

+ STARTERS +

Veal steak TARTARE (50g / 100 g / 250 g) 139
 | fried bread on lard | roasted garlic 258
 589

Pharmacist's SPREADS (75g) | fresh vegetables | bread fingers 98

BERLIN style livers | 120 g | bacon | demi glace 198
 | fried onion | caramelized apples | our bread

+ SOUPS +

Pharmacist's GOULASH soup | 0,25l 95
 | toasted bread | fresh marjoram in lard

Beef BROTH | 0,25l | cheese dumpling | root vegetables 88

+ MAIN DISHES: BEEF, VEAL +

Beef PICANHA | 230 g 485
 | chanterelle mushroom or pepper sauce | roasted potatoes

Veal STROGANOFF | 150 g | mushrooms | gherkins 382
 | wholegrain mustard | cream | chips

Minced veal steaks | 200 g 319
 | chanterelle cream sauce | baked gourmet potatoes

+ MAIN DISHES: AUSTRIAN INSPIRATION +

Beef TAFELSPITZ | 200 g | root vegetables | chive dip 385
 | baked potato | beetroot and horseradish salad | marrowbone

GRÖSTL (Tyrolean potato meal) | pork tenderloin | 130 g 265
 | bacon | herbs | fried egg

Vegetarian GRÖSTL (Tyrolean potato meal) | 350 g | Alpine 282
 cheese Taleggio | chicory | roasted seasonal vegetables | fried egg

Cheese SPÄTZLE | 300 g | bacon | fried Viennese onions | our beer 278
 cheese | Pilsner Urquell

Veal SCHNITZEL | 160 g 285
 | boiled potatoes with butter | chives | cranberries
 or
 | Bavarian potato salad

+ MAIN DISHES: CZECH INSPIRATION +

BEEF Top round in cream sauce | 160 g | prepared by a traditional 265
 recipe by Magdalena Dobromila Rettigová | classic yeast
 dumpling | served on a flower plate

Pork TENDERLOIN medium | 200 g | pepper sauce | roasted 271
 potatoes with onion

Dill sauce „KOPROVKA“ 229
 | gourmet potato | creamy velouté | 1pcs egg 63°

Chicken breast SUPREME | 200 g | grilled salad little gem| grilled 287
 vegetables | dried tomatoes | hazelnuts

+ DESSERTS +

Our BEER ice cream | caramelized malt | gingerbread | candyfloss 125

Raspberry SORBET | 1pcs 57

Chocolate MOUSSE | 1pcs | cumin | beer caramel 125

+ SALADS AND SMALL MEALS +

Smoked beef TONGUE | 150 g 248
 | dill mayo | mustard | buckwheat popcorn | pretzel

Veal fillet TAGLIATTA | 100 g | rocket salad | toasted baguette 215

Salad PASTRAMI | smoked beef 120 g 277
 | salad leaves | croutons | Styrian horseradish | fried egg yolk

LITTLE GEM salad | 300 g | sour cream | cracklings | egg 173

Mixed VEGETABLE salad 79

Toasted herb / garlic **BAGUETTE** 58

Warm **PRETZEL** | 1pcs 49

+ APPETIZERS +

Fried GRUNDLES | 140 g | garlic mayo | baguette 173

Roasted MARROWBONES | 450 g | chive sauce | almonds | toast 175

Baked SYREČEK tartare | aromatic cheese 90 g 165
 | Pilsner Urquell | beer malt | baked bread

Seared TRIPES | 120 g | garlic-chive dip | toasted bread 165

Pastrami SANDWICH | smoked beef 120 g | homemade bread 192
 | spicy dressing with sauerkraut | pickled vegetable salad

Bavarian SAUSAGES | 180 g | our curry sause | bread 165

Fried potato CRISPS | 400 g | salted or paprika flavoured 189
 | smoked mayonnaise | Aioli (roasted garlic mayonnaise)

+ CHEF'S RECOMMENDATION +

Bavarian board | 500 g 820
 | beef Picanha | Bavarian sausage | veal minced steak with
 pepper sauce | mustard | curry sauce | toasted bread | pretzel

ALPINE board | 500 g 693
 | alpine cheese Taleggio | pastrami | Tyrolean bacon | our beer
 cheese | grapes | peanuts | pretzel | bread

BURGER "500," 365
 | bun | veal neck 200 g | coleslaw | Provolone cheese

+ PHARMACIST'S OFF-THE-MENU +

Pharmacist's delicatessen are sold fundamentally „under the 820
 counter“ by our tapsters, and waiting staff :) Just ask us to find
 out more....

+ ABOUT LÉKÁRNA +

THE PUB AND RESTAURANT LÉKÁRNA ARE JOINED BY A RICH
 HISTORY OF AN AMAZING HOUSE WITH A PERFECT PILSNER TANK
 BEER, QUALITY AND MODERN CUISINE, ŠPORK SPIRITS AND
 CAREFULLY SELECTED WINES.

LÉKÁRNA IS A PLACE WHERE THE SPIRIT OF PILSNER BARFLY
 RETURNS AND WHERE WE PAY A GREAT ATTENTION TO MAKE YOUR
 EACH VISIT A REAL GREAT EXPERIENCE!

WE LOOK FORWARD TO SEEING YOU!
 YOUR PHARMACISTS ❤️


+ ŠPORK +

Tasting set			
hruškovice hruškovice barrique slivovice	6 x 2cl	325	
jeřabinka meruňkovice medová hruška			
		4CL	
Medová hruška (Honey pear) 35%		81	
Hruškovice (Pear) 50%		81	
Hruškovice Barrique (Pear) 43%		125	
Slivovice (Plum) 50%		81	
Meruňkovice (Apricot) 50%		81	
Jeřabinka (Rowanberry) 35%		81	
Peppermint Premium		71	
Griotka Premium		71	
Vodka Premium		81	
Craft Gin		81	

+ LANDCRAFT 4 ELEMENTS + (CZECH CRAFT DISTILLERY)

Fire gintonic Thomas Henry tonic lemon pepper		199	
<i>(juniper, coriander, mace, pepper, bergamot)</i>			
Earth gintonic Thomas Henry tonic lemon		199	
<i>(juniper, lemon grass, clove flower, star anise, bay leaf)</i>			
Air gintonic Thomas Henry tonic rosemary		199	
<i>(juniper, coriander, chamomile, rosemary, motherwort, lavender, evening primrose)</i>			
Water gintonic Thomas Henry tonic ginger		199	
<i>(juniper, coriander, calendula, ginger, mugwort, angelica)</i>			
Gintonic menu Thomas Henry tonic Fire Earth Air Water		660	

+ GIN & DRINKS +

Pils gin & Thomas Henry Tonic			199
<i>Limited edition only for Lékárna</i>			
Špork Craft Gin (Czech) & Thomas Henry Tonic orange			137
Malfy Gin Grapefruit (Italy) & Thomas Henry Tonic grep			149
Tanqueray (VB) & Thomas Henry Tonic lime			155
Roku gin (Japan) & Thomas Henry Tonic ginger			199
Nealko Gin Ceder's (JAR) & Thomas Henry Tonic			149
Aperol Spritz Aperol Prosecco soda orange			149
Hennessy Ginger Hennessy Thomas Henry ginger beer lime			175

+ SPIRITS +

		4CL	
Vodka: Smirnoff Red		82	
Rum: Captain Morgan Spiced		82	
Rum: Legendario		113	
Rum: Diplomatico 12y		152	
Rum: Zacapa Centenario 23y		161	
Rum: Božkov Republica Exclusive		82	
Whiskey (Ireland): Tullamore Dew		93	
Whisky (Scotland): Johnnie Walker Red Label		95	
Whiskey (Tennessee): Jack Daniel's Honey		102	
Cognac: Courvoisier VSOP		175	

+ APERITIVES & DIGESTIVES +

		4CL	
Bartida eggnog		73	
Becherovka		72	
Fernet Stock Citrus		72	
Jägermeister		82	
MAT 42 Landcraft matoline spirit		115	

+ PHARMACIST'S HOUR +

EVERY WEEKDAY AND WEEKEND DAY BETWEEN 19:00 – 20:00, TOAST WITH ALL OUR ŠPORKS FOR HALF PRICE.
THE 50% PROMOTION DOES NOT APPLY TO THE TASTING BOARD.

CHEERS!

Prices are in CZK. List of allergens is on request at staff. Weights are given in raw state. Half portions are charged at 70% of the original price.

Chef: Jiří Soukup
Manager: Kateřina Vaňhová

+ BEER +

Pilsner Urquell	šnyt mlíko	0,28l	57
	hladinka	0,48l	69
Velkopopovický Kozel dark	šnyt	0,28l	54
	hladinka	0,48l	66
Cut beer		0,48l	69
Birell blonde (bottle)		0,3l	47
Birell Pomelo & grep (alcoholfree)	small	0,28l	55
	big	0,48l	67
Prager cider (bottle) unfiltered semi-dry 11		0,33l	71

+ WHITE WINE +

		0,15L	0,75L
Pinot gris Obelisk PS semi-dry		79	395
Riesling Germany Dr. Loosen Mosel dry		96	480
Riesling Červený Jelen		92	460
Germany Bamberger Nahe semi-dry			
Pálava Obelisk VZH dry		114	570

+ RED WINE +

		0,15L	0,75L
Primitivo Italy Cantine de Falco Puglia		96	480
Odoardi Terra Damia Italy Calabria		—	650
Odoardi GB IGT Italy Calabria		—	850
Rioja Gran Reserva Spain Leza García		—	990

+ CHAMPAGNE +

Jean Guérinot Blanc de Blancs		—	1545
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+ PROSECCO & SPUMANTE +

		0,15L	0,75L
Prosecco DOC Extra dry San Giorgio Veneto		96	480
Prosecco Valdobbiadene DOCG		114	570

+ HOMEMADE BEVERAGES +

Homemade lemonade by daily offer		0,4l	78
Jug of water sparkling / still		0,5l	45
		1,0l	75

+ COFFEE & TEA +

Espresso Reserva Ristretto Lungo			55
Espresso Doppio			77
Cappuccino			75
Espresso Tonic espresso Thomas Henry Tonic			99
<i>We can also prepare your coffee in a decaffeinated version.</i>			
Fresh mint			77
Dilmah: black fruit green			60

+ SOFT DRINKS +

Peach ice tea		0,4l	75
Rauch juice orange / apple		0,2l	65
Royal Crown Cola No sugar		0,25l	64
Kofola Original		0,25l	61
Thomas Henry Tonic Water Ginger Beer		0,2l	80
Rajec still / sparkling		0,33l	49
Red Bull Original		0,25l	88
Targa Florio orange		0,25l	64