

Welcome to the Pension and Restaurant Good Times

We prepare only fresh foods,

Not frozen semi-finished products 😊

We recommend our venison specialties  
from our own farm breeding and hunting grounds

Opening hours:

April and May

Friday 16:00-21:00

Sat-Sun: 11:00-21:00

June and September

Mon-Fri: 16-21hod

Sat-Sun: 11-21hod

July and August

Monday through Sunday

from 11.00-21:00

By prior agreement, opening hours may change

Contact: 774 229 336

Web: [www.dobrecasy.cz](http://www.dobrecasy.cz)

We wish you bon appetit.

## *Traditinal Czech meals:*

<i>Fried cauliflower with boiled potatoes and tartar sauce</i>	<i>129,-</i>
<i>Roast fallow deer in sour cream sauce with dumplings</i>	<i>149,-</i>
<i>Deer legs in red wine with mashed potatoes</i>	<i>139,-</i>
<i>Venison goulash with fried potato pancakes</i>	<i>119,-</i>
<i>Venison corned rolls with rice</i>	<i>139,-</i>
<i>(stuffed with pickled cucumber, egg and bacon)</i>	
<i>Fallow deer meat in rose hip sauce</i>	<i>149,-</i>
<i>(with gingerbread dumplings)</i>	

## With the beer:

120g	Smoked fallow deer meat (with pickled vegetable and bread)	89,-
120g	Marinated fallow deer heart (Pastrami) (with chutney, pickled vegetable and bread)	129,-
100 g	Fried pickled Carp (with a good slice of bread, served with onions boar)	55,-
100 g	Utopenec sour pickled sausage (served with bread)	45,-
100 g	Pickled camembert (served with bread)	65,-

## *Soups:*

<i>0,33l</i>	<i>Soup of the day</i>	<i>35,-</i>
<i>0,33l</i>	<i>Consommé</i> <i>(deer and fallow deer meat with vegetable)</i>	<i>45,-</i>

## *Appetizers:*

<i>160g</i>	<i>Our pasties from Good Times</i> <i>(served with love and bread)</i>	<i>89,-</i>
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*Delicate, with almonds, with cranberries,  
with green peppers, with plums,*

<i>120g</i>	<i>Marinated fallow deer heart (Pastrami)</i> <i>(with chutney, pickled vegetable and bread)</i>	<i>129,-</i>
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<i>120 g</i>	<i>Liver in port wine</i> <i>(Herbs, deer or deer liver, bread)</i>	<i>89, -</i>
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## Salads:

300 g	Mix of a lettuce salad with poached egg and mustard seed dressing	129,-
300g	Salad with goat cheese lettuce with walnuts	155,-
200g	Coleslaw (Cabbage, carrots, horseradish, mayonnaise)	89,-
250 g	Greek salad	119,-
250 g	Mixed salad (tomatoes, pepper, cucumber and feta cheese)	109,-
150 g	Small salad	55,-

## FRESH FISH from our MILL WHEEL

### Trout:

200 g      Grilled trout with herb butter      129,-

.....for each additional 50 g we charge 20 CZK

### Carp:

150 g      Carp fries with herbs      149, -

150 g      Carp fillet made with butter      119, -

150 g      Carp fillet with creamy almond  
sauce      139, -

150 g      Fried carp schnitzel      125, -  
(classic or gluten-free)

„We make Carp filets but eat with caution for bones“

# HAMBURGERS of GOOD TIMES

200 g Hamburger of fallow-deer and deer meat 159,-  
(meat in light bun with cheddar, onion chutney, lettuce,  
sliced tomato, BBQ)

Side dish is included in the price

200 g Vegetarian hamburger 159,-  
(grilled portobello in whole grain bun with cheddar, lettuce  
grilled vegetable and coriander mayonnaise)

Side dish is included in the price

Sides: French fries, onion rings, Coleslaw, small salad

Add more for just ... 10,-

bacon, cheddar, fried onions, pickled cucumber,  
mayonnaise, jalapenos peppers, fried egg

## Baby meals:

80 g Fallow-deer fried breaded steak 79,-  
with a side dish of your choice

80 g Deer fried breaded steak 79,-  
with a side dish of your choice

70g Children's Hamburger 89,-  
( ground grilled steak in a bun with cheddar, ketchup,  
lettuce, tomato and side dish of your choice)

**Side dishes:** seasonal vegetables stewed in butter, French fries,  
potato puree with carrots, boiled potatoes,

200 g Corn cobs 29,-

120 g Sweet dumplings 59,-  
(with blueberries, strawberries or dark fruit sauce)



# VENISON MEAT of our farm breeding

## Steaks:

200g      Deer steak      319,-

Side dish and sauces is included in the price

200g      Fallow deer steak      329,-

Side dish and sauces is included in the price

*Side dishes servered with steaks:* rice, mashed potatoes, French fries, small salad, onion rings, seasonal vegetables stewed in butter, roasted vegetables, green beans with bacon

*Sauces served with steaks:* Demi-glace, with plums, with green pepper, baked garlic, hunter's (mushrooms, capers, onion, cucumber, cream)

*Schnitzel:* (breaded-steak, cutlet) also possible as gluten-free

150g      Fried roe-deer schnitzel      149,-

150g      Fried Fallow-deer schnitzel      159,-

## Sides:

200 g	Rice	30,-
150 g	French fries	30,-
150 g	Onion rings	35,-
150 g	Fried potato pancakes	45,-
200 g	Mashed potatoes with onions	35,-
200 g	Boiled potatoes	25,-
200 g	Seasonal vegetables	35,-
200 g	Potato puree with carrot	30,-
200 g	Corn cob	29,-
200 g	Roasted vegetables	55,-
200 g	Green beans with bacon	45,-
150 g	Small salad	55,-
30 g	Fried egg	10,-

Dips and sauces: mustard, ketchup, Tartar sauce,

BBQ sauce, mayonnaise,

50 g 10, -

# BINGO!

most exclusive deer and fallow-deer,  
unfortunately very limited.....

*Yes, it is true sirloin.*

*The best and most delicate ...*

200 g	Steak „Tartare“ (Hand-scraped, garlic toast, heart's content .....	349, -
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**THIS meal NOT available for ADVANCE BOOKING**

*(you're lucky or you're not)*

## Sweets:

Pancake chocolate 59,-

Pancake with ice cream 59,-

Pancake with banana 59,-  
(In season with fresh fruit)

Desserts: the day 25,-

## Ice cream:

1 scoop of vanilla 15,-

1 scoop of walnut 15,-

1 scoop of chocolate 15,-

(Served in a cone or dish)

add for just ... 10,-

homemade whipped cream, almond flakes, bananas,  
chocolate, caramel, biscuit,

## Non alcoholic drinks

0.33 l	Bonaqua	20,-
0,75 l	Römerquelle	59,-
0.25 l	Coca-Cola	25,-
0.25 l	Ginger ale	25,-
0.25 l	Tonic	25,-

Draught Ale	0.3/0.4/0.5 l
Šofocola, Grapes, Multivitamines	15/20/25,-
Raspberries (occasionally)	

## Lhenický 100% natural juice

	0.2/0.3l
Apple	24/36,-
Pear	24/36,-
Strawberry	24/36,-
Black currant, plum, cherry, peach, red currant ... (Occasionally ask our staff)	

0.33 l	Cider	38,-
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Draft beer 0.3/0.5 l

Bernard 12° 32/38,-

Bernard 10° unfiltered  
(occasionally) 30/36,-

Bernard 12° dark  
(occasionally) 32/38,-

Bernard 0° Free non-alcoholic  
(occasionally) 30/36,-

### Beer in bottles

0.5 l Bernard Free bright 30,-

0.5 l Bernard Free semi-dark 30,-

0.33 l Bernard 12° black 30,-

0.5 l But Bernard 40,-

0.33 l Pilsner Urquell 12° 30,-

### Aperitifs (0.1 l)

Port wine 38,-

Martiny Bianco, Dry 42,-

Cinzano Bianco, Rosso 42,-

## Hot drinks:

Espresso	28,-
Picollo	28,-
Latte Macchiato	38,-
Cappucino	36,-
Viennese coffee	38,-
Algerian coffee	41,-
Irish coffee	54,-

**LEONORA 100% Arabica** (freshly roasted coffee)  
originating in Brazil and Columbia

Turkish coffee	25,-
Instant coffee	25,-
Whipped cream	10,-
Milk (creamer)	3,-
Milk (hot or cold)	20,-
Cocoa	25,-
Tea (according to offer)	25,-
Grog	38,-

## Alcoholic beverages (0.04 liters)

Tullamore Dew	52,-
Chivas Regal 12 years	77,-
Jameson	52,-
Jack Daniels, Jack Daniels Honey	57,-
Metaxa *****	52,-
Hennessy V.S. Cognac	77,-
Beefeter Gin	42,-
Slivovitz	38,-
Jägermeister	42,-
Becherovka (original Czech herbal liquor)	42,-
Fernet Stock, Fernet Stock Citrus	33,-
Finlandia Vodka	42,-
Havana Club 3 years	42,-
Legendario Elixir de Cuba	57,-
Tuzemák Jindřichohradecký (rum)	27,-
Jelzin Gold, Black, Apple	25,-
Spišská borovička (Slovak gin)	33,-
Eggnog	26,-



## Champagne:

0.7 l	Bohemia Sekt Demi sec	259,-
0.7 l	Bohemia Sekt Brut	259,-

## The wines served by the glass:

### white:

0.2 l	Chardonnay	32,-
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### red:

0.2 l	Cabernet Sauvignon	32,-
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... Other wines: according to the wine list ...