

První Pražská plzeňská restaurace



U PINKASŮ



Pork Carnival

feel free to taste

from February 20th. 2019



Starters

- 150g** Big greaves with onion and garlic **99 CzK**
150g Butcher gelatin with vinegar and onion **99 CzK**

Soup

- 0,25 l** Pork soup with barley groats **69 CzK**

Main dishes

- 250g** Bread and groats crops hash with
mashed potatoes with cabbage **129 CzK**
250g Boiled pork knee, horseradish with Apple **129 CzK**
120g Bread or blood sausage fried in lard
with mashed potatoes with cabbage **129 CzK**
350g Platter with traditional specialties **199 CzK**
(bread and blood sausage, light and dark hash, mustard and horseradish with apples)



Enjoy your meal !

Contracting prices include VAT , valid from 20.2.2019

Director of Restaurant : Frantisek Novotny

Executive Chef: Robert Koura

The recipes used including their names are taken from 18th and 19th century cookery books.