



GATE

STARTERS & SMALL PLATES

Pickled cheeses 100 g – camembert, Olomoucké tvarůžky (curd cheese), romadur, onion, garlic, sunflower oil, sourdough bread A 1, 7, 10	175,-
Steak tartare from matured young bull round 150 g, toast or freshly warmed bread, garlic cloves (prepared at the express request of the customer) A 1, 3, 4, 6, 10	295,-
Lard spread with pieces of cracklings 80 g, red onion and chives, sourdough bread A 1	119,-
CHEF'S CHOICE Pork cooked in its own juices 100 g, pickled vegetables, pickled cucumber, sourdough bread A 1, 12	189,-
Fried potato chips , our homemade tartar sauce A 3, 4, 6, 10	156,-
CHEF'S CHOICE Sausages in dark lager sauce with vegetables 180 g, sourdough bread A 1, 9	195,-
Lokshe (potato flatbread) with pulled duck 120 g, plum sauce A 1, 3, 12	225,-

SOUPS 2,5 dcl

Traditional Czech potato soup with wild mushrooms A 1,9	97,-
Chicken broth with liver dumplings, vegetables and noodles A 1, 3, 7	97,-
Soup of the day	87,-

SALADS

Small 200 g mixed salad of fresh vegetables, orange dressing	148,-
Small Caesar salad 200 g, romaine lettuce, Caesar dressing and croutons	148,-
Caesar with roasted chicken breast 100 g romaine lettuce, eggs, fried bacon, Caesar dressing, Grana Padano cheese, garlic, croutons A 1, 3, 4, 7, 10, 11	285,-
CHEF'S CHOICE Torn Salads with fresh goat cheese 100 g, beetroot, marinated pear, baby spinach, green beans, cherry tomatoes, pistachios with cinnamon, apple dressing A 7, 8, 12	285,-

CZECH DISHES

CHEF'S CHOICE Beef "svíčková" with cream sauce 200 g, cranberry jam, bread dumplings A 1, 3, 7, 9, 10	345,-
Goulash from beef knuckle 200 g, fresh red onion, bread dumplings A 1, 3, 7, 9	325,-
Pork cheeks in dark lager sauce 200 g, mashed potatoes, roasted onions with parsley and bacon A 1, 7, 9	335,-
Dutch schnitzel 200 g, buttery mashed potatoes, Viennese onion, pickled cucumber A 1,3,7	295,-
Potato dumplings stuffed with smoked meat 5 pcs, stewed white cabbage, fried onions A 1, 3	295,-
CHEF'S CHOICE Roast duck leg 350 g, red cabbage with apples, potato dumplings coated in fried breadcrumbs A 1, 3, 7, 12	365,-
Legendary Czech fried cheese Gouda 150 g, boiled potatoes with butter and chives, our homemade tartar sauce A 1, 3, 4, 6, 7, 10	285,-
Sweet quark dumplings filled with strawberries 5 pcs, sprinkled with grated quark, sugar and topped with butter (preparation time approx. 25 minutes) A 1, 3, 7	275,-

MAIN DISHES

Beef rump steak 300 g, creamy pepper sauce, fried potato wedges A 7, 9	595,-
Beef burger 180 g, cheddar cheese, caramelised onions, torn lettuce, pickles, julienne fries, bacon mayonnaise, mayonnaise, coleslaw A 1, 3, 7, 10, 11	335,-
Pork tenderloin sous vide 200 g, creamy mushroom sauce, homemade potato croquettes A 1,3,7	355,-
Roasted pork knuckle 350 g with honey and chilli, demi-glace sauce, horseradish mashed potatoes A 1, 3, 7, 9	475,-
Crispy and crunchy chicken schnitzel 200 g marinated in buttermilk , mashed potatoes with spring onions, lemon, chive dressing A 1, 3, 7, 10	295,-
Chicken breast stuffed with goat cheese roasted with honey 200 g, cream potato pennies A 7	335,-
Grilled chicken breast 200 g, ratatouille, cauliflower patty, demi-glace sauce A 1, 3, 7, 9	335,-

CHEF'S
CHOICE

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HOMEMADE PASTA – SPAGHETTI

Bolognese – minced beef and pork 100 g, tomato sauce, basil, Grana Padano cheese A 1, 3, 7, 9	295,-
Carbonara – pancetta 60 g, egg yolk, parsley, Grana Padano cheese, crushed pepper A 1, 3, 7	295,-
Aglio Olio e Peperoncino – chilli pepper, garlic, parsley, Grana Padano cheese A 1, 3, 7	199,-

VEGETARIAN DISHES

Cauliflower patties , parmesan sauce, cherry tomatoes, spinach, poached egg, parmesan crumbs A 1, 3, 7, 9	285,-
Dill sauce , roasted potatoes, roasted seasonal mushrooms, poached egg A 1,3,7	285,-
Risotto with wild mushrooms , Grana Padano cheese A 7, 9, 12	280,-

DESSERTS

Cheesecake with mango puree A 1, 3, 7	155,-
Apple strudel, vanilla ice cream, almond crumble A 1, 3, 7, 8	155,-
Vanilla ice cream ball topped with pistachios , in hot milk chocolate topping A 7, 8	175,-
Sweet quark dumplings filled with strawberries 2 pcs, sprinkled with grated quark, sugar and topped with butter (preparation time approx. 25 minutes) A 1, 3, 7	155,-
According to the daily offer , please ask your server.	

SAUCES

Mushroom cream A 7, 9	72,-
Pepper with cream A 7, 9	72,-
Demi-glace A 1, 3, 7, 9	72,-
Homemade tartar A 3, 4, 6, 10	55,-

BREAD

Toasted baguette with herb butter A 1, 7	72,-
Sourdough bread A 1	45,-

We will be happy to prepare half portions for you. We charge 70% of the price of the full dish. The weight listed after the description is of the raw meat.



OUR HOMEMADE LEMONADES

Lemon (served with ice)	0,3 l	85,-
Orange (served with ice)	0,3 l	85,-
Grapefruit (served with ice)	0,3 l	85,-
Raspberry (served with ice)	0,3 l	85,-

**made with fresh citrus fruit, frozen raspberries, cane sugar and sparkling water.*

NON-ALCOHOLIC DRINKS

Homemade iced tea according to the daily offer (served with ice)	0,3 l	85,-
Mattoni slightly sparkling mineral water	0,33 l	57,-
Mattoni sparkling mineral water	0,75 l	118,-
Aquila still spring water	0,33 l	57,-
Aquila still spring water	0,75 l	118,-
Tap water	0,3 l	24,-
Pepsi Cola / Pepsi Zero Sugar	0,25 l	66,-
7up	0,25 l	66,-
Schweppes Ginger Ale	0,25 l	67,-
Schweppes Indian Tonic / Pink Tonic	0,25 l	67,-
Granini fruit juices orange, apple, strawberry, pear	0,2 l	68,-
Fresh orange, grapefruit	0,2 l	92,-
Red Bull	0,25 l	92,-

HOT DRINKS

Coffee 9 g *Our coffee is supplied by the BeanEater Coffee roastery from the north of Bohemia.*

Espresso	65,-
Espresso with milk	75,-
Espresso Doppio 18 g	91,-
Cappuccino	79,-
Flat white 18 g	99,-
Latte Macchiato	96,-
Latte Macchiato with vanilla, caramel, hazelnut flavour	110,-
Iced coffee with vanilla ice cream and whipped cream	130,-
Frappé – Latté	99,-
Irish coffee	142,-
Wiener coffee	90,-
Turkish coffee (unfiltered coffee)	65,-

Loose leaf teas 0,35 l

Black Tea Assam Second Flush Sftgfop1 Dhelakat Tippy	80,-
The infusion has an excellent, fairly full, balanced, honey-sweet taste, quite typical of this type of tea.	
Green Tea China Zhejiang Green Tea Lung Ching	80,-
Light green infusion with a distinctive, excellent, balanced, grassy-sweet taste with a pleasantly bitter, nutty, roasted scent.	
Jasmine Tea China Jasmin Mandarin	80,-
Very good, pleasantly slightly bitter, strong jasmine-sweet taste.	

Fruit loose leaf teas 0,35 l

Sun Da Capo	80,-
Quality blend of dried fruit with coconut, lemongrass, rosehip, apple, kiwi, pineapple, cherry and lemon pieces, lemon myrtle.	
Granny's garden	80,-
Quality blend of dried apple, black and red currant, strawberry, beetroot, blackberry, raspberry, elderflower, currant leaves and hibiscus flowers.	
Mighty lemon	80,-
Red rooibos scented with lemon myrtle, lemon zest and blackcurrant. Infusion with a fresh fruity, strong citrus taste.	
Berry compote	80,-
High quality blend of chokeberry, grape, blackberry, raspberry, blueberry, blackcurrant, elderberry, cranberry, hibiscus and rosehip, spiced with cinnamon bits.	
Mild currant bio/organic	80,-
High quality fruit tea without rosehip. Blend of black and red currants, apple, pineapple, elderflower and hibiscus.	

OTHER HOT DRINKS

Fresh mint tea with honey	88,-
Fresh ginger tea with honey	88,-
Boiled fruit juice with cloves and cinnamon	80,-
Mulled wine with cloves and cinnamon	98,-
Hot pear brandy with honey and lime	125,-
Grog (rum with hot water)	90,-
Milk for coffee	12,-
Honey	20,-

BEER

Pilsner Urquell, pale lager "hladinka"	0,47 l	79,-
(classic Czech pour) beer tapped in one go, smooth head, unique bite and freshness		
Pilsner Urquell, pale lager "šnyt"	0,27 l	69,-
(half-beer, half-foam) a small beer poured into a pint glass with a rich head and a mild crisp finish		
Pilsner Urquell, pale lager "mlíko"	0,27 l	69,-
(mostly foam) glass filled to the brim with creamy foam with refreshing beer at the bottom		
Pilsner Urquell, pale lager "small beer"	0,27 l	69,-
Staropramen 11, pale lager	0,27 l	53,-
	0,47 l	69,-
	0,94 l	138,-
Černá Barbora	0,37 l	69,-
strong dark lager, 5.1% ABV		
Staropramen Řezané	0,27 l	58,-
	0,47 l	75,-
	0,94 l	150,-
Hoegaarden White	0,22 l	69,-
	0,47 l	115,-
Full flavoured top-fermented wheat pale lager, unfiltered		
Bottled beer		
Birell, pale non-alcoholic beer	0,33 l	62,-
Birell Pomelo & Grep, mixed drink made from non-alcoholic beer	0,33 l	62,-
Frisco cider	0,33 l	65,-

WINE LIST

White wines by the glass

1 dcl2 dcl

MORAVIAN WINES		
Pálava, quality wine (Harmonia Vini Selection, Krist – Milotice)	60,-	120,-
Sauvignon, Moravian land wine (Perk – Znojmo sub-region)	61,-	122,-
Pinot Gris, Moravian land wine (Sedlák – Velké Bílovice)	61,-	122,-
ARGENTINE WINES		
Trivento Chardonnay – Chenin blanc (Mendoza – Trivento Bodegas y Viñedos)	61,-	122,-
FRENCH WINES		
La Belle Angele Chardonnay (Badet Clemenent – Vin de France)	65,-	130,-
GERMAN WINES		
Riesling Dry (Dr.Loosen – Mosel)	73,-	146,-
AUSTRIAN WINES		
Grüner Veltliner (Hebenstreit – Austria)	55,-	110,-
ITALIAN WINES		
Pinot Grigio Igt (Veneto – Azienda Zenato)	83,-	166,-

Red wines by the glass

1 dcl2 dcl

MORAVIAN WINES		
Cabernet Cuvée, Moravian land wine (Sedlák – Velké Bílovice)	61,-	122,-
Saint Laurent, late harvest (Michlovský – Velké Pavlovice)	61,-	122,-
FRENCH WINES		
La Belle Angele Syrah (Badet Clement – Vin de France)	65,-	130,-
ITALIAN WINES		
Primitivo Bocca Della Verita IGP (Cantine de Falco – Puglia)	69,-	138,-
SPANISH WINES		
Rioja Gran Reserva (Federico Paternina – Bodegas)	105,-	210,-

Rosé wines by the glass

1 dcl2 dcl

Frankovka Rosé, Moravian land wine (Sedlák – Velké Bílovice)

61,-122,-

Sparkling wines by the glass

1 dcl2 dcl

Freschello Bianco Frizzante (Italy)

68,-136,-

Prosecco

1 dcl

Villa Cornaro DOC Extra Dry (Veneto – Toser Vini)

83,-

White wine 0,75 l

MORAVIAN WINES	
Pálava, quality wine (Harmonia Vini Selection, Krist – Milotice)	450,-
Sauvignon, Moravian land wine (Perk – Znojmo sub-region)	457,-
Pinot Gris, Moravian land wine (Sedlák – Velké Bílovice)	457,-
Red Traminer (white wine), late harvest (Harmonia Vini Selection, Vinselekt Michlovský – Dyjákovice)	485,-
Welschriesling, cabinet (Mádl – Velké Bílovice)	485,-
Pálava, late harvest (Přítluky)	490,-
Obelisk Pinot Blanc, late harvest (Obelisk – Valtice, southern slopes)	495,-
Chardonnay, late harvest (Svoboda Winery – Velké Bílovice)	499,-
Riesling, late harvest (Stříbrný Sonberk – Popice)	545,-

ARGENTINE WINES	
Trivento Chardonnay – Chenin blanc (Mendoza – Trivento Bodegas y Viñedos)	457,-
FRENCH WINES	
La Belle Angele Chardonnay (Badet Clement – Vin de France)	487,-
ITALIAN WINES	
Pinot Grigio Igt (Veneto – Azienda Zenato)	622,-
GERMAN WINES	
Riesling Dry (Dr.Loosen – Mosel)	547,-
Bio - Riesling Feinherb (Brogsitter – Mosel)	595,-
Riesling Classic VDP (Prinz von Hessen)	620,-
NEW ZEALAND	
Sauvignon Blanc Sileni (Marlborough)	620,-
Rose wine 0,75 l	
MORAVIAN WINES	
Frankovka Rosé, Moravian land wine (Sedlák – Velké Bílovice)	457,-
Red wine 0,75 l	
MORAVIAN WINES	
Cabernet Cuvée, Moravian land wine (Sedlák – Velké Bílovice)	457,-
Saint Laurent, late harvest (Michlovský – Velké Pavlovice)	457,-
Blauer Portugieser, late harvest (Michlovský – Perná)	480,-
Frankovka 2016, late harvest, barrique Chateau Dowina (Michlovský – Rakvice)	545,-
FRENCH WINES	
La Belle Angele Syrah (Badet Clement – Vin de France)	487,-
ITALIAN WINES	
Primitivo Bocca Della Verita IGP (Cantine de Falco – Puglia)	517,-
Montepulciano D´Abruzzo DOC Terre Dei Rumi (Feudi Bizantini – Ambruzzo) `	570,-
Chianti Riserva Docg (Toskánsko – Le Chiantigiane)	650,-
SPANISH WINES	
Rioja Gran Reserva (Federico Paternina – Bodegas)	787,-
Prosecco 0,75 l	
Villa Cornaro DOC Extra Dry (Veneto – Toser Vini)	520,-
Itinera DOC Treviso Brut (Itinera Prima Classe)	550,-
La Farra Capitanía DOCG Brut (Azienda Agricola – La Farra)	685,-
Servo Suo DOCG Extra Dry (Azienda Colsaliz)	780,-
Sparkling wines / Champagne 0,75 l	
Bohemia Sekt – Brut / Demi Sec	420,-
Fleuraison Blanc de Blancs Brut Badet Clément (Domaines Fabre Pradel – France)	485,-
Taittinger Brut Réserve (Champagne Taittinger)	1800,-

APERITIFS

Martini Dry, Bianco, Rosso	1 dcl	88,-
Aperol	4 cl	77,-
Campari	4 cl	82,-
Sarti Rosa Bitter	4 cl	88,-
Crodino Biondo nebo Rosso	0,175 l	115,-
legendary soft drink aperitif (served on the rocks)		

SWEET/CREME LIQUEURS

Becherovka / Lemond	4 cl	77,-
Fernet Stock / Citrus	4 cl	77,-
Jagermeister	4 cl	88,-
Zelená Božkov Peppermint	4 cl	77,-
Malibu	4 cl	79,-
Kahlúa	4 cl	84,-
Sambuca Ramazzoti	4 cl	79,-
Baileys	4 cl	88,-
Grand Marnier Cordon Rouge	4 cl	110,-
Amaretto Classic	4 cl	70,-
Southern Comfort	4 cl	88,-
Cointreau	4 cl	95,-
Grappa Fior di Vite	4 cl	88,-

BRANDY

Absinth	4 cl	88,-
Baron Hildprandt 42,5% sour cherry, plum, pear	4 cl	115,-
Baron Hildprandt 40% ripe – plums, pears, raspberries	4 cl	130,-
Slivovice 50% Fleret Collection 1850	4 cl	110,-
Williams 40% Fleret Collection 1850	4 cl	115,-

GIN

Beefeater	4 cl	88,-
Beefeater Pink	4 cl	88,-
Bombay Sapphire	4 cl	95,-
Hendricks	4 cl	110,-
Citadelle Jardin D'Été	4 cl	115,-
Brockman's	4 cl	120,-
Nikka Coffey – Japan	4 cl	155,-

VODKA

Absolut Blue / Vanilla	4 cl	82,-
Finlandia	4 cl	79,-
Amundsen	4 cl	77,-

RUM

Havana Anejo 3y.	4 cl	88,-
Havana Anejo 7y.	4 cl	115,-
Legendario Elixir De Cuba made with Rum Anejo and raisins	4 cl	115,-
Captain Morgan Spiced Gold	4 cl	85,-
El Ron Prohibido 12y.o. (Mexico)	4 cl	96,-
Relicario Ron 40% (Dominican Republic)	4 cl	125,-
Capitan Bucanero Elixir 7y.o.	4 cl	85,-
Diplomatico Reserva Exclusiva 12 y.o. (Venezuela)	4 cl	145,-
Millonario Reserva 15 y.o. (Peru)	4 cl	175,-
Zacapa Centenario 23y.o.	4 cl	185,-
Cachaca Ypioca	4 cl	88,-
Tuzemský Božkov	4 cl	77,-

TEQUILLA

Olmecca Silver	4 cl	88,-
Olmecca Gold	4 cl	88,-

SCOTCH WHISKY

Chivas 12 y.o.	4 cl	145,-
Johnnie Walker Red Label	4 cl	88,-
Johnnie Walker Black Label 12 y.o.	4 cl	145,-

BOURBON

Four Roses	4 cl	88,-
Jim Beam	4 cl	88,-

IRISH WHISKEY

Tullamore Dew	4 cl	88,-
Jameson	4 cl	88,-

TENNESSEE WHISKY

Jack Daniel´s	4 cl	108,-
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BRANDY AND COGNAC

Metaxa*****	4 cl	88,-
Hennessy V.S.O.P	4 cl	235,-
Rémy Martin X.O.	4 cl	485,-

COCKTAILS

Signature
cocktails

Peach Mai Tai

light rum, dark rum, Curacao Triple Sec, almond liqueur,
lime juice, peach puree, pineapple juice

225,-

Delicious Mango

Becherovka Lemond, Cointreau, mango puree,
fresh lime juice, cranberry juice

194,-

Spirit of the Game

Grand Marnier, kiwi syrup, melon liqueur, lime juice, mango juice

225,-

Aperitivo
Italiano

Spritz

Aperol Spritz – Freschello Frizzante, Aperol, soda (served on the rocks) 165,-

Campari Spritz – Freschello Frizzante, Campari, soda (served on the rocks) 165,-

Sarti Spritz – Freschello Frizzante, Sarti Rosa Bitter, soda (served on the rocks) 175,-

Crodino Spritz – Crodino Biondo or Rosso – the legendary non-alcoholic
aperitif, soda and orange (served on the rocks) 125,-

Cocktails with vodka

Sex on the beach 185,-

vodka, peach liqueur, grenadine, orange juice

Cosmopolitan 165,-

vodka, cranberry juice, lime juice, Bols Red Orange

Cocktails with gin

High Society 185,-

gin, peach liqueur, Campari, grapefruit juice, lime juice

Negroni 165,-

gin, Campari, Martini Rosso

Gin & Tonic

Beefeater Gin & Schweppes Tonic 160,-

traditional London Dry gin with a distinctive juniper note
and refreshing tonic bitterness

Beefeater Pink Gin & Schweppes Pink Tonic 160,-

delicate strawberry and raspberry notes of gin, complemented
by a bittersweet rose tonic

Hendrick's Gin & Fever-Tree Indian Tonic 190,-

unique, balanced flavour of cucumber and rose petal essence
combined with the classic refreshing character of tonic

Brockman's Gin & Fever-Tree Elderflower Tonic 195,-

intense notes of juniper and coriander with juicy blueberries
and blackberries underlined by the fruity freshness of tonic

Citadelle Jardin D'été Gin & Fever-Tree Mediterranean Tonic 175,-

aromatic, light G&T with a balanced combination of citrus,
herbs and floral character

Nikka Coffey Gin & Fever-Tree Indian Tonic 230,-

a unique Japanese gin with exotic citrus and peppery notes
that will enchant the senses and leave an unforgettable impression

Cocktails with Bourbon	
Lynchburg Lemonade Jack Daniels, Southern Comfort, Curacao Triple Sec., 7Up, lime juice	185,-
Cocktails with Tequila	
Margarita tequila, Curacao Triple Sec., lime juice	165,-
Margarita Frozen Strawberry tequila, Curacao Triple Sec., lime juice, fruit syrup, strawberries	185,-
Tequilla Sunrise tequila, grenadine, orange juice	175,-
Cocktails with rum	
Daiquiri rum, lime juice	165,-
Daiquiri Frozen Strawberry rum, lime juice, strawberry syrup, strawberries	185,-
Daiquiri Frozen Raspberry rum, raspberry syrup, raspberries	185,-
Mojito rum, lime, mint, cane sugar, lime juice, soda	175,-
Caipirinha Cachaca Ypioca, lime juice, lime, cane sugar	165,-
Cuba Libre rum, lime juice, Pepsi Cola, lime	165,-
Piña Colada rum, cream, coconut syrup, pineapple juice	185,-
Long Island specials	
Long Island Ice Tea vodka, gin, tequila, rum, Curacao Triple Sec., lime juice, Pepsi Cola	245,-
Shooters	
B-52 Kahlua, Baileys, Absinth	115,-
Chupito rum, lime juice, cocktail cherry	88,-
Non-alcoholic cocktails	
Miami grenadine, lime juice, orange, pineapple and grapefruit juice	150,-
Virgin Piña Colada coconut syrup, pineapple juice, cream	155,-
Virgin Mojito Schweppes Ginger Alle, lime juice, mint, lime, cane sugar, soda	155,-
EXTRAS	
Peanuts	65,-
Roasted almonds	75,-

Gate Restaurant

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Our partner brands:

MATTONI 



granini



AQUILA



HARMONIA VINI®

