghetti <sup>(A-1, 7)</sup> ..... \* 300 g | 165,-  
*with chicken meat and cream sauce sprinkled with parmesan cheese*

Spaghetti Aglio Olio <sup>(A-1, 3, 7)</sup> ..... \* 300 g | 95,-  
*olive oil, garlic, peperoncino, Parmesan cheese*

Spaghetti Bolognese <sup>(A-1, 3, 7)</sup> ..... \* 300 g | 119,-  
*minced beef, crushed tomatoes, garlic, Parmesan cheese*

Gratinated pasta *with four kinds of cheeses and béchamel sauce* <sup>(A-1, 3, 7)</sup> \* 300 g | 144,-  
*Hermelin cheese, Niva cheese, Cheddar cheese, Eidam cheese, Penne pasta*

74,-

## DESSERTS

Pancake *with strawberry jam* <sup>(A-1, 3, 7)</sup> ..... 2 pcs | 45,-

Pancake *with Nutella* <sup>(A-1, 3, 7, 8)</sup> ..... 2 pcs | 49,-

Hot raspberries <sup>(A-7, 8)</sup> ..... 65,-  
*vanilla ice-cream, fruit, cream*

Ice-cream topped with hot caramel and pecan nuts <sup>(A-3, 7, 8)</sup> x ..... 59,-  
*3 scoop of vanilla ice cream*

59,-

Cakes according to daily offer

\* For meals marked with star, half a serving can be prepared for

75% of the original price

## COFFEE & TEA

Espresso (Portioli) ..... 7 g | 33,-

Turkish coffee ..... 7 g | 33,-

Cappuccino <sup>(A-7)</sup> ..... 7 g | 42,-

Latte Macchiato <sup>(A-7)</sup> ..... 7 g | 45,-

Viennese coffee <sup>(A-7)</sup> ..... 7 g | 39,-

Algerian coffee <sup>(A-3, 7)</sup> ..... 7 g | 42,-

Irish coffee <sup>(A-7)</sup> ..... 7 g | 45,-

Frappé <sup>(A-7)</sup> ..... 7 g | 49,-

Ice coffee <sup>(A-7)</sup> ..... 7 g | 55,-

Tea ..... 1 ks | 30,-  
*black, green, fruits*

Fresh mint tea ..... 38,-

Fresh ginger tea ..... 39,-

Hot chocolate *milk, dark, white* ..... 49,-

Grog ..... 38,-

Honey ..... 5,-

## MIXED DRINKS

Aperol Spritz ..... 74,-

## NON-ALCOHOLIC

### BEVERAGES

Pepsi Cola ..... 0,25 l | 33,-

Mirinda (orange) ..... 0,25 l | 33,-

7UP ..... 0,25 l | 33,-

Tonic Evervess ..... 0,25 l | 33,-

Tonic Evervess Zázvor ..... 0,25 l | 33,-

Lipton Ice tea (lemon, peach) ..... 0,25 l | 33,-

Tropicana ..... 0,25 l | 33,-  
*orange, apple*

Toma juice ..... 0,25 l | 33,-  
*strawberry, pear, peach, black currant*

Toma natura ..... 0,3 l | 27,-  
*sparkling, still*

Tapped raspberry lemonade ..... 0,3 l | 20,-

Tapped raspberry lemonade ..... 0,5 l | 30,-

Pool ..... 0,5 l | 38,-  
*according to current offer of juice (water and juice)*

Water with lemon and mint ..... 0,5 l | 26,-  
..... 1 l | 39,-

Homemade lemonade ..... 0,4 l | 49,-  
*according to current offer*

## WINE & SPARKLING WINE <sup>(A-12)</sup>

White wine Gewürztraminer ..... 0,1 l | 19,-  
..... 0,2 l | 38,-  
..... 0,5 l | 95,-

Red wine Blaufränkisch ..... 0,1 l | 19,-  
..... 0,2 l | 38,-  
..... 0,5 l | 95,-

Spilled Proseco ..... 0,1 | 32,-

Spilled Proseco ..... 0,2 | 59,-

Bohemia Sekt *demi sec* ..... 0,75 l | 220,-

Bohemia Sekt *brut* ..... 0,75 l | 230,-

230,-

You can also choose from varieties of wines from our wine list.