A CULINARY TRIBUTE TO CZECH HERITAGE

DISCOVER CONTEMPORARY CZECH DISHES INSPIRED BY BOHEMIA'S RICH CULINARY TRADITIONS. LED BY CHEF MICHAL HORVÁTH AND HIS TRUSTED SOUS CHEFS, ALONG WITH THEIR DEDICATED TEAM. THEIR CUISINE CELEBRATES AUTHENTIC CZECH FLAVOURS USING THE FINEST INGREDIENTS AVAILABLE.

CHARCUTERIE & CHEESE

Enjoy a selection of your choosing, sourced from the finest quality Czech farms and artisans

Locally Sourced Cold Cuts

Duck Prosciutto	150
Wild Boar Prosciutto	150
Prague Ham	120
Bresaola	120
Coppa	120
Mortadella	120

Krasolesi Organic Cheese

Caseus *Full fat & ripened - 4 weeks*	150
Alpine *Delicate & lightly pressed - 6 months*	160
Goat (Seasonal) *Unripened & lightly pressed - Fresh*	190
Gratien *White rind & dry - 3 weeks*	170

Homemade Seasonal Sides

Gooseberry Chutney	110
Kubešův Honey	110
Pickled Vegetables	120
Mixed Crackers	110

BITES TO SHARE

Chicken Satay — 400
Peanut sauce, chilli, coriander

Cauliflower Croquettes — 380
Black garlic aioli

Beef & Lamb Skewer — 400
Kofta, mint yogurt, pickled vegetables, togarashi

Dim Sum Basket — 495
Pork & shrimp dumplings, spring onion, soy sauce

Panko Prawns — 495
Tiger prawns, spicy mango mayonnaise

All prices are in CZK and include VAT. If you require any information about ingredients in our dishes which may cause allergies or intolerances, please do not hesitate to contact our service team. List of allergens on request.

BREAD & BUTTER

Homemade Potato & Honey Brioche — 170
Krasolesi farm organic butter

STARTERS

Sweet Corn Soup — 410
Leek, corn kernels, chervil

Fennel Apple Salad — 370
Apple cider dressing, caramelized pecans, parsley, mint

Pikeperch Ceviche — 420
Avocado, celery, coriander, jalapeño, candied onion, lime & ginger dressing

Czech Beef Carpaccio — 410
Mustard dressing, pickled zucchini & cucumber, arugula, parsley, parmesan

Flank Steak Salad — 450
Heirloom tomatoes, mixed leaves, pine nuts, sherry vinaigrette

MAIN COURSES

Sturgeon — 820
Fregola sarda, confit leek, tarragon, orange & leek oil

Locally Farmed Chicken Breast — 770
Potato fondant, broccolini, spring onion, carrot & yuzu purée, onion gravy

Veal Striploin Schnitzel — 850
Brown butter mashed potatoes, pickled onion & mustard seed relish, apple cider veal sauce

Braised Lamb Shoulder — 790
Onion purée, roasted grapes, mangold, herb jus, preserved lemon

Filet Mignon — 1150
potato pavé, grilled zucchini, shallot, green peppercorn sauce

Purple Carrots — 650
sour cherry gel, mint yogurt, orange & maple reduction, dukkah

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COMFORT CLASSICS

Caesar Salad — 380 | 455 | 455
Choice of: Classic | Cajun Chicken | Smoked Salmon
Pickled anchovies, Parmesan panko crumble

Monastiq Burger — 610
Homemade potato-honey bun, House-ground beef, Pickles, Lettuce, Smoked mayonnaise
Choice of: Roquefort, Cheddar or Bacon
Served with Salad or French fries

Quinoa Burger — 550
Pickles, Lettuce, Smoked mayonnaise
Choice of: Roquefort, Cheddar or Bacon
Served with Salad or French fries

Chicken Club Sandwich — 570
Chicken, Egg, Bacon, Tomato, Mayonnaise, Lettuce
Choice of: Brown toast, White toast
Served with Salad or French fries

Green Pea Spaghetti — 450
Green pea & mint purée, snow peas, lemon, parmesan

Pasta Bolognese — 550
Choice of: Penne or Spaghetti
House-ground beef, Tomato, Root vegetables

Truffle Macaroni & Cheese — 550
Sliced truffle, mozzarella, aged cheddar, panko & parmesan crumble

Vegetarian

Wellness Recommendation

We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding sustainable seafood consumption (ASC-MSC certified).
Responsible sourcing is also applied to all other products, such as coffee, tea, cocoa, sugar, vanilla, paper products and cage-free eggs.

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DESSERTS

Earl Grey Cake — 350
Earl Grey cream, apricot, dandelion, vanilla

Violet Cake — 350
White chocolate & violet cream, blackcurrant & sour cream sorbet, organic cava

Chocolate Ganache — 350
Dark chocolate ganache, sour cherry sorbet, Callebaut chocolate flakes

Apple Strudel — 350
Vanilla ice cream, caramel sauce

Sundae Best — 350
Zero-waste croissant ice cream, chocolate ice cream, sour cherry sorbet

Monastiq Cheesecake — 350
Strawberry sorbet, meringue

DIGESTIF

Becherovka — 180
Czech herbal bitters from Karlovy Vary

Havel's Schnauzer — 240
Becherovka, elderflower, lemon

Kafka's Treasure — 765
Martell VSOP, amaretto, absinthe, nutmeg

Château de Beaulon 5 Ans Rouge — 150
Pineau des Charentenes, FR

Rulandské Bílé - Výběr z Cibéb, Volařík — 300
Pinot Blanc, Moravia, CZ

HOT BEVERAGES

Espresso	115
Double Espresso	165
Espresso Macchiato	145
Americano	140
Flat White	165
Cappuccino	145
Latte	155
Hot Chocolate	145
Matcha	195
Iced Coffee	155

TEA SELECTION

165

English Breakfast
Earl Grey
Darjeeling
Jasmine
Green Dragon Lung Ching
Cinnamon
Chamomile
Peppermint
Lemon Verbena
Sweet Berries
Fresh Mint
Fresh Ginger