

THE FAVORITES

STARTERS AND SOUPS

Beef tartar – 60 g, freshly mixed beef Tartar, served with a toast from farmer's bread	... 168
Tiger prawns served in a hot pan – 60 g, tiger prawns with garlic and olive oil served in a hot pan, crouton with herb butter	... 148
Caesar salad with chicken – 80 g, grilled chicken, pancetta butter, croutons, Roman and ice salad, piquante dressing with Parmesan cheese	... 148
Spinach soup with ham – creamy spinach soup, Prague ham	... 68

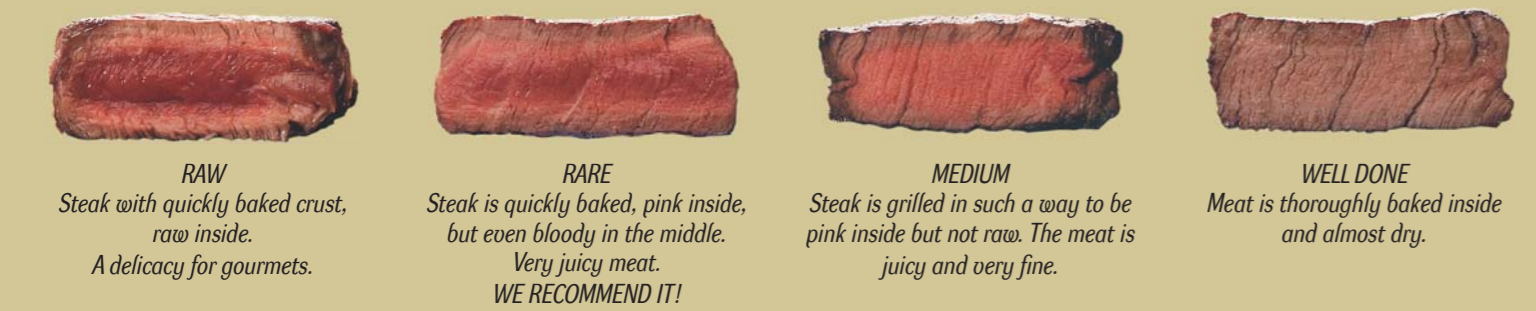
MAIN COURSES

Spaghetti all' Ambiente – 65 g, chicken breast, butter, cream, onion, lime and Parmesan cheese	... 168
Fajita (chicken/beef/mixed) – 150 g, chicken leg/South American beef tenderloin marinated in freshly squeezed lime juice with olive oil and garlic, special mix of spices and herbs. The meat is carved on a cast-iron hotplate with fried vegetables. The classic Mexican side dishes.	... 335
Chicken potato – 60 g, pieces of chicken roasted with onions on butter, mushrooms, corn, tomatoes and sour cream with garlic	... 138
Ambi's ribs & wings – 200 g, pork ribs and 5 pcs, fried chicken wings in honey-lime Carolina marinade, traditional side dishes	... 215
Party for two ... and more – fried chicken wings and baked pork ribs, corn on the cob, garlic baguette, baked potato, mango chilli sauce, sour cream with garlic, blue cheese sauce and BBQ sauce	... 495
Green pepper oyster blade steak – 200 g, oyster blade steak, fresh green pepper sauce	... 295
Fillet steak Ambiente – 200 g, aberdeen Angus, pancetta, juniper, pancetta butter	... 398

DESSERT

Chocolate Pick-Me-Up – very flavoury Belgian milk chocolate with 35% cocoa	... 128
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BEEF-STEAKS (Compile your meal Steak + Taste style + Side dish)



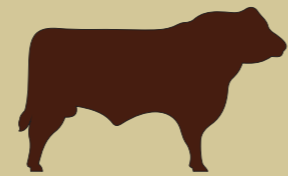
Oyster blade from North America – 200 g, very tasty and juicy, extra delicate steak	... 295
Entrecôte from Argentina – 200 g, very juicy and outstanding in taste, slightly marbled, very tender	... 328
Fillet from Bohemia – 200 g, very delicate, tasty, almost no marbling, very tender	... 345
Filet mignons from Bohemia – 200 g, the most delicate, juicy and tasty, almost no marbling, very tender	... 348
Entrecôte from Argentina – 300 g, very juicy and outstanding in taste, slightly marbled, very tender	... 378
Fillet, aberdeen angus from South America – 200 g, very delicate, tasty, almost no marbling, very tender	... 395
Filet mignons, aberdeen angus from South America – 200 g, the most delicate, juicy and tasty, almost no marbling, very tender	... 398

VARIOUS TASTE STYLES

Ambiente – pancetta, juniper, pancetta butter	Creamy herbs – legendary herb-butter sauce
Dave's fiery – in hot marinade, marinated chilli peppers	Fresh green pepper – fresh green pepper, demi-glace sauce, brandy and butter

... vegetarian meal ... spicy meal

ABERDEEN ANGUS FROM URUGUAY



The breed is originally Scottish, but nowadays it is considered the best quality meat from South America. The meat is soft, mature, and characterised by high marbling, tenderness, and juiciness. The animals are 30 months old and the meat has distinctive, slightly spicy taste and scent.

BLACK ANGUS LA MOROCHA FROM ARGENTINA



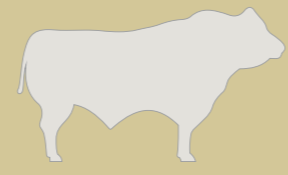
This breed, cultivated from Black Aberdeen Angus, is bred on the Argentinean pampas. The bulls are 2.5 to 3 years old. The meat is very soft, succulent, and well matured, with exotic spicy taste and characteristic scent. It contains a very low fat content.

U.S. BEEF FROM NORTH AMERICA



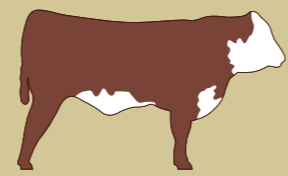
Meat from the black hornless Black Angus, aged 17 to 20 months. This meat is considered the best steak beef. It is soft, succulent, and well matured, with characteristic scent of young beef, and distinctive full taste.

CHAROLAIS FROM SOUTH BOHEMIA



A popular French breed from the turn of the 19th century. The large white bulls are kept in Sumava pastures and reach the age of 23 to 30 months. The meat has a light red colour and is very delicate and succulent, with a low fat content.

IRISH HEREFORD

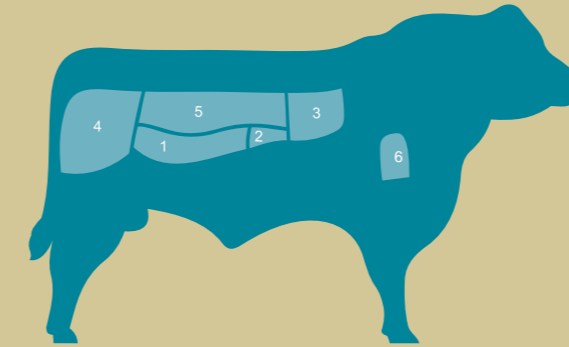


This breed of freely grazing Hereford oxen ranks as one of the oldest and most common breeds. The meat is very soft, delicate, and juicy, with characteristic natural marbling and red colour. The taste is soft and well matured. It only contains a small percentage of water. Recommended!

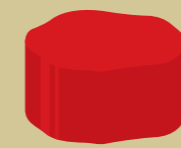
DUTCH VEAL



Dutch farmers are famous for producing some of the best quality veal, aged 8 to 9 months. The zwartbont (Black and White Holland) breed has a delicate structure, lots of juice, and a full taste.



Choose a steak
from the offer of unique beef breeds.
We will prepare the steaks according to your chosen taste style.



1. fillet

The most delicate, most tender, and most expensive cut of beef.



2. fillet mignons

The more delicate part of the tenderloin, served in three pieces.



3. entrecôte

The tastiest beef cut. This is cut from high sirloin, between the 9th and 11th ribs. The meat is slightly marbled, which gives it a unique taste during grilling. Recommended!



4. rump

The legendary small part of a young bull rump, most suitable for grilling. The meat is very juicy, less delicate than fillet, but still tender and outstanding in taste.



5. strip loin

The leaner part of the so-called low sirloin. Very tender and tasty meat without marbling.



6. oyster blade

An extra delicate part of the front lower shoulder blade muscle characterized by exceptional juiciness of meat.

FRESH HOUSEMADE BEVERAGES

Orange (0,2 l) fresh squeezed juice	88
Carrot (0,2 l) freshly squeezed juice	88
Housemade ice tea (0,3 l) lime or mint	48
Orangeade (0,3 l) freshly squeezed orange juice, soda	39
Lemonade (0,3 l) freshly squeezed lime juice, soda	39

JUICE (0,2 l)

Granini Orange – by the glass	39
Granini Apple – by the glass	39
Pfanner Pineapple – by the glass	39
Granini Multivitamin – in the bottle	39
Granini Grapefruit – in the bottle	42
Granini Strawberry – in the bottle	39
Granini Blackcurrant – in the bottle	42
Tomato – in the bottle	42
Pfanner Pear – by the glass	42
Granini Bannana – in the bottle	39
Granini Peach – in the bottle	39

WATER

Mattoni (0,33 l) – gently sparkling	38
Mattoni (0,33 l) – sparkling	38
Aquila (0,33 l) – non sparkling	39

PREMIUM WATER

A choice of 0,75 and 1 l water can be found in our wine list.

NON-ALCOHOLIC DRINKS

Coca-Cola (0,2 l)	38
Coca-Cola Light (0,2 l)	38
Tonic Kinley (0,25 l)	38
Ginger Tonic (0,2 l)	39
Red Bull (0,25 l)	75

WINE BY THE GLASS (0,15 l)

A wide choice of wines can be found in our wine list.

White

Müller Thurgau , Moravian country wine HRABAL	48
Veltlínské zelené , cabinet F. MADL	78
Muškat Moravský , cabinet VINOHRAD	78
Ryzlink Ambiente , late harvest	89
Viognier „120“ Santa Rita CENTRAL VALLEY, CHILLE	98
Rawson's retreat Semilion-Chardonnay PENFOLDS, AUSTRALIA	98

ESPRESSO (7 g)

Espresso classic Italian espresso filled to 2/3 of a small cup	38
Espresso ristretto typical Italian espresso, which is not bigger than 1/3 of a cup	38
Espresso lungo served to 2/3 of a large cup	38
Espresso macchiato strong small espresso with a drop of froth	39
Espresso decaffeinato coffee without coffeine	44
Cappuccino 1 + 1 + 1 = coffee, milk, froth	42
Caffè latte espresso with milk and froth	44
Vienna coffee espresso with whipped cream	42
Irish coffee espresso with Irish whiskey and whipped cream	64
Algerian coffee espresso with egg liqueur and whipped cream	54
Mexican coffee espresso with tequila and kahlúa	59
Ice coffee coffee with ice cream and cream	68

TEA (LOOSE TEA ALTHAUS)

Assam Meleng GFBOP	49
Imperial Earl Grey	49
Strawberry Cream Ameli	49
Ruby Tuesday	49
Gunpowder Zhu Cha	49
Ginseng Valley	49
Bees honey (2 cl)	15

HOT DRINKS

Fresh mint tea	59
Hot chocolate	49
Grog – tuzemák (4 cl), hot water, lemon	49
Hot wine (0,15 l) – hot housemade wine with spices	59
Bambicchino – hot whipped milk froth with a bit of cocoa	29

Red

Fankovka , Moravian country wine HRABAL	48
Navajas Rioja Tinto Spain	78
Chianti Superiore Poggio Italy	98
Merlot La Cadet BARON PHILIPPE DE ROTHSCHILD, FRANCE	98
Rawson's retreat Semilion-Shiraz-Cabernet PENFOLDS, AUSTRALIA	98

Sparkling wine & Champagne

Bohemia sekt demi, brut (0,12 l)	95
Camille Bonville Grand Cru Blanc de Blancs Champagne (0,12 l)	159

