

DRINKS

APERITIVES

Crodino (<i>non-alcoholic</i>) 12	0,1 l	70
Aperol Spritz 12	0,2 l	155
Cynar Spritz 12	0,2 l	155
Hugo Spritz 12	0,2 l	155
Campari 12	0,1 l	95
Campari soda 12	0,2 l	105
Campari orange 12	0,2 l	145
Cinzano bianco	0,1 l	105
Cinzano rosso	0,1 l	105
Cinzano extra dry	0,1 l	105

WINE BY THE GLASS

Spumante Millesimato, Contratto 12	0,1 l	159
Franciacorta '61 Rosé, Berlucchi 12	0,1 l	165
Soave Classico, Gini* 12	0,15 l	145
Muller Thurgau, Castel Juval 12	0,15 l	185
Friulano, Ronco Del Gelso 12	0,15 l	145
Benefizio Riserva, Marchesi de Frescobaldi 12	0,15 l	295
Canaiuolo Rosato, Montenidoli* 12	0,15 l	145
Valpolicella Camporeno, Monte Dall'Ora* 12	0,15 l	190
Un Litro, Ampeleia* 12	0,15 l	145
Nebbiolo Langhe, La Spinetta 12	0,15 l	245
Chianti Classico, Castello di Verazzano 12	0,15 l	195
Donà Rouge, Hartmann Donà* 12	0,15 l	235

* Via del Vino import

DESSERT WINE

Moscato D'Asti, La Spinetta 12	0,1 l	130
Moscato di Pantelleria Kabir, Donnafugata 12	0,1 l	150

CORAVIN WINE

Montepulciano d'Abruzzo 2003, Emidio Pepe* 12		1 125
Barolo Campé 2003, La Spinetta 12	0,1 l	675
Brunello Di Montalcino Salvioni 2013 12	0,1 l	645

MINERAL WATER

Filtered water still / sparkling	0,50 l	55
Filtered water still / sparkling	1 l	95
Mattoni sparkling / gently carbonated	0,33 l	45
Mattoni sparkling	0,75 l	85
Aquila still	0,33 l	45
Aquila still	0,75 l	85
Fresh lemon	0,02 l	20

SOFT DRINKS

Fresh vegetable or fruit juice (orange, grapefruit, apple, carrot, beetroot with apple)	0,25 l	125
Coca-Cola, Coca-Cola Zero	0,2 l	45
Fentimans Cola	0,275 l	75
Tonic Thomas Henry	0,2 l	65
Ginger Ale Fewer Tree	0,2 l	65
Iced tea Sencha green	0,5 l	115
Juice Granini (strawberry, apple)	0,2 l	55
Home made lemonade	0,5 l	79 - 129
(lemon, ginger, cucumber, raspberry, orange, grapefruit, lavender)		

DRINKS

BEER

Pilsner Urquell 1	0,33 l	60
Maisel's Weisse (<i>non-alcoholic</i>) 1	0,33 l	65

COFFEE

Espresso Giamaica Afrigon		59
Espresso Giamaica (<i>decaffeinated</i>)		59
Espresso macchiato 7		59
Doppio espresso		85
Cappuccino 7		69
Flat white 7		89
Caffè americano		59
Corretto Molinari		109
Caffè latte 7		75
Caffè Viennese 7		79
Irish coffee 7		145
Bombardino 3, 7		125

SELECTION OF INFUSIONS TEAS

Fresh mint tea	0,3 l	69
Fresh mint tea with ginger	0,3 l	75
Fresh ginger tea	0,3 l	69

SELECTION OF RONNEFELDT TEAS

Classic English tea	0,3 l	75
Darjeeling black tea	0,3 l	75
Earl Grey	0,3 l	75
Jasmine pearls	0,3 l	95
Sencha	0,3 l	85
Matcha Horai	0,3 l	95
Rooibos	0,3 l	75
Herbal infusion with ginger	0,3 l	75
Camomile infusion	0,3 l	75
Granny's garden	0,3 l	75

ALLERGENS / ALLERGENI

1. Cereals containing gluten / Cereali contenenti glutine
2. Crustaceans / Crostacei
3. Eggs / Uova
4. Fish / Pesce
5. Peanuts / Arachidi
6. Soy / Soia
7. Milk / Latte
8. Nuts / Noci
9. Celery / Sedano
10. Mustard / Senape
11. Sesame seeds / Semi di sesamo
12. Sulfur dioxide and sulphites / Anidride solforosa e solti
13. Lupines / Lupini
14. Mollusks / Molluschi

Service charge of 12,5 % will be added to the final bill for groups of 8 and more people.
All prices are in CZK including VAT.



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BREAKFAST

BREAKFAST FROM FREE RANGE EGGS *Colazione con uova dalla fattoria*

Omelette with scamorza and tomatoes <i>Omelette con scamorza e pomodori 1, 3, 7, 8</i>	155
Multicereal bread with avocado salsa and poached egg <i>Pane ai multicereali con mousse di avocado ed uovo in camicia 1, 3, 11, 12</i>	165
Fried eggs with prosciutto cotto / pancetta <i>Uova in tegamino con prociutto cotto / pancetta 1, 3</i>	175
Eggs Benedict with prosciutto cotto / marinated salmon <i>Uova Benedict con prosciutto cotto / salmone marinato 1, 3, 4, 7, 11, 12</i>	195
Scrambled eggs with black truffle and pecorino romano <i>Uova strapazzate con tartufo nero e pecorino romano 1, 3, 7, 12</i>	195

SALTY BREAKFAST *Colazione salata*

Asiago cheese, cooked ham, salami Milano, homemade liver pâté with mostarda, savoury croissant, smoothie, muffin with baked egg and spinach, Altamura bread, butter <i>Formaggio Asiago, prosciutto cotto, slame di Milano, pate'di fegatini fatto in casa con la mostrada, cornetto, smoothie, muffin o uovo in camicia e spinaci, pane di altamura 1, 3, 7, 12</i>	295
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SWEET BREAKFAST *Colazione dolce*

French toast with caramelized apples, smoothie, croissant, Bircher muesli, fruit salad, homemade jam, Altamura bread, butter <i>Tosta francese con mele caramellate, smoothie, cornetto, muesli, macedonia, marmellata fatta in casa, pane di altamura, burro 1, 3, 7, 9, 12</i>	295
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HEALTHY BREAKFAST *Colazione salutare*

Homemade granola with fruit, yogurt; banana pancake with maple syrup and smoothie <i>Granola fatta in casa con la frutta; yogurt; crêpe di banana con sciroppo d'acero e smoothie 1, 3, 8, 12</i>	295
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HOMEMADE CROISSANT *I nostril cornetti*

Butter / <i>al burro 1, 3, 7, 8</i>	59
Vanilla / <i>alla vaniglia 1, 3, 7, 8</i>	79
Chocolate / <i>alla cioccolata 1, 3, 7, 8</i>	79
Apricot / <i>all'albicocca 1, 3, 7, 8</i>	79

Our professional team of bakers bake beautiful and fresh Italian products from local flour for all our restaurants and bistros every day. We are experts on natural leaven and the process of cold proofing when the dough is rising for several hours.

Everything from our bakery is prepared by hand and from natural ingredients without any additives and according to original recipes. For example Pane di Altamura is one of the most traditional kinds of pastry, with roots going back more than a thousand years.

LA BOTTEGA

Bistroteka

MENU