BERNIE'S
GRILL & WINE RESTAURANT

STARTERS

FOIE GRAS TERRINE
Sour cherry, brioche
785,-

SCALLOPS
Brown butter, truffle
395,-

USDA PRIME BEEF CARPACCIO
Truffle mayonnaise, shimeji mushrooms
585,-

CAPON VELOUTÉ
Liver dumplings, root vegetables
225,-

SALADS ACCORDING TO DAILY OFFER

JOSPER GRILL

Our meat and fish are prepared on a Josper grill, which combines an oven and a grill in one. The dishes are cooked over Argentinian charcoal at temperatures between 300 and 350 °C, giving them an unmistakable flavour, aroma and texture.

USDA PRIME BEEF

Our steaks carry the USDA Prime designation, the highest grade of beef awarded by the United States Department of Agriculture. Only approximately 3 % of all beef produced in the United States receives this grade. Our beef comes from Black Angus cattle raised in the American Midwest on high-quality feed, without stress, added hormones or antibiotics. For the final three months, the cattle are fed exclusively on corn, giving the meat its characteristic subtly sweet flavour.

USDA PRIME BEEF RIBEYE STEAK
400 g/1.695,-

USDA PRIME BEEF STRIPLOIN STEAK
300 g/1.395,-

USDA PRIME BEEF FILLET STEAK
200 g/1.295,-

CZECH PREMIUM BEEF

Beef from selected Bohemia and Moravia breeds.
Steaks are aged at least 50 days.

FILLET STEAK
200 g/895,-

All varieties of steak served in our restaurant are also available for purchase at the Prosciutto Bar on the ground floor.

MAINS

PUMPKIN RISOTTO
Salsiccia di Bra, hazelnuts
595,-

HANDCRAFTED RAVIOLI
Savoy cabbage, Parmesan foam, Pinot Noir grape compote
595,-

CHARRED OCTOPUS
Bean purée, 'nduja
895,-

DUCK LEG
Red cabbage purée, pumpkin gnocchi
595,-

BEEF SHORT RIB
Wild broccoli, potato purée
695,-

PŘEŠTICE PORK CHOP
Brussels sprouts with pancetta, Jaipur curry and whisky sauce
595,-

PASTA AND RISOTTO ARE ALSO AVAILABLE AS STARTER PORTIONS

OUR SELECTION OF FISH AND SEAFOOD IS SERVED EITHER RAW OR COOKED
THE CURRENT OFFER WILL BE PRESENTED BY OUR STAFF

SIDES

Hand-cut French fries

Potato purée with clarified butter

Roasted pumpkin with savoury granola

Roasted autumn vegetables

Mixed salad leaves with cherry tomatoes

155,-

SAUCES

Demi-glace with autumn truffle

Demi-glace with Kampot pepper

Demi-glace with red wine

85,-

COUVERT

25,-

Information about allergens is available from our staff upon request. All prices include 12 % VAT and are valid from September 16, 2026.
A 10 % service charge will be added to the final bill for groups of 10 or more guests.