Klášterní Šenk

Open daily: 11:30 am to 11:00 pm

Täglich geöffnet: 11:30–23:00 Uhr

Owner: SPRÁVA BŘEVNOVSKÉHO KLÁŠTERA s. r. o.

DIČ CZ 05809673

Restaurant manager: Petr Lívanec

Starters & Soups / Vorspeisen & Suppen

Cold / Kalte Vorspeisen

50 g	Bread with spreads Brot mit Aufstrichen	130 CZK
80 g	Pork cracklings with lard and chopped onion Schweinegrieben mit Schmalz und gehackten Zwiebeln	130 CZK
50 g	Goat's cheese, bread Ziegenkäse, Brot	135 CZK
70 g	Liver pâté, bread Leberpastete, Brot	135 CZK
90 g	Beef carpaccio with lemon, Parmesan and olive oil Rinder-Carpaccio, Zitrone, Parmesan und Olivenöl	195 CZK
100 g	Beef tartare (mixed), incl. 5 pcs toasted bread Rindertatar (gemischt), inkl. 5 Scheiben Röstbrot	295 CZK

Warm / Warme Vorspeisen

100 g	Grilled ostrich liver with pan-fried onions, bread and tartare sauce Gegrillte Straußenleber mit gebratenen Zwiebeln, Brot und Remoulade	145 CZK
50 g	Grilled goat's cheese Gegrillter Ziegenkäse, Brot	145 CZK

Soups / Suppen

0,2 l	Cream of mushroom soup Pilzcremesuppe	75 CZK
0,2 l	Chicken broth with noodles, meat and vegetables Hühnerbrühe mit Nudeln, Fleisch und Gemüse	65 CZK
0,2 l	Soup of the day Tagessuppe	65 CZK

Klášterní Šenk specialities
Spezialitäten des Klášterní Šenk

1 pc	Traditional roasted pork knee served with sour cherries and apple-horseradish sauce (1,2–1,5 kg) Traditionell gebackene Schweinshaxe, serviert mit Sauerkirschen, Meerrettich und Senf (1,2–1,5 kg)	625 CZK
600 g	Roast pork ribs with BBQ sauce Gegrillte Schweinerippchen mit BBQ-Sauce	385 CZK
200 g	Skewer of grilled meat with vegetables Spieß mit gegrilltem Fleisch und Gemüse, Knoblauch-Basilikum-Sauce	385 CZK
300 g	Lamb shank with spinach Lammhaxe mit Spinat und Demi-glace-Sauce	495 CZK
200 g	Oven-roasted rabbit leg served with garlic and creamed spinach Kaninchen mit Spinat	285 CZK
200 g	Stewed rabbit leg in traditional Czech creamy sauce and larded dumplings Kaninchen auf Sahne, Speckknödel, Preiselbeeren	359 CZK
250 g	Confit duck thigh served with red and white cabbage, bacon dumplings and potato dumplings Confierte Entenkeule, serviert mit Rot- und Weißkraut, Speckknödeln und Kartoffelknödeln	389 CZK
6 pcs	Chicken wings served with garlic sauce Hähnchenflügel, serviert mit Knoblauchsauce	275 CZK
200 g	Grilled ostrich liver with pan-fried onions Gegrillte Straußenleber mit gebratener Zwiebel, Remoulade	265 CZK

Grilled meat / Gegrilltes Fleisch

Beef / Rindfleisch

250 g	Steak Steak	490 CZK

Pork / Schweinefleisch

200 g	Pork fillet Schweinefilet	245 CZK
250 g	Neck of pork Schweinenacken	245 CZK

Poultry / Geflügelfleisch

150 g	Chicken breast on Caesar salad Hähnchenbrust auf Caesar-Salat	265 CZK
250 g	Ostrich steak Straußensteak	490 CZK

Warm sauces / Warme Saucen / Für Fleisch

Czech cream sauce / Traditionelle tschechische Rahmsauce	45 CZK
Blue cheese / Blauschimmelkäsesauce	45 CZK
Mushroom / Pilzsauce	45 CZK
BBQ sauce / BBQ-Sauce	45 CZK
Cranberries with wine / Preiselbeeren mit Wein	45 CZK
Pepper / Pfeffersauce	45 CZK

Main courses / Hauptgerichte

200 g	„Halušky“ (Traditional potato gnocchi) with smoked meat and sauerkraut „Halušky“ (traditionelle Kartoffelgnocchi) mit geräuchertem Fleisch und Sauerkraut	225 CZK
250 g	„Halušky” with sheep’s cheese and bacon „Halušky“ mit Schafskäse und Speck	225 CZK
150 g	Ostrich strips with port wine, sautéed vegetables and Czech potato pancakes Straußenstreifen mit Portwein, sautiertem Gemüse und böhmischen Kartoffelpuffern	385 CZK

Vegetarian / Vegetarisch

150 g	Creamy pumpkin risotto with chestnuts and parmesan Cremiges Kürbisrisotto mit Kastanien und Parmesan	225 CZK
200 g	Black lentil salad with poached egg Salat von schwarzen Linsen mit pochiertem Ei	225 CZK

Children’s dishes / Kindergerichte

75 g	Pork nuggets with boiled potatoes or French fries Schweine-Nuggets mit Salzkartoffeln oder Pommes frites	165 CZK

Fish / Fischgerichte

200 g	Roasted pike-perch with black lentil salad Gebratener Zander mit Salat von schwarzen Linsen	425 CZK

Side dishes / Beilagen

150 g	Potato chips Kartoffelchips	65 CZK
200 g	Boiled potatoes Salzkartoffeln	55 CZK
150 g	Baked potato wedges Gebackene Kartoffelspalten	55 CZK
200 g	French fries Pommes frites	55 CZK
3 pcs	"Bramborák" (Traditional Bohemian potato pancake) „Bramborák" (traditioneller böhmischer Kartoffelpuffer)	95 CZK
3 pcs	Potato dumplings Kartoffelknödel	65 CZK
3 pcs	Bacon dumplings Speckknödel	65 CZK
100 g	Creamed spinach Rahmspinat mit Knoblauch	65 CZK
100 g	Red and white cabbage Rot- und Weißkraut	65 CZK
200 g	Creamed potatoes with thyme Cremige Kartoffeln mit Thymian	95 CZK
200 g	Green beans with bacon Grüne Bohnen mit Speck	65 CZK
200 g	Grilled vegetables Gegrilltes Gemüse	95 CZK
1 pc	Takeaway container Mitnahmebehälter	10 CZK
100 g	Roasted almonds Geröstete Mandeln	120 CZK
	Extra bread – in addition to the standard serving Zusätzliche Portion Brot	45 CZK
1 pc	Extra fried bread for steak tartare – in addition to the standard serving Zusätzliche Portion Röstbrot zum Rindertatar als Snack zum Bier mit frischem Knoblauch serviert	10 CZK

Salads / Salate

200 g	Cabbage salad with horseradish Krautsalat mit Meerrettich	85 CZK
350 g	Gratinated goat's cheese salad with honey croutons, almonds and grapes Salat mit überbackenem Ziegenkäse, Honig-Croutons, Mandeln und Trauben	245 CZK
400 g	Chicken salad with quail's eggs Hähnchensalat mit Wachteleiern, Mayonnaise-Dressing	245 CZK

Sauces / Saucen

Tartare sauce Tatarensoße / Remoulade	35 CZK
Garlic and basil Knoblauch-Basilikum	35 CZK
Chilli and tomato Chili-Tomate	35 CZK
Tomato ketchup	35 CZK

Desserts / Nachspeisen

4 pcs	Curd cheese dumplings with apple sauce topped with sour cream Quarkknödel mit Apfelmus, verfeinert mit Sauerrahm	135 CZK
2 pcs	Bohemian pancakes with blueberries and cream Böhmische Liwanzen mit Heidelbeeren und Sahne	135 CZK
3 pcs	Vanilla ice cream with hot raspberry sauce Vanilleeis mit heißer Himbeersauce	135 CZK
1 pc	Scoop of ice cream (vanilla, chocolate or mandarin sorbet) Kugel Eis (Vanille, Schokolade oder Mandarinen-Sorbet)	45 CZK
2 pcs	Mandarin sorbet with sparkling wine Mandarinen-Sorbet mit Sekt	115 CZK
1 pc	Chocolate sponge cake with macerated cherries Schokoladen-Biskuitkuchen mit eingelegten Kirschen	135 CZK

Wines by the Glass / Ausschankweine

Novic cuvée (MT+HIB), white wine Signature / late harvest / dry / 2025	0,10 l / 75 CZK	0,75 l / 560 CZK
Placidus rosé (ZW+SVAV), rosé wine Classic / late harvest / off-dry / 2024	0,10 l / 75 CZK	0,75 l / 560 CZK
Dornfelder, red wine Signature / grape selection / dry / 2023	0,10 l / 75 CZK	0,75 l / 560 CZK

Exclusive Range

Chardonnay barrique, white wine Exclusive / late harvest selection / dry / 2023	0,75 l / 620 CZK
Pálava, white wine Exclusive / late harvest selection / semi-sweet / 2024	0,75 l / 620 CZK
Pinot Gris, white wine Exclusive / grape selection / semi-sweet / 2024	0,75 l / 620 CZK
Riesling, white wine Exclusive / late harvest selection / dry / 2024	0,75 l / 620 CZK
Blaufränkisch, red wine Exclusive / late harvest selection / dry / 2023	0,75 l / 620 CZK
Merlot + Pinot Noir, red wine Exclusive / late harvest selection / dry / 2023	0,75 l / 620 CZK
Zweigeltrebe, red wine Exclusive / late harvest selection / dry / 2022	0,75 l / 620 CZK

White wines

Upupa Lugana DOC – Cantine Malavasi, 0,75 l 600 CZK

Alc. 12,5 %, 100 % Trebbiano di Lugana, sugar 10 g/l, semi-dry white wine. This Lugana from Malavasi is exceptionally fruity and fresh. Upupa is an ideal summer wine for long evenings with friends and also pairs well with light dishes. Enjoy the wine and let its character transport you to sunny Italy.

Riesling Quarzit Bio Weingut Pflüger, Germany – Pfalz 0,01 l 85 CZK
0,75 l 620 CZK

Alc. 12,5 %, 100 % Riesling, sugar 5 g/l, dry white wine. This wine has an intense citrus aroma with soft notes of peach and well-integrated acidity. Grapes grown on sandstone bedrock give the Riesling distinctive mineral notes. It pairs well with seafood and appetizers made with smoked meat and soft cheeses.

Sauvignon IGT TreVenezie (Line Sottovoce) – 47 Anno Domini, Italy 0,75 l 580 CZK

Alc. 12 %, 100 % Sauvignon, sugar 6 g/l, dry white wine. Distinctively dry and almost austere, with pleasant acidity and a rich palate. Its character is best enjoyed while the wine is young. The wine has a straw-yellow colour with greenish reflections and an intense aroma with spicy notes of capsicum, sage and elderberry. It pairs well with soups and dishes containing white meat or fish.

Red wines

Carmenere Gran Reserva – Tarapaca, Chile 0,75 l 820 CZK

Alc. 15 %, 100 % Carmenere, sugar 8 g/l, dry red wine. The Gran Reserva range represents the tradition and prestige of Viña Tarapacá.
This original French variety, once often mistaken for Merlot, is experiencing an unprecedented renaissance in Chilean vineyards. The aroma evokes flowers, black cherries and coffee.
The palate is full-bodied and tannic, balanced by flavours of chocolate and coffee beans from the French oak barrels in which the wine matured for 13 months. We recommend it with roasted or grilled red meat, venison or roasted lamb ribs.

Primitivo Di Manduria DOC – Masseria Trajone, Italy 0,75 l 680 CZK

Alc. 14 %, 100 % Primitivo, sugar 6 g/l, dry red wine. A full-bodied wine with a pomegranate-red colour. The aroma is fruity with a slightly smoky finish. The palate is well-rounded and rich.

Primitivo Piantaferro Puglia IGT – 47 Anno Domini, Italy 0,10 l 75 CZK
0,75 l 525 CZK

Alc. 13 %, 85 % Primitivo, 15 % Negroamaro, sugar 14 g/l, semi-dry red wine. The wine has a captivating, velvety palate and an aroma reminiscent of plums and vanilla. It reflects the high quality of the 47 Anno Domini vineyards in Italy.

Nero Del Lago – Cantine Malavasi, Italy 0,75 l 680 CZK

Alc. 13 %, 100 % Petit Verdot, sugar 7 g/l, dry red wine. An intensely red wine with a fruity aroma and hints of cherries. It has a harmoniously rich palate with lingering notes of red fruit and macerated blueberries.

Bordeaux – Chateau Le Mayne Turon, France 0,75 l 820 CZK

Alc. 14 %, 46 % Merlot, 30 % Cabernet Sauvignon, 24 % Cabernet Franc, sugar 6 g/l, dry red wine. The wine is dark red in colour with purplish reflections suggesting fullness and intensity. A rich aroma of ripe dark fruit is complemented by subtle spicy notes. The palate shows very fine tannins and a long-lasting finish. We recommend serving it with dark meats, venison, vegetable dishes and cheese.

Scuola Grande Valpolicella Ripasso Superiore DOC, Italy 0,75 l 820 CZK

Alc. 14 %, 60 % Corvina, 30 % Rondinella, 10 % Molinara, sugar 6 g/l, dry red wine. A very pleasant red wine from Venice. The colour is deep and dark with garnet hues. The aroma is elegant and complex, with notes of roasted hazelnuts and tobacco. These are followed by attractive notes of red-fruit liqueur and cherry jam, with hints of vanilla and spice. The palate is rich with soft acidity. It pairs well with steamed and grilled meat dishes.

Châteauneuf-du-Pape – LAVAU, France 0,75 l 1 560 CZK

Alc. 15 %, 50 % Grenache Noir, 40 % Syrah, 10 % Mourvèdre, sugar 6 g/l, dry red wine. The legendary French Châteauneuf-du-Pape is a complex wine with aromas of plums, black cherries and hints of cocoa and clove. Full-bodied, fruity and balanced, it shows remarkable softness and an impressively long finish.

Beverage list / Getränkekarte

Aperitif

0,04 l Campari	80 CZK
0,10 l Cinzano Rosso, Bianco, Dry	70 CZK
0,175 l Crodino (non-alcoholic)	80 CZK
0,25 l Aperol Spritz	165 CZK

Port / Portwein

0,04 l Port Ruby	60 CZK
0,04 l Port Tawny	90 CZK

Champagne — Sparkling Wine / Champagner & Schaumwein

0,75 l Champagne	2 350 CZK
0,75 l Bohemia Sekt — demi-sec, brut / halbtrocken, brut	390 CZK
0,75 l Bohemia Sekt — non-alcoholic / alkoholfrei	390 CZK
0,75 l Prosecco	660 CZK

Local draft beer / Lokales Fassbier

Benedict 12°	0,30 l	65 CZK	0,50 l	75 CZK
Benedict IPA 15°	0,30 l	65 CZK	0,50 l	75 CZK
Benedict 11° dark / dunkel	0,30 l	65 CZK	0,50 l	75 CZK
Benedict mixed / gemischt	0,30 l	65 CZK	0,50 l	75 CZK

Draft beer / Fassbier

Rychtář 11° light / hell	0,30 l	65 CZK	0,50 l	75 CZK
Lobkowicz — non-alcoholic / alkoholfrei	0,30 l	65 CZK	0,50 l	75 CZK
Cider	0,33 l	70 CZK		

Soft drinks / Alkoholfreie Getränke

0,25 l Pepsi-Cola, Pepsi-Max, Mirinda Orange, 7UP	60 CZK
0,25 l Indian Tonic	60 CZK
0,25 l Lipton peach / Eistee Pfirsich	60 CZK
0,33 l Mattoni still, lightly sparkling, sparkling	60 CZK
0,20 l Granini apple, orange, strawberry, pear / Apfel, Orange, Erdbeere, Birne	60 CZK
0,20 l Ginger beer	70 CZK
1,00 l San Benedetto	105 CZK
0,50 l Tap water / Leitungswasser	45 CZK
0,30 l Lemonade of the day / Hausgemachte Limonade (tagesaktuell)	60 CZK
0,50 l Lemonade of the day / Hausgemachte Limonade (tagesaktuell)	90 CZK

Rum

0,04 l Gold of Mauritius	180 CZK
0,04 l Angostura white rum	120 CZK
0,04 l Pampero Aniversario	120 CZK
0,04 l Plantation XO	140 CZK

Vodka

0,04 l Skyy vodka	90 CZK

Gin

0,04 l Broker's	90 CZK

Whisky

0,04 l Johnnie Walker Red Label	90 CZK
0,04 l Nikka	180 CZK

Irish Whisky

0,04 l Tullamore Dew	90 CZK
0,04 l Bushmills	90 CZK

Cognac

0,04 l Godet V.S.	150 CZK
0,04 l Godet V.S.O.P.	280 CZK

Metaxa / Brandy

0,04 l Metaxa *****	90 CZK

Liqueurs / Liköre

0,04 l Jägermeister	90 CZK
0,04 l Fernet Stock	70 CZK
0,04 l Fernet Stock Citrus	70 CZK
0,04 l Mint liqueur Minzlikör	70 CZK
0,04 l Becherovka	70 CZK
0,04 l Griotte	70 CZK
0,04 l Egg liqueur Eierlikör	70 CZK
0,04 l Mead Honiglikör	70 CZK
0,04 l Almond ratafia Mandellikör	90 CZK
0,04 l Rowan berry ratafia Vogelbeerlikör	90 CZK
0,04 l Sour cherry ratafia Sauerkirschlikör	90 CZK

Other Spirits / Sonstige Spirituosen

0,04 l Hildprandt Raspberry brandy Hildprandt Himbeerbrand	95 CZK
0,04 l Hildprandt Plum brandy Hildprandt Pflaumenbrand	95 CZK
0,04 l Hildprandt Pear brandy Hildprandt Birnenbrand	95 CZK
0,04 l Tuzemák	70 CZK

Hot drinks / Heißgetränke

7 g	Espresso	60 CZK
7 g	Cappuccino	75 CZK
14 g	Flat White	125 CZK
14 g	Doppio	110 CZK
7 g	Turkish Coffee / Türkischer Kaffee	60 CZK
7 g	Vienna Coffee / Wiener Kaffee	75 CZK
7 g	Latte	85 CZK
2 g	Selection of Teas / Teeauswahl	50 CZK
0,20 l	Fresh mint or ginger tea / Frischer Minz- oder Ingwertee	75 CZK
0,20 l	Hot Chocolate / Heiße Schokolade	95 CZK
0,20 l	Grog	85 CZK
0,20 l	Hot Griotte / Heiße Griotte	85 CZK
0,20 l	Punch / Punsch	85 CZK
0,20 l	Mulled Wine / Glühwein	95 CZK
0,04 l	Hot Mead / Heißer Honigmet	85 CZK
10 g	Honey / Honig	10 CZK

Special Coffees / Spezialkaffees

7 g	Irish Coffee / Irischer Kaffee	95 CZK
7 g	Coffee with Cream and Egg Liqueur „Algerischer Kaffee“ (Kaffee mit Sahne und Eierlikör)	95 CZK
7 g	Iced Coffee (with ice cream and whipped cream) Eiskaffee (mit Eiscreme und Schlagsahne)	95 CZK
7 g	Frappé	85 CZK
7 g	Decaffeinato / Entkoffeinierter Kaffee	60 CZK