

WELCOME TO SCHWEJK

What the DUCK!

On the Gralher family farm in Diesten,
The animals are raised in a species-appropriate manner in the
open air.
It is slaughtered directly on site. The ducks have a slaughter
weight of approx. 3 kg!

DOWN-TO-DOWN KITCHEN

Each of our products,
Whether sauce, dumplings or fries, we make it ourselves.
Imitation ham and the like can be found in ours
German/Bohemian cuisine has no place.
Together with our regional partners, we would like to
Offer you a very special experience.
Please feel free to contact us to find out more about ours
to find out about products.
With this in mind, we wish you a lot of fun and stay
with a friendly:
Cheers!

ALLERGIES AND INTOLERANCES

In a balanced, down-to-earth and honest way
We attach great importance to cuisine.
For example, do you suffer from lactose intolerance or gluten
allergy?
We will be happy to advise you and find a solution together.

About ingredients in our dishes that allergies
or could trigger intolerance,
Our employees will be happy to inform you.
Just talk to us!

All prices VAT included.

STARTERS

"Topinky"

Roasted bread with garlic,
Grated cheese, Prague ham
Salad garnish

10 €

Brie cheese coated in batter
Tartar sauce, cranberry jam
Green side salad

12 €

Hunter's pie

Beetroot and goat cheese

14 €

Side salad

5 €

SOUPS

Chestnut cream soup

9 €

Garlic soup

Fried croutons

7 €

VEGERATIAN DISHES

"Bramboráky"

Czech potato pancakes
Creamy cucumber salad

16 €

"Bread dumpling Gröstl"

Fried knedlík, fried egg and cheese
Colorful salad side dish

17 €

MAIN COURSES

Half free-range duck from Hof Gralher
Grandma's style red cabbage and potato dumplings
39 €

..for 2 people with extra side dishes
45 €

Pork Roast
Bohemian bacon cabbage and fried bread dumplings
24 €

Braised goose leg
Grandma's style red cabbage and potato dumplings
28 €

Prague ham cooked in juice
Caramelized apples on mashed potatoes
21 €

Wild curry sausage
Handmade fries
16 €

"Tafelspitz"
Boiled beef in horseradish cream
Mashed potatoes and Chive
23 €

Original Wiener Schnitzel
Handmade fries
29 €

Kale with bacon
Pork sausage and boiled potatoes
18 €

RED WINES

Blaufränkisch Heideboden BIO / dry

Paul Achs, Burgenland / Austria, 2022

*Glass 0,1: 5,20 €
Carafe 0,25: 12,50 €
Bottle 0,75: 34,50 €*

Primitivo Salento / dry

Conti Zecca, Apulien / Italy, 2022

*Glass 0,1: 4,10 €
Carafe 0,25: 9,50 €
Bottle 0,75: 27,00 €*

Carnuntum / dry

Dorli Muhr, Carnuntum / Austria, 2020

Bottle 0,75: 38,00 €

Spätburgunder QbA / trocken

Weingut Abril, Baden / Germany, 2018

½ Bottle 0,375: 13,50 €

HOT BEVERAGES

Espresso	2,60 €
Double Espresso	3,90 €
Espresso Macchiato	3,20 €
Café Crème	2,90 €
Cappuccino	3,80 €
Latte Macchiato	3,90 €
Hot Chocolate	4,00 €
<i>+whipped cream topping</i>	5,00 €
Mulled wine	3,50 €
<i>+shot</i>	5,50 €
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Tea	3,50 €

*China Jasmin Green Tea, Camomile,
Earl Grey, Rooibos-Caramel, Peppermint, Bad Weather Tea,
Fair Almond, Rhubarb*