

Restaurace Lešná

Drinks menu

Appetizers

<i>Metropol Bianco</i>	<i>0,1</i>	<i>35,-</i>	<i>Kč</i>
<i>Cinzano Bianco</i>	<i>0,1</i>	<i>45,-</i>	
<i>Cinzano Rosso</i>	<i>0,1</i>	<i>45,-</i>	
<i>Cinzano Bitter</i>	<i>0,1</i>	<i>45,-</i>	
<i>Martiny Dry</i>	<i>0,1</i>	<i>45,-</i>	
<i>Campari Bitter</i>	<i>0,1</i>	<i>80,-</i>	

Archive, Cabinet, Late Collection Wines

Whites

<i>Ryzlink vlašský 2003 kabinet</i>	<i>0,7</i>	<i>250,-</i>
<i>Ryzlink rýnský 2003 pozdní sběr</i>	<i>0,7</i>	<i>270,-</i>
<i>Rulanda šedá 2002 pozdní sběr</i>	<i>0,7</i>	<i>280,-</i>
<i>Chardonnay 2003 výběr z hroznů</i>	<i>0,7</i>	<i>270,-</i>

Reds

<i>Modrý portugal 2005 pozdní sběr</i>	<i>0,7</i>	<i>250,-</i>
<i>Rulandské modré 2005 pozdní sběr</i>	<i>0,7</i>	<i>270,-</i>

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Drinks Menu

White Wines

<i>Muller Thurgau</i>	<i>0,7 150,-Kč</i>
<i>Rulandské bílé</i>	<i>0,7 150,-</i>
<i>Ryzlink rýnský</i>	<i>0,7 130,-</i>
<i>Sauvignon</i>	<i>0,7 160,-</i>
<i>Veltlinské zelené</i>	<i>0,7 120,-</i>

White Wines (by glass)

<i>Muller Thurgau</i>	<i>0,1 18,-</i>
<i>Veltlinské zelené</i>	<i>0,1 18,-</i>

Red Wines

<i>Frankovka</i>	<i>0,7 120,-</i>
<i>Modrý portugal</i>	<i>0,7 140,-</i>
<i>Rulandské modré</i>	<i>0,7 160,-</i>

Red Wines (by glass)

<i>Frankovka</i>	<i>0,1 18,-</i>
<i>Svatovavřinecké</i>	<i>0,1 18,-</i>

Sparkling Wines

<i>Bohemia sekt</i>	<i>0,75 210,-</i>
<i>Hubert sekt</i>	<i>0,75 190,-</i>

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Drinks Menu

Alcoholic drinks

<i>Cherry Brandy</i>	<i>0,05</i>	<i>20,-</i>	<i>Kč</i>
<i>Egg Cognac</i>	<i>0,05</i>	<i>20,-</i>	
<i>Native Rum</i>	<i>0,05</i>	<i>20,-</i>	
<i>Home-made Plum Brandy</i>	<i>0,05</i>	<i>30,-</i>	
<i>Fernet Stock</i>	<i>0,05</i>	<i>30,-</i>	
<i>Fernet Stock citrus</i>	<i>0,05</i>	<i>30,-</i>	
<i>Becherovka</i>	<i>0,05</i>	<i>30,-</i>	
<i>Vodka Koskenkorva (peach)</i>	<i>0,05</i>	<i>35,-</i>	
<i>Vodka Koskenkorva</i>	<i>0,05</i>	<i>35,-</i>	
<i>Vodka Smirnoff</i>	<i>0,05</i>	<i>45,-</i>	
<i>Vodka Absolut</i>	<i>0,05</i>	<i>50,-</i>	
<i>Gin Beefeater</i>	<i>0,05</i>	<i>50,-</i>	
<i>Malibu</i>	<i>0,05</i>	<i>35,-</i>	
<i>Baileys</i>	<i>0,05</i>	<i>40,-</i>	
<i>Jagermeister</i>	<i>0,05</i>	<i>50,-</i>	
<i>Tequila Olmeca silver</i>	<i>0,05</i>	<i>55,-</i>	
<i>Metaxa</i>	<i>0,05</i>	<i>55,-</i>	
<i>Jim Beam bourbon</i>	<i>0,05</i>	<i>60,-</i>	
<i>Tullamore Dew whisky</i>	<i>0,05</i>	<i>60,-</i>	
<i>Johnie Walker whisky</i>	<i>0,05</i>	<i>60,-</i>	
<i>Hennessy cognac VSOP</i>	<i>0,05</i>	<i>120,-</i>	

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Drinks Menu

Beers

<i>Pilsner Urquel 12°</i>	<i>0,3</i>	<i>26,- Kč</i>
<i>Pilsner Urquel 12°</i>	<i>0,5</i>	<i>34,-</i>
<i>Pilsner Urquel 12° láhvové</i>	<i>0,5</i>	<i>34,-</i>
<i>Pivo nealkoholické birell</i>	<i>0,5</i>	<i>29,-</i>

Non-alcoholic Beverages

<i>Toma mineral water</i>	<i>0,3</i>	<i>25,-</i>
<i>Pepsi – cola</i>	<i>0,25</i>	<i>27,-</i>
<i>Pepsi – cola light</i>	<i>0,25</i>	<i>27,-</i>
<i>Mirinda</i>	<i>0,25</i>	<i>27,-</i>
<i>7UP</i>	<i>0,25</i>	<i>27,-</i>
<i>Tonik</i>	<i>0,25</i>	<i>27,-</i>
<i>Juice (orange, apple, strawberry, pear, apricot, blackcurrant, multivitamin, banana)</i>	<i>0,2</i>	<i>27,-</i>
<i>Ice Tea (tea of choice)</i>	<i>0,2</i>	<i>27,-</i>
<i>Kofola (draught)</i>	<i>0,3</i>	<i>23,-</i>
<i>Kofola (draught)</i>	<i>0,4</i>	<i>29,-</i>
<i>Kofola (draught)</i>	<i>0,5</i>	<i>33,-</i>

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Drinks Menu

Hot Beverages

<i>Turkish Coffee</i>	32,-
<i>Coffee Espresso</i>	32,-
<i>Wiena Coffee</i>	36,-
<i>Algerian Coffee</i>	45,-
<i>Cappuccino</i>	45,-
<i>Latte maschiato</i>	45,-
<i>Tea (black, fruit, green)</i>	22,-
<i>Mull</i>	38,-
<i>Grog - Lemon</i>	30,-
<i>Hot chocolate</i>	35,-
<i>Capuchin</i>	3,-

Restaurace Lešná

Food Menu

PIZZA (preparation 30 – 40 min.)

- | | |
|---|--------|
| 1. Margherita
(tomato sauce, Eidam cheese) | 96,-Kč |
| 2. Bergamo
(tomato sauce, Eidam cheese, sweetcorn) | 115,- |
| 3. Mais
(tomato sauce, Eidam cheese, Balkan cheese, sweetcorn) | 120,- |
| 4. Giovani
(tomato sauce, Eidam cheese, Balkan cheese , chilli, pepper, onion) | 132,- |
| 5. Salami
(tomato sauce, Eidam cheese, pepperoni, bacon) | 135,- |
| 6. Cardinale
(tomato sauce, Eidam cheese ,ham) | 120,- |
| 7. Verdura
(tomato sauce, Eidam cheese, pepper, gherkin, onion, mushrooms, sweetcorn) | 126,- |
| 8. Altonno
(tomato sauce, Eidam cheese, tuna, onion) | 135,- |
| 9. Riviera
(tomato sauce, Eidam cheese, ham, mushrooms) | 140,- |
| 10. Hawaii
(tomato sauce, Eidam cheese, ham, pineapple) | 140,- |
| 11. Quattro stagioni
(tomato sauce, Eidam cheese , ham, sweetcorn, mushrooms) | 145,- |
| 12. Valašská (Wallachian)
(cabbage, dry salami, bacon, onion) | 145,- |
| 13. Diabolo
(tomato sauce, Eidam cheese, ham, chilli, pepper, onion) | 140,- |
| 14. Quattro formaggi
(tomato sauce, Eidam cheese, smoked cheese, blue cheese, meniver) | 150,- |
| 15. Provinciale
(tomato sauce, Eidam cheese, ham, bacon, chilli, sweetcorn) | 150,- |
| 16. Milano
(tomato sauce, Eidam cheese, ham, asparagus, mushrooms, cream) | 165,- |

Restaurace Lešná

Food Menu

PIZZA (*preparation 30 - 40 min.)*

<i>17. Lešná</i> <i>(tomato sauce, eidam chesse, mozzarella,tomatoes)</i>	<i>125 ,-Kč</i>
<i>18. Pollo</i> <i>(tomato sauce, eidam chesse, tomatoes, buld onion, chicken meat)</i>	<i>170,-</i>
<i>19. Bacon</i> <i>(tomato sauce, eidam chesse speck, buld onion)</i>	<i>145,-</i>
<i>20. Basic pizza with garlic</i>	<i>40,-</i>
<i>21. Chesse straws</i>	<i>55,-</i>
<i>22. Ham rous</i>	<i>75,-</i>
<i>Pizza toppings(of choice)</i>	<i>10,-</i>
<i>Pizza box</i>	<i>10,-</i>

Dresings

<i>Yoghurt</i>	<i>10,-</i>
<i>Herb</i>	<i>10,-</i>
<i>Garlic</i>	<i>10,-</i>

Restaurace Lešná

Food Menu

Vegetable salads

<i>400 g Large mixed green salad with dressing</i>	<i>85,- Kč</i>
<i>400 g Green salad with chicken meat</i>	<i>105,-</i>
<i>400 g Pasta salad with crab sticks</i>	<i>105,-</i>
<i>400 g Pasta salad with chicken meat</i>	<i>105,-</i>

Studené předkrmy

<i>150 g Cheese cubes</i>	<i>36,-</i>
<i>150 g Lined plate (cheese, ham, salami, butter, bread)</i>	<i>48,-</i>

Soups

<i>Garlic soup with ham and cheese</i>	<i>30,-</i>
<i>Chicken soup with meat and noodles</i>	<i>30,-</i>
<i>Wallachian sour soup</i>	<i>30,-</i>
<i>Soup (of a day choice)</i>	<i>30,-</i>

Teplé předkrmy

<i>100 g Poultry livers with onion</i>	<i>50,-</i>
<i>50 g Baked asparagus with ham and cheese</i>	<i>55,-</i>

Restaurace Lešná

Food Menu

House food recommendations

<i>150 g Wallaby's pocket (chicken breasts filled with crab meat, mushroom sauce)</i>	<i>150,- Kč</i>
<i>300 g Steak „ELEPHANT“</i>	<i>370,-</i>
<i>150g Pork escalope ala FIDO (fried pork escalope, baked with peach)</i>	<i>150,-</i>
<i>200 g Beef steak „DAKOTA“ (grilled steak with cream-herb sauce)</i>	<i>170,-</i>
<i>150 g Yummy „flákota“ from Uncle Michael (pieces of pork meat, cream, cheese, parsley, leek)</i>	<i>150,-</i>
<i>150 g Pork medallions of Polar bear (grilled pork meat with asparagus, ham and cheese)</i>	<i>150,-</i>
<i>200 g Spaghetti Bolognese (ham, onion, mushrooms, ketchup, cheese)</i>	<i>85,-</i>
<i>200 g Spaghetti Carbonara (ham, bacon, cream, eggs)</i>	<i>100,-</i>
<i>150 g Chicken breasts, with mozzarella, tomatoes</i>	<i>150,-</i>
<i>150 g Pork steak, self sauce</i>	<i>165,-</i>

The preparation of ordered dishes takes around 30-45 mins. Thank you

Restaurace Lešná

Food Menu

Minutes from beef steak

<i>200 g Pfeffersteak</i> <i>(steak enwrapped in crushed pepper with natural sauce)</i>	<i>245,- Kč</i>
<i>200 g Beefsteak with ham and egg</i>	<i>250,-</i>
<i>200 g Beefsteak with mushrooms</i>	<i>250,-</i>
<i>200 g Beefsteak with asparagus, ham and cheese</i>	<i>255,-</i>
<i>200 g Forester style Beefsteak</i> <i>(beefsteak in mushroom sauce, decorated with stravberry)</i>	<i>255,-</i>
<i>200 g Beefsteak „ GRIZZLY“</i> <i>(beefsteak in cream-pepper sauce)</i>	<i>255,-</i>
<i>200 g Beefsteak „CALIFORNIA“</i>	<i>250,-</i>
<i>150 g PORT – HAUS</i>	<i>215,-</i>
<i>150 g Sirloin cuts with poultry livers and mushrooms</i>	<i>220,-</i>
<i>150 g Sirloin „ STROGANOFF“</i> <i>(Baked beef strips with cream sauce, ham, mushrooms, ketchup)</i>	<i>215,-</i>
<i>150 g Pekingese meat</i> <i>(Sorloin strips baked with Chinese leaves, onion, pepper, leek and in soy saucer)</i>	<i>215,-</i>

The preparation of ordered dishes takes around 30-45 mins. Thank you

Restaurace Lešná

Food Menu

Minutes from pork

<i>150 g Equerry's medallions (pork medallions with cream and sage)</i>	<i>150,-</i>
<i>150 g Pork steak with mushrooms (baked slices in mushroom sauce)</i>	<i>150,-</i>
<i>150 g Devil's meat with potatoe pancake (baked pork strips of meat, chilli, ketchup)</i>	<i>150,-</i>
<i>150 g Pork pocket „ARIZONA“ (fried pork fillet filled with bacon, blue cheese)</i>	<i>150,-</i>
<i>150 g Monkey Hana's pork steak (grilled slice in cream-mushroom sauce)</i>	<i>150,-</i>
<i>150 g Pork mix with, buld, wild leek, kapie</i>	<i>135,-</i>

The preparation of ordered dishes takes around 30-45 mins. Thank you

Restaurace Lešná

Food Menu

Minutes from poultry meat

<i>150 g Chicken breasts filled with ham and cheese (filled chicken pocket, covered with eggs, fried)</i>	<i>135,- Kč</i>
<i>150 g Chicken breasts with ham and poultry livers (grilled slices with poultry livers and mushrooms)</i>	<i>135,-</i>
<i>150 g Grilled chicken breasts (grilled slices in cream-blue cheese sauce)</i>	<i>140,-</i>
<i>150 g Chicken medallions with peach (grilled slices baked with cheese and peach)</i>	<i>130,-</i>
<i>150 g Chicken breasts „ARNOLD“ (baked slices with fine mushroom sauce)</i>	<i>140,-</i>
<i>150 g Chicken steak „ RATTLE SNAKE“ (baked slice with ham, cheese and asparagus)</i>	<i>130,-</i>
<i>150 g Chicken steak „NEVADA“ (grilled meat in cream-basil sauce)</i>	<i>140,-</i>
<i>150 g Chicken Xaverov (chicken soté with onion and cream)</i>	<i>135,-</i>
<i>150 g Chicken mixture (fine strips with vegetables in natural sauce)</i>	<i>130,-</i>
<i>400 g Chicken wings „ CONDOR“</i>	<i>115,-</i>
<i>150 g Giraffe KAMILA (fried chicken breasts filled with ham, cheese and mushrooms)</i>	<i>135,-</i>

The preparation of ordered dishes takes around 30-45 mins. Thank you

Restaurace Lešná

Food Menu

Fish

<i>200 g Fish fillet with butter</i>	<i>105,- Kč</i>
<i>200 g Fish fillet with garlic</i>	<i>115,-</i>
<i>150 g Fried fish fillet</i>	<i>105,-</i>
<i>200 g Fried crab's pincers</i>	<i>150,-</i>
<i>200 g Trout with butter</i>	<i>115,-</i>
<i>200 g Trout on miller style (trout covered in smooth flour and baked)</i>	<i>115,-</i>
<i>200 g Trout with mushrooms and almonds (baked trout with fine mushroom sauce, strewn with almonds)</i>	<i>125,-</i>
<i>200 g Shrimps in cream sauce</i>	<i>150,-</i>
<i>200 g Red fish on grill, maize, butter</i>	<i>185,-</i>
<i>The price of fish is according to the weight 10 g</i>	<i>5,-</i>

Vegetarian meals

<i>300 g Vegetable risotto</i>	<i>80,-</i>
<i>200 g Spaghetti with blue cheese sauce</i>	<i>90,-</i>
<i>150 g Sýrový mix (mozzarella, uzený sýr, hermelín)</i>	<i>105,-</i>

The preparation of ordered dishes takes around 30-45 mins. Thank you

Restaurace Lešná

Food Menu

Side-dishes

<i>200 g Boiled potatoes</i>	<i>25,-</i>
<i>200 g Baked potatoes</i>	<i>27,-</i>
<i>150 g French fries</i>	<i>27,-</i>
<i>150 g Fried potato croquettes</i>	<i>29,-</i>
<i>200 g American potatoes</i>	<i>31,-</i>
<i>200 g Potato slices</i>	<i>31,-</i>
<i>150 g Steamed rice</i>	<i>22,-</i>
<i>150 g Curry rice</i>	<i>25,-</i>
<i>150 g Rice with ham</i>	<i>25,-</i>
<i>50 g Tartar sauce</i>	<i>10,-</i>
<i>50 g Devil's piquant sauce</i>	<i>15,-</i>
<i>2 ks Potato pan cakes</i>	<i>24,-</i>

Restaurace Lešná

Food Menu

Sorbets

<i>Sundae with cream</i>	45,-
<i>Sorbet with egg cognac and cream</i>	40,-
<i>Banana „ SPLIT “</i>	45,-
<i>Jahodový pohár</i>	45,-
<i>Hot raspberries with ice-cream</i>	50,-
<i>Portion of cream</i>	10,-
<i>Portion of ice-cream</i>	15,-

Desserts

<i>Crape with fruit and cream</i>	55,-
<i>Crape with banana and cream</i>	55,-
<i>Crape with jam</i>	40,-
<i>Crape with strawberries, cream and strawberry sauce</i>	55,-
<i>Crape with blueberries, cream, sauce</i>	55,-
<i>Crape with fruit, ice-cream and cream</i>	70,-
<i>„Rakvička“ with cream and chocolate</i>	15,-
<i>Banana in chocolate with cream</i>	45,-
<i>Fried banana</i>	45,-
<i>Mixed fruit salad</i>	40,-

Bon Appetite!

Restaurant and guest-house Lešná

You have just visited restaurant and guest-house Lesna which was opened in 1995. There is a stylish restaurant and a pub with beer-garden in lower part of the restaurant. There are two double rooms with social equipment and one apartment with three beds in the left part of the building.

Our restaurant offers a wide range of drinks, food and pizza. You can stay in one of our saloons for eight or sixteen people. There you can celebrate any kind of anniversaries, celebrations or weddings. We are ready to organize parties up to hundred people.

Opening hours of the restaurant:

<i>Mon – Sat</i>	<i>11.00 - 23.00</i>
<i>Sun</i>	<i>11.00 - 21.00</i>

Opening hours of the pub:

<i>Mon – Sun</i>	<i>from 15.00 – 23.00</i>
<i>In summer</i>	<i>from 11.00 – 23.00</i>

You can find us on:

Restaurace a penzion Lešná, Zámecká 506, Zlín – Štípa, 764 14.

Telephone: +420577914052, mobile: +420739077531, +420603479065, +420737261495

email: penzion@restauracelesna.cz, www.restauracelesna.cz

Thank you for your visit and we wish you a pleasant stay.

Penzion Lešná

Dear guests. In the left bottom part of our restaurant is built a pension. There are two double rooms with facilities and one apartment with facilities.

You can make reservations at any time. Tel. Num. :+420 577 914 052 or +420 739077531 , +420 603 479 065. E-mail: penzion@restauracesna.cz or check our web sites www.restauracesna.cz

Prices for the accomodation in our pension:

<i>Single room with breakfast</i>	<i>550,-</i>
<i>Single room without breakfast</i>	<i>500,-</i>
<i>Double room with breakfast</i>	<i>900,-</i>
<i>Double room without breakfast</i>	<i>800,-</i>
<i>Extra bed with breakfast</i>	<i>250,-</i>
<i>Extra bed without breakfast</i>	<i>200,-</i>

You can book in daily from 2pm to 7pm. Call us in case of late arrival. The rooms must be left until 10am, so we could get them ready for next guests. Parking is for free.

Thank you and we wish you a pleasant stay.

Dear parents,

There are two children´s corners in both sites of our restaurant. We ask you to put these places back to theirs previous state after your children have finished with playing. It´s not a duty of our staff to clean after your children and other children want to play too.

Thank you.

Restaurace Lešná

Seasonal Food Menu

<i>150 g Sirloin with cream, cranberries, dumplings</i>	<i>110,-</i>
<i>150 g Pork spug, cabbage, dumplings</i>	<i>110,-</i>
<i>100 g Naturally prepared chicken slice, boiled rice</i>	<i>120,-</i>
<i>100 g Pork escalope, boiled potatoes</i>	<i>120,-</i>
<i>100 g Chicken escalope, boiled potatoes</i>	<i>120,-</i>
<i>100 g Fried cheese, French fries</i>	<i>110,-</i>
<i>100 g Fried miniver, French fries</i>	<i>110,-</i>

Bon Appetite!

Restaurace Lešná

Food Menu to order to 48hours

<i>2, 4 kg Old Czech baked duck for 4 persons (baked duck, white cabbage, red cabbage, potatoe and normal dumplings)</i>	<i>520,- Kč</i>
<i>1,6 kg Baked chicken for 4 persons (baked chicken, boiled potatoes, cucumber salad)</i>	<i>295,-</i>
<i>1,2 kg Smoked pork elbow for 2 persons (horseradish, mustard, gherkin, bread)</i>	<i>195,-</i>
<i>1,5 kg Baked pork elbow for 2 persons (horseradish, mustard, gherkin, bread)</i>	<i>220,-</i>
<i>1,5 kg Baked ribs for 2 persons (horseradish, mustard, gherkin, bread)</i>	<i>220,-</i>
<i>Steak tartare, toast for 2 persons</i>	<i>215,-</i>

Bon Appetite!

