

COFFEE TRAIL LIDICKÁ



TRAIL WIFI: CHCIKAFE
@COFFEETRAIL.LIDICKA



MENU

COFFEE

Espresso	65
Espresso lungo	65
Espresso doppio	85
Espresso macchiato A:7	68
Cortado A:7	74
Cappuccino A:7	79
Flat white A:7	99
Caffé latte A:7	95
Doppio latte A:7	115
Dirty chai latte (with espresso) A:7	119
Babyccino A:7	20
Plant-based babyccino	25

FILTER COFFEE

V60 0,25 l	115
Batch brew 0,1 l	38
Chilled brew (summer season)	45

COFFEE TESTING SET A:7	159
Espresso, cortado, batch brew 0,1 l	

EXTRA

Lactose - free milk	0
Plant - based drink (oat / coconut)	+10
Decaf shot	+10

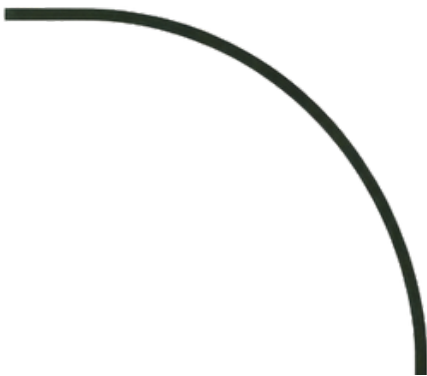
HOT DRINKS

Fresh mint tea	89
Leaf tea	89
Jasmine green tea / earl grey / rooibos / fruit tea	
Matcha latte A:7	115
Chai latte A:7	99
Hot chocolate @Ajala A:7	95
Mulled apple juice with spice 0,3 l	99

SOFT DRINKS

Trail lemonades 0,4 l	89
Strawberry / blackberry	
Club-Maté Ice Tea 0,5 l	89
Něco jako Cola	79
Seicha matcha lemonade 0,33 l	85
Grapefruit / strawberry & apricot	
Thomas Henry tonic 0,2 l	69
Classic / wild berries / ginger / grapefruit	
Apple & pear juice 0,1 l	26
Apricot nectar 0,1 l	32
@ZGálovýchSadů	
Homemade kombucha 0,25 l	79
Naturally contains CO2 and alcohol (0,5 - 1,2 %)	
Fresh juice 0,1 l	38
Orange / grapefruit	
Pitcher of water with lemon 1 l	25
Soda water with ice 0,4 l	15

MENU



BREAKFAST

WEEKDAYS UNTIL 11:00 / WEEKENDS UNTIL 15:00

Trail Omelet A:3,7 189

Three-egg omelette with @Vajiska eggs, Parmesan, vegetable cream cheese, sautéed @Houbio mushrooms, and chive oil.

- + bacon @UncleBaker +29
- + bone-in ham +25
- + artisan bread A:1 +20
- + gluten free bread +32

Scrambled eggs with butter 119

A:1,3,7,10

Scrambled @Vajiska eggs (3 pcs) with a side salad, pickled vegetables, and Trail dressing.

- + artisan bread A:1 +20
- + gluten free bread +32
- + extra egg A:3 +10
- + butter A:7 +20
- + whipped wild garlic butter +29
- + roasted vegetable cream cheese +29
- + @Houbio oyster mushrooms sautéed in butter +35
- + bone-in ham +25
- + bacon @UncleBaker +29
- + parmesan +20

Soft-boiled eggs A:1,3,7,10 209

Three @Vajiska soft-boiled eggs with Gorgonzola hollandaise, chive oil, and a buttery @UncleBaker toast.

- + gluten free bread +32

SWEET BREAKFAST

WEEKDAYS UNTIL 11:00 / WEEKENDS UNTIL 15:00

Poppy seed oatmeal A:1,7,8 199

Poppy seed oatmeal with quark, Trail plum jam, pecan crumble, and roasted plum.

Trail sweet mini buns A:1,3,7,8 229

Sweet mini buns with vanilla-tonka cream, apricot compote, almond crumble, and roasted apricots.

WEEKEND BREAKFAST

AVAILABLE WEEKENDS ONLY

Trail weekend brunch A:1,3,7 309

A selection of the best from our menu: Artisan bread (2 pcs), sweet buns, scrambled @Vajiska eggs (2 pcs), vegetable cream cheese, whipped wild garlic butter, bone-in ham, @UncleBaker bacon, Gorgonzola, apricot compote, and a fruit salad.

MENU

LUNCH

WEEKDAYS FROM 11:30 / WEEKENDS UNTIL SOLD OUT

Turkey pastrami with roasted grenaille potatoes A:7 259

Buttery grenaille potatoes with Parmesan, @CouCouPastrami turkey pastrami, roasted sweet potato & eggplant cream, and chive oil.

Autumn salad A:1,7,8,10 239

Salad with honey mustard dressing, Gorgonzola, roasted pear, pickled cauliflower, and pecans.

+ artisan bread +20

+ gluten-free bread +32

Soup of the week 0.4 l 89

WEEKDAYS UNTIL SOLD OUT

+ artisan bread +20

+ gluten-free bread +32

ALL DAY MENU

WEEKDAYS UNTIL 7:00 PM / WEEKENDS UNTIL 3:00 PM

Kimchi rice bowl A:1,3,4,6,11 249

Black rice kimchi bowl with a tea egg, sautéed @Houbio mushrooms, spring onion, and sesame.

Beetroot tartare with bruschetta A:1,3,10 239

Beetroot tartare with rocket, fresh pear, Dijon mayo, mint oil, and toasted bruschetta.

+ gluten-free bread +32

Pastrami Sandwich A:1,3,7,10 269

Buttery @UncleBaker sandwich with @CouCouPastrami turkey pastrami, Cheddar, @UncleBaker bacon, @Madlina onion chutney, and Belgian sauce.

Bread with whipped butter A:1,7 129

Artisan bread with homemade whipped wild garlic butter, Maldon salt, and chives.

Bread with pâté @Rašovská 160 g A:1

Artisan bread & coarse artisan pâté 159

Artisan bread & pulled duck rillettes 199

Artisan bread & artisan vegan spread 159

+ gluten-free bread +32

MENU

EVENING SNACKS

Winery Novotný & Bílek / Čejkovice	
White wine by the glass 0,1 l A:12	62
Dry Grüner Silvaner	
Dry Gewürztraminer	
Red wine by the bottle only 0,7 l A:12	
Dry Blaufränkisch	360
Dry Neronet	350
Dry prosecco 0,1 l A:7	59
Assorted salted nuts 80 g	59
Mixed Olives @Carlini 80 g	65

ALKO DRINKS A:12

Mimosa	109
Prosecco & orange fresh	
Pear mimosa	189
Prosecco & pear purée	
G.T. Espresso	149
Gin with tonic & espresso	
Gin & Tonic	149
Non-alcoholic option available	
Rose gin & pink tonic	149

SMOOTHIE

Autumn Pear	139
Pears, apple juice, cinnamon	
Plum with Ajala	139
Plums, Ajala, Trail plum jam, lactose-free milk	
Chocolate protein	+ 20



AUTUMN EDITION

SOFT DRINKS

Flavoured cappuccino A:7 Vanilla / Cinnamon roll	89
Flavoured latte A:7 Vanilla / Cinnamon roll	105
Flavoured matcha latte A:7 Vanilla / Cinnamon roll	115
Ube latte A:7 Filipino root powder, caffeine-free	125
Baked tea of the day @Sirupárna	95
Cinnamon Ajala A:7 Ajala hot chocolate with cinnamon and cream	105
Iced apple cloud ube A:7 Ube with cream and apple & pear juice	135
Red cascara Cascara tea with grenadine syrup	109
Hot lemonade Strawberry / Blackberry	89
Batch brew special	1 dcl / 45

ALKO DRINKS

Mulled wine A:12 Mulled red wine with spices and vanilla	109
Espresso martini A:12 Espresso with vodka and coffee liqueur	169
G.G. Tonic A:12 Gin & tonic with a ginger shot @Gingles	149

