

☐ COFFEE

Ristretto	59
Stronger espresso, 15-20 ml of coffee	
Espresso	59
Classic espresso, 25-30 ml of coffee	
Espresso Macchiato	65
Espresso with milk foam	
Espresso Lungo	59
Espresso with more water	
Doppio	85
Espresso with double portion of coffee, 50-60 ml of coffee	
Cappuccino	75
Espresso with hot milk and milk foam	
Flat white	86
Cappuccino with double espresso	
Caffé Latte Macchiato	79
Espresso with hot milk and milk foam	

☐ COFFEE SPECIALS

Angelo nero	79
Espresso, amaretto syrup, dark rum, whipped cream	
Marocchino	70
Espresso with chocolate dip and milk foam	
Cappuccino Aroma	79
Selection of aroma: hazelnut, amaretto, chocolate, caramel, orange	
Espresso tonic	85
Espresso with Fentiman's rose lemonade	
Espresso con panna	65
Espresso with whipped cream	
Viennese coffee	75
Espresso with whipped cream	
Irish coffee	115
Espresso, Jameson, whipped cream	
Algerian coffee	85
Espresso, eggnog, whipped cream	
Hario V6o	85
250 ml, coffee Illy Monoarabica daily offer	
Hario V6o	225
600 ml, coffee Illy Monoarabica daily offer, suitable for 1-3 persons	
French Press	120
400 ml, coffee Illy Monoarabica daily offer, suitable for 2 persons	

☐ ICE COFFEE

illy espresso freddo	75
Espresso, sugar syrup, ice	
illy cappuccino freddo	75
Espresso, sugar syrup, milk, ice	

☐ HOT BEVERAGES

Next Door chocolate	89
Hot chocolate, ginger bread, whipped cream	
Don Papa chocolate	115
Hot chocolate, rum, whipped cream	
Amaretto chocolate	97
Hot chocolate, amaretto, whipped cream, almond	
Mulled wine - Mulled white or red wine	95
Mulled wine non alcoholic	79
Krambambule	90
Mulled wine with rum and amaretto syrup	

☐ SHAKES

vanilla, chocolate, banana, strawberry and with Bailey's	129
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☐ FRESH TEA

Fresh ginger tea, Mint leaves tea	89
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☐ Ronnefeldt Tea-Caddy

Earl Grey flavoured black tea	
Morgentau flavoured green tea	
Fruity Camomile camomile tea	
English Breakfast black tea	
Rooibos Cream Orange flavoured herbal tea	
Ayurveda Herbs & Ginger herbal tea	
Sweet Berries fruit tea with strawberry and raspberry flavor	

☐ Ronnefeldt "Tea Star" Loose Tea

Jasmin Pearls flavoured green tea	
Darjeeling Springtime black tea	
Splendid Earl Grey flavoured black tea	
Finest Shizuoka Sencha green tea	

☐ BREAKFAST MENU

Buffet breakfast NEXT DOOR 7:00 - 10:30	359
Including juice, tea and freshly brewed coffee	
Breakfast NEXT DOOR 7:00 - 10:30	229
Birchermüsli with yogurt mousse, fresh orange-matcha smoothie, spelt biscuits with chia seeds	
English breakfast	259
Toast, 2 fried eggs, bacon, beans, sausage, marmelade	
American breakfast	255
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown	
Eggs Benedikt with ham	179
Eggs Benedikt with smoked salmon	209
Sausages with mustard, horseradish and bread	155
Selection of sliced fruit	145
Pancakes with maple syrup and whipped cream	129
Homemade baked müsli with yogurt espuma	105

☐ EGG DISHES

3 Soft boiled eggs au glass	139
3 Soft boiled eggs with chive and parmesan	149
3 Soft boiled eggs with horseradish and butter	143
3 Scrambled eggs with onion	129
3 Scrambled eggs with onion and bacon	125
Traditional Ham & Eggs / 3 eggs	145

☐ 3 EGGS OMELETTES

Omelette with herbs and cheese	145
Omelette with ham	163
Omelette with cheese	149
Omelette Parisienne	155
with cheese and mushrooms	

☐ VIENNOSERIE 7:00 - 10:30

Homemade cake	55
Bread basket with butter - 1 person	33
Butter, margarine, honey, jam - 1 piece	30

☐ JUICES

Fresh juice - orange or grapefruit	0,20 l	109
Fresh juice - apple or carrot	0,20 l	109
Juice	0,20 l	59
orange, apple, pineapple, peach, strawberries, tomato, pear, red currant, cranberries, grapefruit		

☐ FRESH COCKTAILS 0,30 l

NEXT DOOR orange, grapefruit, lemon, ginger	129
IMPERIAL orange, banana, strawberries, yogurt, milk	129
DIVINIS banana, blueberries, yogurt, milk	129
TRIBECA apple, strawberries, lime	129
HANGOVER orange, apple, carrot, celery, ginger	129

☐ SOFT DRINKS

Crodino Spritz	0,25 l	130
Homemade lemonade	0,30 l	98
orange, lemon, ginger		
Homemade apple lemonade	0,30 l	98
with sorbet		
Bio lemonade	0,25 l	89
ginger, elderberry, elderberry with rose		
Pepsi, Pepsi no calories	0,25 l	59
Mirinda	0,25 l	59
Tonic	0,25 l	59
Canada Dry	0,25 l	59
7 UP	0,25 l	59

☐ WATER

Mattoni sparkling, gently sparkling	0,33 l	59
Mattoni sparkling	0,75 l	97
Aquila still	0,33 l	59
Aquila still	0,75 l	97
San Benedetto sparkling, still	0,75 l	119
Krondorf naturally carbonated	1 l	159

Unique Czech mineral water containing its original natural carbon dioxide of 3 g/liter

☐ VINOJET 0,15 l

VINOJET system allows us to offer our guests a wide range of quality wines sold by glass. Vacuum significantly slows down the oxidation processes thanks to a very precise instrument setting, allowing us to keep the wine 21 days from the first opening.

Your waiter will be pleased to present the current offer.

☐ WHITE WINES 0,15 l

Riesling Trocken	125
Müller Catoir, dry, Pfalz, Germany	
Chardonnay	135
Biza, late harvest, dry, Cejkovice, Moravia, Czech	
Pinot Grigio "Colle Ara" DOC	155
Albino Armani, dry, Valdadige Terra dei Forti, Italy	

☐ RED WINES 0,15 l

Pinot Noir	159
Balaz, selection of grapes, dry, Dolni Dunajovice, Moravia, Czech	
Cuvée Frankovka, Merlot	145
St.Andrea, dry, Eger, Hungary	
Cabernet Sauvignon	159
Caruso & Minini, dry, Sicily, Italy	
Valpolicella Classico	155
Albino Armani, dry, Veneto, Italy	

☐ ROSE WINES 0,15 l

Cabernet Sauvignon - Rosé	135
Bíza, late harvest, dry, Cejkovice, Moravia, Czech	

☐ DESSERT WINES 0,05 l

Pálava - botrytic selection	125
Pechor, selection of grapes, sweet, Hustopece, Moravia, Czech	
Tokaji Aszú 3 puttonyos	120
Oremus, sweet, Hungary	

☐ SPARKLING WINES

Taittinger Brut Réserve	0,10 l	229
House Champagne, France		
Prosecco DOCG Millesimato Superiore	0,15 l	149
La Farra, extra dry, Italy		
Chateau Bzenec Brut Ryzlink Rynsky	0,15 l	149
Chateau Bzenec, Dry, Bzenec, Moravia, Czech		

☐ DRAFT BEER


NEXT DOOR BEER 13°	0,30 l	59
	0,50 l	69

Special 7malt semi dark beer from Czech brewery Vimperk, unfiltered and unpasteurized.

Bernard lager 12°	0,30 l	59
	0,50 l	69

Bernard Free non alcoholic	0,30 l	49
	0,50 l	59

☐ BOTTLED BEER



Bernard gluten-free 	0,50 l	65
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☐ APERITIVES

Crodino Spritz non alcoholic	0,25 l	130
Aperol Spritz	0,25 l	139
Kir Royal	0,15 l	129
Pernod pastis	2 cl	70
Campari	10 cl	119
Martini Extra Dry, Bianco, Rosso	10 cl	99
Andresen Porto tawny	4 cl	89
Andresen Porto colheita	4 cl	109
Crodino non alcoholic	10 cl	59
Lustau sherry Fino Jarana - very dry	4 cl	109
Lustau sherry Oloroso Don Nuno, dry	4 cl	139
Lustau sherry	4 cl	159
Pedro Ximénez, San Emillio - very sweet		

Please ask service for the complete wine list.

☐ APPETIZERS

Carpaccio of veal head 	219
with fresh horseradish and marinated hops	
Terrine of pheasant 	255
with mushroom pesto and juniper sauce	
Parfait of fresh goat cheese	239
with pecan nuts and tomato-citrus fruit sauce	
Tartar of beef	279
with sauce of yolk and wild pepper served with toasted white bread	
Marinated duck breast	359
with marinated vegetable and homemade brioche	
Roasted Foie Gras	369
with green peas, mushrooms and duck black pudding	
Prague snails 5 pcs	255
with lettuce and sauce of garlic and parsley	
Praline of lobster	295
with green apple salad	



☐ SOUPS

Crayfish soup	159
with Armagnac and ravioli	
Beef broth	115
with semolina dumplings	



GLUTEN-FREE MEALS


☐ SALADS

Salad of beetroot and fennel 	215
with lime cheese and pink grapefruit	
Spicy carrot salad 	255
with salmon marinated in beetroot and ginger	
Caesar salad	239
with garlic croutons	
Portion of chicken breast	93

☐ SANDWICHES

Chicken Club Sandwich	279
with bacon and french fries	
Croque Monsieur	249
with ham and cheese	
Organic beef Burger	279
with parmesan and dried tomatoes	

☐ VEGETARIAN SELECTION

Croquettes of baked eggplant	229
and sweet potatoes with sauce of goat yogurt	
Soufflé of cepe	269
with truffle gnocchi	
Puy lentils 	239
with poached egg, vegetables and herb sauce	

Appetizers

MAIN COURSES

Fish of the day

Roulade of rabbit saddle  349

with mashed parsley and buttermilk

Tenderloin of wild boar  455

with mushrooms in red wine and roasted onions

Breast of free range chicken  379

with candied nuts sauce and fresh corn purée

Grilled Flat Iron Steak  445

with roasted tomato, potatoes Pont Neuf
and rosemary sauce

Leg of veal with sauce of cepes 385

and parsley dumplings

Braised cheeks of suckling pig 395

in dark beer with mashed potatoes
and roasted root vegetables

SIDE ORDERS


Creamy mashed potatoes  79


Spaetzle 79

Potato gnocchi with breadcrumbs 79

French Fries  79

Daily vegetables  79

Mixed salad with house dressing  95

Cucumber salad with sour cream  90

Bread basket with spread 49

CZECH SPECIALS

Leg of duck 347

with caramelized white cabbage
and potato gnocchi with breadcrumbs

Braised beef with creamy sauce 279

with bread dumplings and cranberries

Fried veal schnitzel 379

with creamy mashed potatoes

CHEF'S SIGNATURE DISHES

Sautéed rabbit kidneys 379

with mustard sauce, Savoy cabbage
and potato doughnut

Veal tripes with smoked paprika 279

with Prague ham and marjoram bun

Steak of tuna 495

with sauce béarnaise and baked potatoes

THE LIST OF ALL CONTAINED
ALLERGENS IS AVAILABLE
UPON REQUEST.

OUR PARTNERS:



☐ VODKA / 4 cl

Finlandia	99
Absolut Blue	99
Vodka Belvedere	187
Grey Goose	179
Beluga Noble	189

☐ RUM / 4 cl

Havana Club Anejo	95
Captain Morgan Black	95
Trois Rivières V.S.O.P, Martinique	169
Appleton Estate 21 yo, Jamaica	309
Turquoise Bay, Amber, Mauritius	149
Ron Zacapa Reserva Limitada 19, Guatemala	297
Millonario XO Rossi & Rossi, Peru	339
Diplomático Single Vintage 05, Venezuela	339
Don Papa, Philippines	149

☐ GIN / 4 cl

Beefeater	98
Bombay Sapphire	99
Tanqueray	119

☐ TEQUILA / 4 cl

Olmecca Silver, Gold	109
Don Julio Añejo	189

☐ WHISKY / 4 cl

Tullamore Dew	119
Jameson	119
Chivas Regal	139
Ballantines	119
Jim Beam	119
Jack Daniel's	119
Johnnie Walker red label	119
Johnnie Walker black label	149

☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years old	239
Dalwhinnie 15years old	239
Lagavulin 16years old	239
Glenkinchie 12years old	239
Glenmorangie 10years old	239

☐ COGNAC / BRANDY / 4 cl

Chateau de Montifaud Reserve M.Vallet 13 y.	169
Bache Gabrielsen XO 20 y.	179
Bache Gabrielsen Thomas Prestige XO 25 y.	197
Francois Peyrot Heritage 50 y.	305
Hennessy VS	159
Hennessy XO	279
Ximenez - Spínola, Criaderas 10.000 Botellas	299

☐ CALVADOS / ARMAGNAC / GRAPPA / 4 cl

Armagnac VSOP, La Maison Castarède	189
Pommeau de Normandie, Drouin	119
Calvados 8 ANS d'Age, Roger Groult	189
Bas Armagnac Maison Gélas 25 y.	169
Francis Lacave Armagnac Basquaise XO 20 y.	149
Grappa Marzadro - Gewürztraminer	229
Grappa Marzadro - Le Diciotto Lune	209
Grappa Berta - Moscato	197

☐ LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil	2 cl/4 cl	75/149
Apricot brandy Žufánek		119
Pear brandy Žufánek		119
Becherovka/Becherovka Lemond		79
Altfernet Original/Spiced		109
Cointreau		95
Bailey's		95
Metaxa*****		139
Gölles - Pear Williams	2 cl/4 cl	129/245
Gölles - Aged plum	2 cl/4 cl	105/205
Gölles - Aged apple	2 cl/4 cl	120/235
Kleiner Wild Pin		229
Kleiner Apricot x.o.		359
Kleiner Silver Plum		194

COCKTAILS

LOCAL COCKTAILS 175

Gin&Tonic

Gin Tanqueray, Tonic East Imperial

Cosmopolitan by Next Door

Grand Marnier, cognac, lime and cranberry juice

CLASSIC COCKTAILS 169

Perfekt Champagne Cocktail

Metaxa, sparkling wine, brown sugar, Angostura

Red Moon

Becherovka, blackcurrant juice, soda, slice of orange

Martini Cocktail

Gin, Vermouth dry, olive or slice of lemon

Vodkatini Cocktail

Vodka, Vermouth dry, olive or slice of lemon

Manhattan

Canadian whisky, Vermouth rosso, Angostura, cocktail cherry

Margarita

Tequila, Cointreau, lemon juice, salt

Daiquiri

White rum, lemon juice, Cointreau, sugar syrup

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice

Bloody Mary

Tomato juice, vodka, worchester, tabasco, salt, pepper

Harvey Wallbanger

Vodka, Galliano, orange juice

Caipirinha

Pitu rum, limes, cane sugar

Mojito

White rum, limes, mint, cane sugar, soda

Mai Tai

White rum, dark rum, almond syrup, orange and pineapple juice

Old Fashioned

Bourbon, brown sugar, Angostura

Negroni

Gin, Martini Rosso, Campari

Fruit Frozen Margarita

Tequila, Cointreau, lime juice, strawberries

170

Long Island Ice Tea

Vodka, Tequila, white rum, Gin, Cointreau, cola, lemon juice

Whiskey Sour

Bourbon, lemon juice, sugar syrup

Gin Fizz

Gin, sour mix, soda, sugar, lemon juice

Black Russian

Vodka, Kahlua

White Russian

Vodka, Kahlua, cream

Piña Colada

White rum, coconut syrup, fresh pineapple juice, slice of pineapple

Strawberry Colada

White rum, coconut syrup, strawberry syrup, fresh pineapple juice, cream, strawberry

NON ALCOHOLIC COCKTAILS 134

Virgin Mojito

Lime, apple juice, cane sugar, mint, soda

Coconut Dream

Pineapple fresh juice, cream, coconut syrup, fresh slice of pineapple

Shirley Temple

Grenadina, Ginger Ale, cocktail cherries

Strawberry statement

Apple and orange juice, lime juice, strawberry syrup

N E X T D O O R

Zlatnická 3, 110 00 Praha 1

Nextdoor Zlatnická s.r.o.

IČO: 0454 0751, DIČ: CZ0454 0751

February 2020

Chefs: Zdenek Pohlreich & Ondrej Jina

Restaurant Manager: Vaclav Plzak

We gladly provide half portion serving at 60% charge.

All prices are in CZK, including 15% or 21% VAT.

We add 10% service charge to groups from 9 guests.

Should you be satisfied with our services 10% discretionary service charge will be added to your final bill.

COSMOPOLITAN HOTEL HISTORY

Goldsmiths Street began to emerge in the late 14th century west of the gardens, which were originally the Bishop's Court. From the 15th century was already used the name Zlatnická, because the goldsmiths began to settle in the street.

The entire Petrska quarter was affected by the construction of the Old Town and New Town walls. Peter Square was the center of the northern part of the New Town (founded in 1348), it is one of the oldest sites of Prague.

The hotel building was built during 1889-1890 by the famous architect Karel Janda for the Burgher brotherhood of the Prague tapster as their federal house.

Originally it has been a beautiful Neo Renaissance palace house, which consisted of two buildings connected with a stair wing. The facade, the walls on the ground floor and around the front door were decorated with valuable stucco decoration. Above the portal was preserved a pair of statues, where a boy symbolizes the abundance and a girl with the anchor the hope.

Since 1920 the building was the seat of the Association of Hoteliers and restaurateurs of Czechoslovakia, founded for the protection of interests of this professional group and for the edification of the hotel industry in Czechoslovakia. The Association published magazine Hotelier and other professional publications.

After the 2nd World War, the Association of Hoteliers was cancelled and there was founded an Economic group innkeepers trades, spas and sporting activities, the Central Union of Transport and other institutions. After the nationalization of hotels and restaurants, the building became the property of Prague.

Quality building with elegant interiors was left without repairs since the nationalization until 2015. All its parts were gradually completely devastated.

Complete reconstruction began in 2015. In just one year was built a new section with hotel rooms and with the help of sculptors and painters we managed to completely restore the historically valuable frescoes and stucco decorations in the restaurant.