

APPETIZERS

Veal/ roastbeef of veal, sesame oil, pink pepper, horseradish aioli, thyme brioche	195,-
Trout/ smoked trout fillet, crispy shallots, wakame algae, black seat, lemon cream, brioche	185,-
Duck/ shredded duck legs, green pepper, duck lard, onion salad with fennel, cornichons, bread	165,-
Beef/ tartar of beef, chilli oil, shallots, capers, coarse grain mustard, bread toast	195,-
Goat cheese/ whipped goat cheese, roasted beetroot, sea bucks, walnuts, chocolate clay, raspberry dust, brioche	155,-

SOUPS

Mushrooms/ cream of brown mushrooms , almonds, smoked seedham	85,-
Beef/ strong broth of beef ribs, parsnip, carrots, rabbit galante	65,-

MAIN COURSES

Chicken/ roasted chicken breast, thyme, stuffing of dried tomatoes and spinach leaf, velous from forest mushrooms	235,-
Chicken/salad/ seasonal fresh vegetables, roasted chicken breast, thyme, lime dressing and coarse mustard, brioche croutons	195,-
Pork/ baked in duck lard, mango-chilli marinade, caramelised red cabbage, cranberries, garlic confit, crispy onion	235,-
Pork/ quarter-pound pork chop, crushed black pepper, smoked fat, rosemary, strong demi-glace	285,-
Veal/ cut veal roast, green pepper, sweet pea puree, riesling, parmesan	345,-
Calf/salad/ seasonal fresh vegetables, lukewarm roastbeef of veal back, black lentilbe Beluga, vinaigrette from pomegranate, croutons	265,-

Lamb/ rolled lamb hanger, mint gremolata, smoked bacon, ragout of Brussels sprouts, strong jus, garlic confit	335,-
Beef/ steamed beef neck with bourbon glaze, caramelized root vegetables, pickled onions, fresh spinach leaf	325,-
Beef/ rumpsteak of matured beef, pink pepper, rosemary, chimichurri salsa, roasted ratatouille	425,-
Duck/ duck breast in calvados, chutney from wild sachin amarena, lavender flowers, grated ginger	325,-
Duck/ duck breast, warm salad of brown mushrooms, spinach leaf, crushed black pepper, rosemary oil	315,-
Zander/ fillet zander in melted butter, lemon thyme, puree of roasted nutmeg pumpkin and ginger	395,-

SIDE DISHES

mashed potatoes with roasted onions, bacon and marjoram	65,-
potato-cream gratin	75,-
french fries from fresh potatoes	50,-
baked baguette with garlic pesto	45,-
grilled vegetables ratatouille	85,-
herb piece-piece	75,-

DESSERTS

Daily Menu

A half-serving is charged 70% of the price of the meal.



DRINKS

APERITIV

Porto – Royal Oporto Tawny, Rose 4 cl	80,-
Porto – Royal Oporto Tawny 20 y.o. 4 cl	185,-
Martini dry, bianco 1 dl	75,-
Crodino bitter – non-alcoholic 1 dl	80,-
Spritz from Aperolu, from Campari	125,-

DISTILLATES / LIQUEURS

Fernet Stock	50,-
Karlovarská Becherovka	50,-
Legendario Elixir 7 y.o. (Cuba)	120,-
Vodka Absolut	60,-
Grappa	95,-
Calvados	95,-
Gin	85,-
Tequila	95,-
Pircher – pear, apricot, plum brandy	95,-
Jägermeister	55,-
Bailey's	70,-
Cointreau	80,-
Metaxa 7"	85,-

RUM

Republica Reserva	60,-
Zacapa rum 23 y.o. (Guatemala)	220,-
Ron Barceló Imperial 8 y.o. (Dominicano)	120,-
Ron Barceló Superior 30 y.o. (Dominicano)	350,-

WHISKY – BOURBONS

Ballantines 12 y.o.	95,-
Johnnie Walker red	75,-
Johnnie Walker black 12 y.o.	95,-
Jameson	75,-
Tullamore	75,-
Chivas regal 12 y.o.	95,-
Jim Beam	65,-
Jack Daniels	80,-

COGNAC

Martel V.S.O.P.	170,-
Martell Gordon bleu	395,-

BEER

Bernard 11° – draft 0,3 l/0,5 l	36,-/45,-
Pilsner Urquell 12° – bottle 0,33 l	40,-
Radegast birell 0,33 l	35,-

NON ALCOHOL DRINKS

Coca-cola, zero 0,2 l	40,-
Fanta 0,2 l	40,-
Sprite 0,2 l	40,-
Tonik Kinley water. Ginger ale 0,25 l	40,-
Granini 0,2 l	45,-
Mattoni grand sparkling, gentle sparkling 0,33 l	30,-
Aquila still water 0,33 l	30,-
Vittel 1 l	120,-
Red bull 0,25 l	65,-

HOT DRINKS

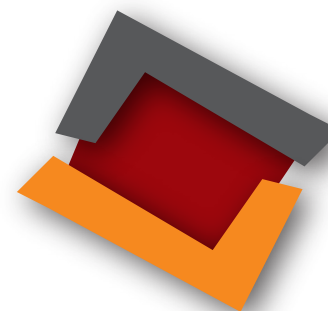
Caffé espresso with milk	40,-
Cappuccino	45,-
Caffé latte	50,-
Algerian coffee	65,-
Turkish coffee	30,-
Viennese coffee	55,-
Irish coffee	85,-
Grog	50,-
Mulled wine 2 dcl	65,-
Tea – London Herb	35,-
Hot chocolate	45,-

WINE

Hrabal – Velké Bílovice	
White wine – 0,1 l	35,-
0,75 l	260,-
Red wine – 0,1 l	38,-
0,75 l	285,-
Other wines according to the wine list.	

CHAMPAGNE

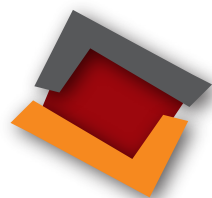
Bohemia sekt Prestige demi sec/brut 0,75 l	480,-
Piper – Heidsieck brut 0,75 l	1550,-



Lovas & Lovas

RESTAURANT PENSION

RESTAURANT MENU



Lovas & Lovas

RESTAURANT PENSION

Husova 537 / II,290 01 Poděbrady

Menu platné od: 1. 2. 2020

Jídla připravil: Lovětinský Marek

Ceny kalkuloval: Lovětinský Michal

Ceny jsou uvedeny včetně DPH