

# *Fidelni listek*



**Motocest Bonaparte**



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## Cold appetizers

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0208 50 g **Mozzarellawith cherry tomatoes and basil** / 1A, 7 / 69,-

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## Soups

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0425 0,3 l **Beef soup with liver dumplings and homemade noodles** / 1A, 3, 6, 7 / 40,-

0405 0,3 l **Tripe soup** / 1A, 3, 6, 7, 9, 10, 13 / 45,-

0426 0,3 l **Corporals's garlic soup with egg and ham** / 1A, 3, 6, 7, 9, 10 / 40,-

0428 0,3 l **Cuirassier's soup** / 1A, 3, 6, 7, 9, 10, 12 / 45,-  
/ Piquant soup withsauerkraut /

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## Hot appetizers

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0504 80 g **Grilled Mozzarella with Parma ham, arugula, Gran Moravia cheese and toast** / 1A, 7 / 94,-

0512 100 g **Bruschetta with cherry tomatoes and basil** / 1A / 60,-

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## Fishes

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0700 270 g **Trout with almonds** / 1A, 3, 4, 6, 7, 9 / 183,-

0708 200 g **Salmon with herb dressing** / 1A, 4, 7 / 255,-

0722 200 g **Grilled zander** / 4 / 265,-

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## Poultry

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0818 100 g **Elba island steak** / 1A, 3, 7 / 125,-  
/ Chicken meat in batter, sausage, cheese, fried egg /

0833 150 g **Chicken steaks in spicy batter with leek** / 1A, 3, 7, 9, 13 / 125,-

0804 150 g **Fried chicken schnitzel** / 1A, 3, 7 / 97,-

0823 200 g **Confit of duck breast with cranberry glaze** / 12 / 164,-

0808 **Roast duck with juniper berries with bone, stewed cabbage, potato and bread dumplings** / 1A, 3, 6, 7, 9, 10 / 188,-

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## Pork meat

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2002 150 g **Marshal Lannes steak rubbed with garlic** / 1A, 3, 7 / 105,-

2016	150 g	<b>Spicy noodles of pork tenderloin, with vegetables and champignon mushrooms</b> / 1A, 3, 6, 7, 9, 13 /	169,-
1803	200 g	<b>Marinated neck steak with green beans and bacon</b> / 1A, 3, 6, 7, 9, 10, 11, 13 /	166,-

## Beef meat

2503	150 g	<b>Spicy medallions of beef tenderloin with herb butter</b> / 1A, 3, 7, 9 /	258,-
2514	200 g	<b>Rump steak with demi glace sauce</b> / 1A, 3, 7, 9 /	239,-
3009	150 g	<b>Steak tartare with toast and spice</b> / 1A, 3, 7, 9, 10, 13 / / Uncooked sirloin, served upon guest's request /	258,-

## Regional specialties

1500	100 g	<b>Roast sirloin in cream sauce with cranberries and white-bread dumplings</b> / 1A, 3, 6, 7, 9, 10, 12, 13 /	138,-
1509	150 g	<b>Bonaparte goulash with dumplings</b> / 1A, 3, 7, 9, 10 /	143,-
1837	150 g	<b>Venison in briar sauce, Carlsbad dumplings</b> / 1A, 3, 7, 8, 9, 10, 12, 13 /	181,-
1641	150 g	<b>Pork "sparrow", pork cubes with stewed cabbage and bread dumplings</b> / 1A, 3, 6, 7, 9 /	133,-

## Specialties and meats served on board

3012	200 g	<b>Burning saber Napoleon with almond sauce</b> / 1A, 3, 6, 7, 8, 9, 10 / / Chicken breast stuffed with ham, Camembert cheese and chili peppers, all flambéed with vodka /	193,-
3043	200 g	<b>Steak for cuirassier</b> / Chicken breast in a spicy marinade with prosciutto and olives /	149,-
3044	200 g	<b>Lavalette's steak</b> / 1A, 3, 7, 9 / / Chicken steak with grilled peppers and cheese sauce /	159,-
3034	200 g	<b>General Duroc tenderloin</b> / 1A, 3, 7, 9, 13 / / Pork tenderloin with chanterelle sauce /	189,-
3020	200 g	<b>Austerlitz skewer tenderloin</b> / 5, 8, 11 / / Tenderloin rolls stuffed with prunes and bacon /	179,-
3006	150 g	<b>Corsican needle</b> / 1A, 3, 7, 13 / / Skewer of sirloin with bacon, onions and spicy sauce /	265,-
3000	600 g	<b>Presburg ribs</b> / 1C, 10 / / Fried pork ribs marinated in honey and beer /	235,-
3325	200 g	<b>Bastille steak</b> / 1A, 7, 10 / / Beef tenderloin and pepper sauce /	330,-
3307	200 g	<b>Pork tenderloin a-la Madame Josephine</b> / 7 / / With grilled pineapple /	197,-

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## Vegetarian dishes

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3622	100 g	<b>Olomouc curd cheese in potato pancake</b> / 1A, 3, 7 /	121,-
3601	100 g	<b>Edam cheese fried in breadcrumbs</b> / 1A, 3, 7 /	89,-
3600	100 g	<b>Fried Camembert</b> / 1A, 3, 7 /	89,-
3621	300 g	<b>Grilled vegetables with tofu, herb baguette</b> / 1A, 3, 7, 9, 13 /	99,-
3623	250 g	<b>Tagliatelle with Gran Moravia cheese and Chanterelle sauce</b> / 1A, 3, 7, 9, 13 /	128,-

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## Sauces

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3700	50 g	<b>Tartare sauce</b> / 1A, 3, 7, 9, 10, 13 /	18,-
3712	50 g	<b>Cranberry sauce</b> / warm /	20,-
3702	50 g	<b>Hot sauce</b> / 1A, 3, 7, 9, 13 /	18,-
3713	50 g	<b>Chanterelle mushroom sauce</b> / warm // 1A, 3, 7, 9, 13 /	30,-
3714	50 g	<b>Cheese sauce</b> / warm // 1A, 3, 7, 9 /	20,-
3703	50 g	<b>Garlic sauce</b> / 1A, 3, 7, 9, 13 /	18,-
3706	50 g	<b>Ketchup</b>	18,-
3708		<b>Couvert</b> / 6 /	15,-

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## Side dishes

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3800	250 g	<b>Boiled potatoes</b> / 7 /	33,-
3801	250 g	<b>Imperial potatoes</b> / 1A, 3, 7, 9 / / Mashed with bacon /	38,-
3847	150 g	<b>Potato croquettes</b> / 1A, 3, 7, 12 /	40,-
3802	200 g	<b>Jacket potatoes with garlic</b> / 1A /	38,-
3804	150 g	<b>French fries</b>	38,-
3807	250 g	<b>Mashed potatoes</b> / 7 /	38,-
3806	150 g	<b>Potato pancakes</b> / 1A, 3, 7, 10 /	40,-
3812	200 g	<b>Twist – bread dumplings</b> / 1A, 3, 7 /	20,-
3844	200 g	<b>Carlsbad dumplings</b> / 1A, 3, 7 /	26,-
3810	200 g	<b>Boiled rice</b>	28,-
3813	200 g	<b>Potato dumplings</b> / 1A, 3, 6, 7, 9, 11 /	20,-
3827	1 pc	<b>Pastry</b> / 1A /	5,-

3620	200 g	<b>Vegetables sauteed in butter</b> / 1A, 3, 6, 7, 9, 10, 11 / / Frozen mix /	36,-
3828	1 pc	<b>Bread</b> / 1A, 3 /	5,-
3839	1 pc	<b>Baguette with herb butter</b> / 1A, 3, 6, 7, 9, 10, 11 /	33,-
3825	200 g	<b>Vegetable garnish</b>	25,-
3820	100 g	<b>Gherkin</b> / 10 /	10,-

## Desserts and sundaes

4131	80 g	<b>Sweet temptation</b> / 3, 7, 8C, 12 / / Vanilla ice cream with pistachios and hot chocolate /	65,-
4144	1 pc	<b>Yeast dumplings with fruit and cottage cheese</b> / 1A, 3, 7, 8, 11 /	109,-
4100	120 g	<b>Sundae</b> / 1A, 6, 7, 12 /	58,-
4135	180 g	<b>Pancake with cottage cheese filling</b> / 1A, 3, 7, 8, 11 /	55,-
4102	80 g	<b>Hot raspberries with ice cream</b> / 1A, 3, 6, 7, 12 /	76,-
4136	150 g	<b>Homemade apple strudel with almonds and cranberries</b> / 1A, 3, 7, 8, 11 /	49,-
4137	100 g	<b>Homemade apple strudel with almonds cranberries, ice cream and whipped cream</b> / 1A, 3, 7, 8, 11 /	69,-

## Salads and vegetables dishes

3900	220 g	<b>Cucumber salad</b>	33,-
3901	220 g	<b>Tomato salad</b>	33,-
3903	250 g	<b>Szob salad</b> / 7 /	69,-
3941	150 g	<b>Chicken noodles on mixed salad with baguette</b> / 1A, 3, 7, 9, 10, 12 /	149,-

Numbers by dishes indicate allergens that the dishes contain.  
The list of allergens is available on the menu.

Preparation time for all dishes is about 30 to 40 minutes.  
Weight of meat is stated in a raw form before cooking.  
In our roadhouse, it is forbidden for the personnel to add by writing in hand any items of goods to the bill. In such case, the bill is cancelled and customer is not obliged to pay it.

Parents are required to watch children moving next to the oven and the fireplace in order to prevent them from being burned by the hot parts of the devices. Parents are fully responsible for their children!

All dishes can be taken away in a special, hygienically certified thermobox, which is proper for food transportation. The charge for the thermobox is 7,- Kč.

Valid from: 1. 5. 2018  
Correctness of prices checked by: Operating department  
Operator: Rouslemot s.r.o

