



### **homemade lemonades**

**0,4l / 75,-**

seasonal by offer

elderflower

lemon with thyme

orange with ginger

grapefruit with rosemary

### **non-alcoholic drinks**

apple cider 0,1l **25,-**

orange juice 0,1l **20,-**

ZON lemonades **30,-**

Fentimans Tonic **60,-**

Matcha/Maté by offer **65,-**

Vincentka/Mattoni **40,- / 30,-**

tap sparkling water 0,1l **5,-**

### **beer, wine, etc.**

draft beer Twinberg 0,5l **55,-** / 0,3l **40,-**

Bernard non-alcoholic plum **45,-** / Bakalář NA **40,-**

wine 0,1l **40,-**

vinho verde 0,1l **40,-**

Port wine 0,05l **45,-**

Rufo Tinto / Rufo Branco **350,-**

(Port wine from the Douro region, whole bottle)

### **shots 0,02l**

Poněšice distillery by offer

GIN by offer

Absinth Bairnsfather **40,-**

Žubrówka/Bitro vodka **35,-**

Rum Barceló Imperial **45,-**

Whisky Glenlivet/Glenfiddich **50,-**



### **coffee and hot drinks**

espresso **60,-**

doppio **70,-**

espresso macchiato **63,-**

cappuccino **70,-**

caffè latte **75,-**

flat white **80,-**

batch brew **60,-**

espresso&tonic **70,-**

espresso orange **75,-**

hot cocoa from Troubelice **60,-**

hot chocolate from Xocolatl **65,-**

Sonnenor tea by offer **60,-**

turmeric latté **75,-**

chai latté **75,-**

plant milk **+10,-**

extra shot **+20,-**

### **snacks**

sandwiches, cakes, cookies, etc

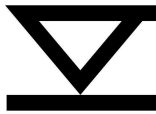
list of allergens is available at the bar

**wifi: nacucky**

**password: dolninamesti2342**

**The menu is limited during the show. Thank  
you for understanding.**





**café**  
**na cucky**

**cocktails**

Pipote **80,-**

vinho verde, sparkling water, lemon zest

cucumber season **110,-**

cucumber geist, tonic, cucumber

Down the Bastille **95,-**

Bairnsfather absinth, raspberry cider,  
lemon juice, tonic, simple sirup

portoNIC **115,-**

Port wine, tonic, lemon juice

gin&tonic **115,-**

gin, tonic, orange juice

mimosa **85,-**

vinho verde, orange juice

tinto de verano **90,-**

red wine, raspberry lemonade,  
lemon juice

# BREAKFAST MENU

(served until 1 pm)

The breakfast can take longer to prepare if the café is at full capacity.

Please bear with us. In case you are in a hurry, you might choose something quicker to eat at the bar.

Poached eggs with ham, bread and salad 150,-\* / 215

Olomouc curd cheese toasts 165,-\* / 230,-

(toast bread, "tvarůžky" = local curd cheese, butter, cream cheese, pickled onion and pickled peppers, salad)

Kimchi sandwich (VEGAN) 175,-\* / 240,-

(toast bread, homemade vegan mayonnaise, homemade kimchi, fried tempeh, fresh vegetables, salad)

Semolina porridge with butter,

apples, cinnamon and chocolate 145,-\* / 210,-

Menu includes batch brew / tea / hot cocoa

+ 2dcl juice

+ sweet little something

*We use local products - milk products and eggs from a farm Doubravský dvůr  
and seasonally vegetables from ZE-ZA-HRÁTKY.*