

*Welcome to the restaurant of the Roubenka Guest House of 1791 in the heart of the protected Kokořínsko natural reserve.*

*House No. 3, in which the Roubenka Guest House of 1791 is situated, is the most valued building in the village of Truskavna. It is ranked among the most significant testimonies to the peak period of log architecture development in the region of Kokořín.*

*Between 2003 and 2005, the log house was reconstructed according to the project of Ing. Arch. Petra Zajíčková funded by the company EMERAN 1860, s.r.o. under the preservation supervision of Mgr. Jana Berková.*

*The guest house offers accommodation in two- to four-bed rooms with pleasant interiors of an old log house with their modern facilities, however, offering absolute comfort.*

*The following team will be looking after your pleasantly spent time at Roubenka:*

*Jarda Kroužek – Owner*

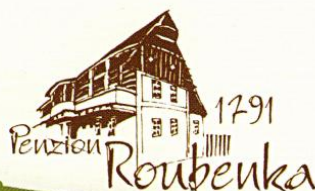
*Míra Hajdu – Operations Manager*

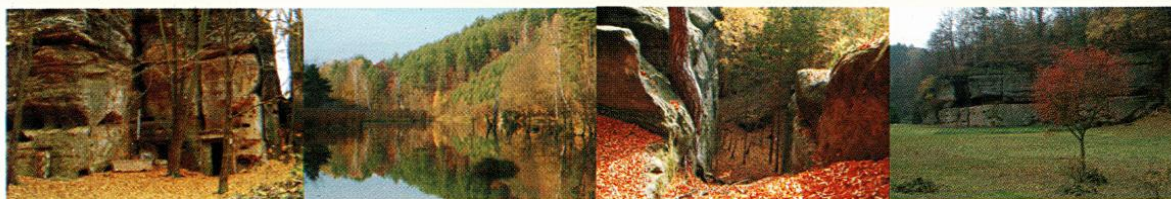
*Pepa Křeha – Waiter and manservant*

*Blažej Turoň – Chef*

*Alina – Chambermaid and Cook*

*and others ..... Veronika, Pavlínka, Tonda, Iveta, Monika.....*





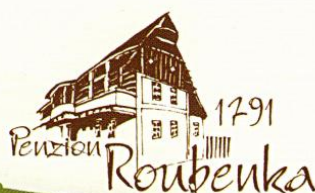
## *SMALL COLD AND WARM DISHES*

<i>70 g Beef tenderloin Carpaccio with Parmesan and extra virgin olive oil</i>	<i>120 CZK</i>
<i>100 g Dried ham Crudo spaced with Mozzarella cheese, dried tomatoes and pickled olives</i>	<i>85 CZK</i>
<i>100 g Delicate chicken nuggets with colourful leaves of lettuce and herb-mustard mayonnaise</i>	<i>60 CZK</i>
<i>150 g Hot pig slaughter plate with fermented cabbage (blood, hush-and-crumbs and smoked sausages)</i>	<i>75 CZK</i>
<i>150 g Traditional plate with pickled gherkin (ham, cheese, sausage, egg, butter)</i>	<i>85 CZK</i>
<i>150 g Cheese plate with fresh fruit and walnuts</i>	<i>95 CZK</i>

*All of the above dishes are served with a small freshly baked baguette or bread.*

## *SOUPS*

<i>Homemade garlic soup with cheese, bacon and croutons</i>	<i>35 CZK</i>
<i>Beef broth with liver dumplings and vegetables</i>	<i>35 CZK</i>
<i>As per the chef's daily offer</i>	<i>35 CZK</i>



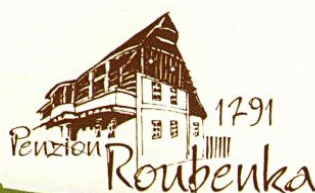


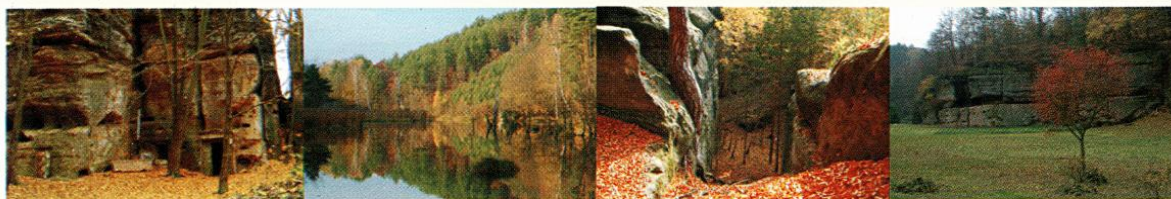
## SALADS

- 250 g *Caprese salad – slices of tomatoes and Mozzarella, pickled olives, fresh basil, extra virgin olive oil* 80 CZK
- 250 g *Tuna salad – variations of lettuce, fresh cut vegetables, tuna, boiled egg, lemon* 95 CZK
- 250 g *Shopska salad with Balkan (Feta) cheese, fresh onion and pickled olives* 75 CZK
- 400 g *Salad bowl of fresh vegetables with strips of grilled chicken breast and herb croutons* 110 CZK
- 200 g *Cucumber salad in sweet-sour infusion (on request it can be prepared also with cream)* 50 CZK
- 200 g *Tomato salad with onion* 50 CZK
- Dressings, cold sauces as preferred – herb, yoghurt, garlic, honey, cheese, mustard, ketchup, tartar sauce* 15 CZK

## PASTA

- 300 g *Tagliatelle with salmon and home-grown herbs, served with a fine cream sauce and cherry tomatoes* 120 CZK
- 300 g *Spaghetti Carbonara with bacon, egg and fresh parsley* 85 CZK
- 250 g *Spaghetti Aglio-Olio with stir fried cherry tomatoes, garlic, cut olives and grated Parmesan* 75 CZK
- 300 g *Potato gnocchi with chicken meat and blue cheese sauce* 95 CZK





## FISH FROM LIBĚCHOVSKÉ FISH-PONDS

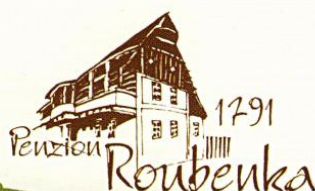
- 200 g *Salmon steak on a bed of baked vegetables with lemon topping and cherry tomatoes* 180 CZK
- 200 g *Traditional trout* 135 CZK  
(we charge 5 CZK/extra 10 g)

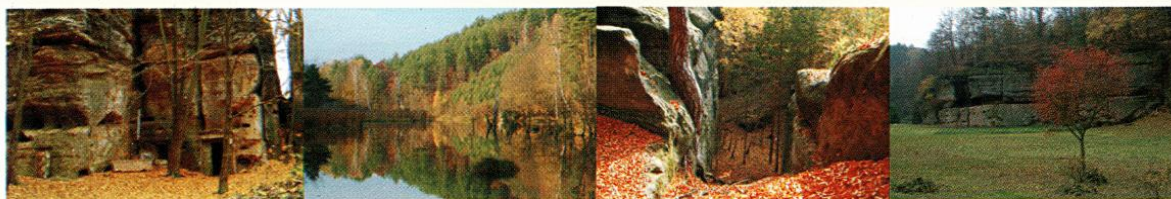
## CHILDREN'S DISHES

- 100 g *Spaghetti with tomato sauce and grated cheese* 45 CZK  
(Our little guests will be given a box of sweets (Lentilky) if their plate is empty!!!)
- 100 g *Fried chicken schnitzels "HARIBO" with French fries* 55 CZK
- 100 g *Chicken fillet "KLEMPERČÍK" with baked vegetables, potatoes and a lollipop* 65 CZK
- 100 g *Small potato dumplings with poppy seeds and sugar, finished with melted butter* 40 CZK

## VEGETARIAN DISHES

- 150 g *Skewer of fried mushrooms with a variation of Czech cheeses* 75 CZK
- 150 g *Omelette with potato, Balkan (Feta) cheese and fresh cut vegetables* 70 CZK
- 150 g *Classical fried Eidam cheese* 65 CZK
- 150 g *Fried Hermelín cheese with cranberries and a freshly baked small baguette* 75 CZK





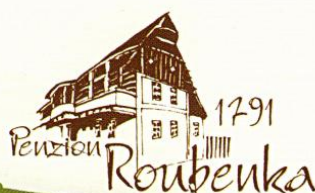
## SPECIALITIES OF ROUBENKA

- |  |         |
|--|---------|
| 200 g Beefsteak of robber "KLEMPERA", packed in English bacon with pepperoni filled with cheese      | 250 CZK |
| 150 g Mignon fillets of pork sirloin with piquant cream sauce with green peppers                     | 135 CZK |
| 150 g Skewer "Roubenka" from beef tenderloin, pork sirloin, chicken breast and mushrooms, meat gravy | 190 CZK |
| 150 g Pork sirloin packed in bacon, served with baked tomatoes and fried onions                      | 125 CZK |
| 150 g Chicken steak with green beans, served with herb-cream sauce                                   | 110 CZK |
| 150 g Piquant chicken breast spaced with Hermelin cheese, bacon and poultry liver                    | 120 CZK |
| 250 g Variations of Slovak gnocchi (with cabbage, smoked pork neck, processed cheese)                | 110 CZK |

*On request, we can prepare ½ portions for which we charge 70% of the price.*

## WITH BEER AND WINE

- |   |         |
|---|---------|
| 100 g Our home mixed "Tartar beefsteak", served with garlic roasted bread | 180 CZK |
| 150 g Pickled cheeses with fresh herbs, pepperoni and dried tomatoes      | 90 CZK  |
| 100 g Pickled olives in fresh herbs                                       | 45 CZK  |
| 150 g Variation of salty pastry   | 45 CZK  |





## SIDE DISHES

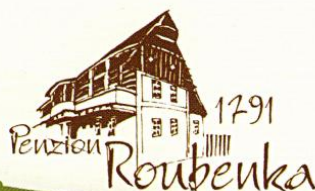
<i>Baked rosemary potatoes</i>	25 CZK
<i>Baker's potatoes with bacon and onion</i>	30 CZK
<i>French fries</i>	30 CZK
<i>Boiled potato</i>	25 CZK
<i>Gratinated potato filled with sour cream</i>	30 CZK
<i>Boiled rice</i>	25 CZK
<i>Rice with mushrooms</i>	30 CZK
<i>Bread</i>	15 CZK

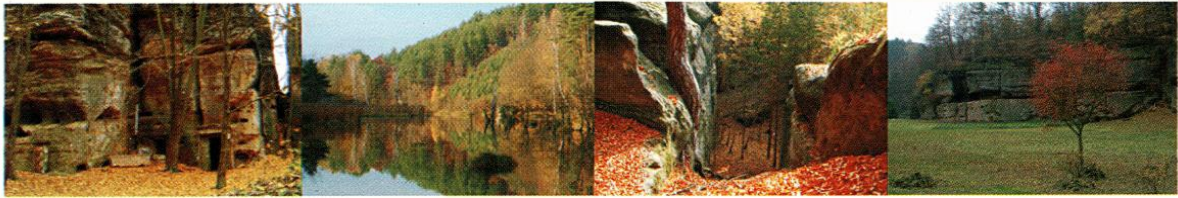
## DESSERTS

<i>Pancake with jam, fruit, whipped cream and strawberry topping</i>	60 CZK
<i>Pancake with vanilla ice cream, chopped nuts, chocolate, whipped cream and egg liqueur</i>	60 CZK
<i>3 scoops of vanilla ice cream with hot raspberries</i>	80 CZK
<i>Ice cream "Roubenka" – be surprised ☺</i>	100 CZK
<i>Ice cream sundae with whipped cream and candies (Lentilky)</i>	40 CZK
<i>Fried apples in cinnamon batter with a scoop of vanilla ice cream, whipped cream and chocolate topping</i>	60 CZK
<i>Fresh cut fruit with fine flavoured sour cream</i>	55 CZK

ENJOY YOUR MEAL !!!

Team of the Roubenka Guest House





## *FREE SERVICES*

*Open outdoor swimming pool is included in the price.*

*Borrowing of bicycle helmet.*

*Internet connection thanks to original wi-fi net – already since “1791”.*

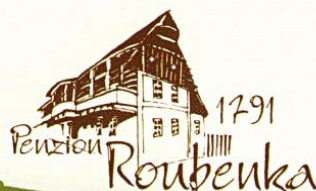
*Children’s rock climbing wall.*

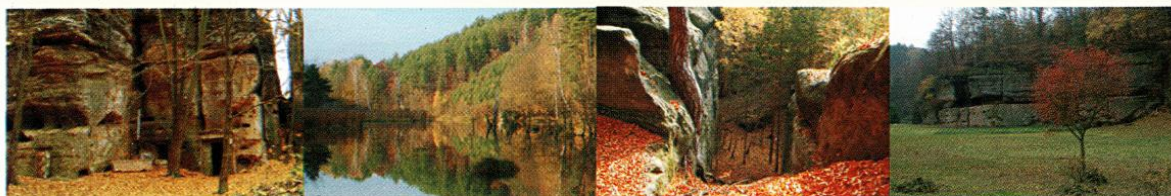
*Children’s playground.*

*Use of outdoor fireplace.*

*Outdoor grill for barbeque – must be ordered 24 hours in advance (grill needs to be set-up, its professional attendance must be ensured, piglet or others prepared...)*

*On the premises, we breed small animals (sheep, goats, rabbits)*





## PAID SERVICES

**Sauna** 400 CZK  
 (90 min, max 5 persons, needs to be ordered min. 2 hours in advance)

**Whirlpool** 350 CZK  
 (60 min, max 4 persons, needs to be ordered min. 4 hours in advance)

**Massages** relaxation / back + neck / 45 minutes 385 CZK  
 relaxation / whole body / 90 minutes 770 CZK  
 lymphatic / lower limbs / 45 minutes 440 CZK  
 Ba Guan (suction cups) / back / 45 minutes 385 CZK

Massages need to be ordered min. 24 hours in advance  
 (for reasons of ensuring a professional masseur)

**Bicycle rental** half a day 250 CZK  
 full day 380 CZK

**Polo-shirt ROUBENKA** 330 CZK

**Tourist map of Kokořínsko** 95 CZK

**Publications:** Putování s říčkou Pšovkou 95 CZK  
 Dubá a okolí 550 CZK  
 Krajina soutoku 290 CZK

You can pay using the following bank cards.

