

APPETIZERS

Hermelin with honey – 34,-

[traditional Czech soft cheese baked with honey,
served on wholemeal toast with cranberry jam]

Hummus with parsley and pear– 36,-

[homemade chickpea hummus, served with with baked
seasonal vegetables with parsley, marinated pear, zaatar,
rosemary oil, roasted pumpkin seeds and flat bread]

Dumplings with sheep cheese– 32,-

[homemade potato dumplings, served with sheep cheese,
duck scratching and roasted kale]

Bernard's pate– 33,-

[homemade pork pate with beer mayonnaise,
pickles and toast]

SOUPS

Cream of tomato soup – 27,-

Warm-you-up coconut soup – 28,-

[spicy coconut soup with vegetables, homemade tofu and basil]

SALADS

(served with homebaked bread)

Salad with salmon– 59,-

[quinoa with steamed salmon fillet, feta cheese, broccoli, egg,
marinated tomatoes, rocket and red onion,
served with vinaigrette sauce]

Salad with goose– 59,-

[caramelized seasonal vegetables, with pulled goose, brussels sprouts,
pickles, marinated tomatoes, sea buckthorn chutney,
zaatar and roasted almond flakes,
served with honey-mustard sauce]

Salad with chicken - 49,-

[mixed salad leaves with pulled chicken, brie cheese, pumpkin salsa,
pomegranate, cherry tomatoes, coriander and chilli,
served with yoghurt sauce]

Salad with baked camembert cheese- 49,-

[mixed salad leaves with baked camembert cheese, pumpkin salsa,
marinated beetroot, pomelo, dried figs, cherry tomatoes and hazelnuts,
served with peanut sauce]



MAIN COURSES

Vegan Provence chicken – 54,-

\vegan dish/

[homemade parmesan breaded Bernard's seitan, served with stewed seasonal
vegetables with bell pepper- tomato sauce,
baked hokkaido pumpkin and baked potato wedges]

Bernard's dumplings– 52,-

[handmade dumplings with curd cheese and buckwheat groats,
served with fried boletus, roasted bacon and sour cream]

Dumplings with deer– 61,-

[handmade dumplings with deer, served with oil rosemary
and sour cream]

Bernard's schnitzel – 62,-

[Bernard's schnitzel, served with salad and chips]

Chicken a'la letcho– 53,-

[pulled chicken fillet, served with baked aubergine pate,
seasonal vegetable salsa, marinated tomatoes
and toast with fromage frais and pesto]

Duck with beetroot– 75,-

[dry aged duck fillet served medium with beetroot with smoked plum,
silesian dumplings and demi glace sauce]

Homemade cod croquette-69,-

[breaded french atlantic cod pate, served with smoked trout
and marinated vegetable salad]

Bernard's pork sirloin - 65,-

[pork sirloin baked in low temperature with oscypek cheese, served with king
oyster mushroom confit, marinated tomatoes and pearl barley]

Steak – 149,-

[beef sirloin steak, served with grilled vegetables,
black pepper sauce and potato wedges]

Rib eye steak – 199,-

[dry aged rib eye steak, served with baby spinach
leave salad, cheese sauce and chips with parmesan]

KIDS MENU

Chicken strips – 33,-

[chicken strips in breadcrumbs, served with salad and chips]

Yeast mini knedels with chocolate– 32,-

[yeast mini knedels with Belgian chocolate and almond flakes]

Ask Your waiter for gluten free dishes

Our Chefs formulate all of our delicious meals with carefully selected ingredients to maximize
the flavours. Any changes to the original recipes may result in changes to the flavours
and taste of the dish. BERNARD highly recommends to stick to the original recipes.

BERNARD

ČESKÉ PRÍCHUTE

CZECH CUISINE

Smažený sýr – 48,-

[fried cheese in breadcrumbs, served with tartare sauce,
mixed salad leaves and chips]

Hovezí guláš na pivé Bernard – 59,-

[beef stewed in Bernard beer, served with traditional
Czech yeast knedel]

Velké koleno – 84,-

[pork knuckle stewed in beer sauce, served with red cabbage
and baked potato with fromage frais and roasted onion]

Králík na smetaně – 67,-

[rabbit stewed in cream, served with red cabbage
and baked traditional Czech yeast knedel]

SNACKS

Fried cheese – 28,-

[camembert, mozzarella and hermelin, served with tartare sauce]

Plum bacon rolls – 27,-

[oven baked bacon rolls stuffed with plum,
served with BBQ sauce]

Sausages in puff pastry – 28,-

[sausages baked in puff pastry, served with BBQ sauce]

Toast with homemade chorizo – 28,-

[toast with homemde chorizo and cheddar cheese,
served with spicy mayonnaise]

COMPOSE YOUR OWN SNACK MIX

Snack platter for 2 – 44,-

[choice of 3 snacks, served with chips and onion rings]

Snack platter for 4 – 86,-

[choice of 4 snacks, served with chips and onion rings]

DESSERT

Bernard's cake – 28,-

[homebaked cake selection -
ask Your waiter for today's specials]

