
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.

☐ COFFEE

Ristretto 78

Stronger espresso, 15-20 ml of coffee

Espresso 78

Classic espresso, 25-30 ml of coffee

Espresso Macchiato 85

Espresso with milk foam

Espresso Lungo 78

Espresso with more water

Doppio 105

Espresso with double portion of coffee,
50-60 ml of coffee

Cappuccino 95

Espresso with hot milk and milk foam

Flat white 110

Cappuccino with double espresso

Caffé Latte Macchiato 105

Espresso with hot milk and milk foam

☐ COFFEE SPECIALS

Angelo nero 115

Espresso, amaretto syrup, dark rum, whipped cream

Marocchino 95

Espresso with chocolate dip and milk foam

Cappuccino Aroma 105

Selection of aroma: hazelnut, amaretto,
chocolate, caramel, orange

Espresso tonic 98

Espresso with Fentiman's rose lemonade

Espresso con panna 89

Espresso with whipped cream

Viennese coffee 105

Espresso with whipped cream

Irish coffee 145

Espresso, Jameson, whipped cream

Algerian coffee 135

Espresso, eggnog, whipped cream

Hario V6o 149

250 ml, coffee Illy Monoarabica daily offer

Hario V6o 275

600 ml, coffee Illy Monoarabica daily offer,
suitable for 1-3 persons

French Press 159

400 ml, coffee Illy Monoarabica daily offer,
suitable for 2 persons

☐ ICE COFFEE

illy espresso freddo 95

Espresso, sugar syrup, ice

illy cappuccino freddo 95

Espresso, sugar syrup, milk, ice

☐ HOT BEVERAGES

Next Door chocolate 129

Hot chocolate, ginger bread, whipped cream

Don Papa chocolate 139

Hot chocolate, rum, whipped cream

Amaretto chocolate 129

Hot chocolate, amaretto, whipped cream, almond

Mulled wine - Mulled white or red wine 139

Mulled wine non alcoholic 99

Krambambule 139

Mulled wine with rum and amaretto syrup

☐ SHAKES

vanilla, chocolate, banana, strawberry 149
and with Bailey's

☐ FRESH TEA

Fresh ginger tea, Mint leaves tea 105

☐ Ronnefeldt Tea-Caddy 105

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 129

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	399
Including juice, tea and coffee of your choice	
Breakfast NEXT DOOR 7:00 - 10:30	269
Birchermüsli with yogurt mousse, fresh orange-matcha smoothie, spelt biscuits with chia seeds	
English breakfast	309
Toast, 2 fried eggs, bacon, beans, sausage, marmelade	
American breakfast	309
Two eggs (fried or scrambled), bacon, tomato, sausage, hash brown	
Eggs Benedikt with premium ham of Mangalica	259
Eggs Benedikt with smoked salmon	269
Sausages with mustard, horseradish and bread	189
Selection of sliced fruit	185
Pancakes with maple syrup and whipped cream	175

☐ EGG DISHES

3 Soft boiled eggs au glass	159
3 Soft boiled eggs with chive and parmesan	175
3 Soft boiled eggs with horseradish and butter	169
3 Scrambled eggs with onion	155
3 Scrambled eggs with onion and bacon	165
Traditional Ham & Eggs / 3 eggs	175

☐ 3 EGGS OMELETTES

Omelette with herbs and cheese	173
Omelette with ham	189
Omelette with cheese	183
Omelette Parisienne	180
with cheese and mushrooms	

☐ VIENNOSERIE

Bread basket with butter - 1 person	67
Butter, margarine, honey, jam - 1 piece	35
Croissant au beurre	73
Croissant - pistachio, vanilla, nougat	95

☐ JUICES

Fresh juice - orange or grapefruit	0,20 l	129
Fresh juice - apple or carrot	0,20 l	129
Juice - of your choice	0,20 l	65

☐ FRESH COCKTAILS 0,30 l

NEXT DOOR orange, grapefruit, lemon, ginger	149
IMPERIAL orange, banana, strawberries, yogurt, milk	149
DIVINIS banana, blueberries, yogurt, milk	149
TRIBECA apple, strawberries, lime	149
HANGOVER orange, apple, carrot, celery, ginger	149

☐ SOFT DRINKS

Crodino Spritz	0,25 l	139
Homemade lemonade orange, lemon, ginger	0,30 l	109
Homemade apple lemonade with sorbet	0,30 l	109
Bio lemonade ginger, elderberry, elderberry with rose	0,25 l	109
Pepsi, Pepsi no calories	0,25 l	85
Mirinda	0,25 l	85
Tonic	0,25 l	85
Canada Dry	0,25 l	85
7 UP	0,25 l	85

☐ WATER

Mattoni sparkling, gently sparkling	0,33 l	65
Aquila still	0,33 l	65
Purezza sparkling, still	0,75 l	90
Premium water - freshly filtered water		
Saint-Géron	0,75 l	185
naturally sparkling mineral water		
Finely sparkling water naturally enriched with carbon dioxide from the Auvergne region in central France.		

COCKTAILS

LOCAL COCKTAILS 209

Gin&Tonic

Gin Citadelle Original, Tonic East Imperial

Cosmopolitan by Next Door

Grand Marnier, cognac, lime and cranberry juice

CLASSIC COCKTAILS 199

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

Long Island Ice Tea 229

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 149

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

December 2023

Chefs: Zdenek Pohlreich & Ondrej Jina

Restaurant Manager: Vaclav Plzak

We gladly provide half portion serving at 60% charge.

The stated prices include the statutory 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.

☐ VODKA / 4 cl

Absolut Blue	120
Vodka Belvedere	195
Grey Goose	190
Beluga Noble	200

☐ RUM / 4 cl

Trois Rivières V.S.O.P, Martinique	215
Appleton Estate 21 yo, Jamaica	439
Turquoise Bay, Amber, Mauritius	169
Millonario XO Rossi & Rossi, Peru	379
Diplomático Single Vintage, Venezuela	439
Don Papa, Philippines	189

☐ GIN / 4 cl

Bohemian Gin	145
Normindia	145
Bombay Sapphire	120
Citadelle Original	139

☐ TEQUILA / 4 cl

Olmecca Silver, Gold	125
Don Julio Añejo	195

☐ WHISKY / 4 cl

Tullamore Dew	129
Jameson	129
Chivas Regal	149
Jim Beam	129
Jack Daniel's	129
Johnnie Walker red label	129
Johnnie Walker black label	159

☐ SINGLE MALT WHISKY / 4 cl

Cragganmore 12years old	247
Dalwhinnie 15years old	247
Glenkinchie 12years old	247
Glenmorangie 10years old	247

☐ COGNAC / BRANDY / 4 cl

Chateau de Montifaud Reserve M.Vallet 13 y.	175
Bache Gabrielsen XO 20 y.	245
Bache Gabrielsen Thomas Prestige XO 25 y.	265
Bache Gabrielsen Hors d'Age	465
Francois Peyrot Heritage 50 y.	455
Hennessy VS	199
Hennessy XO	375
Godet XO Gastronomer Organic	389
Pierre Vallet XXO	425

☐ CALVADOS / ARMAGNAC / GRAPPA / 4 cl

Armagnac VSOP, La Maison Castarède	195
Calvados 8 ANS d'Age, Roger Groult	195
Bas Armagnac Maison Gélas 25 y.	265
Francois Lacave Armagnac Basquaisse XO 20 y.	175
Grappa Marzadro - Gewürztraminer	235
Grappa Marzadro - Le Diciotto Lune	229
Grappa Berta - Moscato	205

☐ LIQUEURS / SPIRITS / 4 cl

Plum brandy Navrátil	2 cl/4 cl	82/152
Apricot brandy Žufánek		139
Pear brandy Žufánek		139
Becherovka/Becherovka Lemond		99
Altfernet Original/Spiced		119
Cointreau		99
Bailey's		99
Metaxa*****		139
Gölles - Pear Williams	2 cl/4 cl	159/265
Gölles - Aged plum	2 cl/4 cl	159/265
Gölles - Aged apple	2 cl/4 cl	147/245
Prune l'Occitane, Maison Gélas		209
Liqueur Poire Williams & Cognac, Francois Peyrot		145

WINE BY THE GLASS

The staff will be happy to inform you about the current offer of wines by the glass.

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.

WHITE WINES 0,15 l

Chardonnay 165

J. Kadrnka, late harvest, Březí, Moravia

Pinot Grigio DOC 165

Bidoli, dry, Grave del Fiori, Italy

RED WINES 0,15 l

Frankovka VOC 169

J. Stávek, dry, Velké Němčičky, Moravia

Valpolicella Classico 165

Albino Armani, dry, Veneto, Italy

ROSE WINES 0,15 l

Zwiegeltrebe Rosé 155

Nittnaus, dry, Burgenland, Austria

DESSERT WINES 0,05 l

Ryzlink Vlašský 145

Perná, Volařík, sweet, Moravia, Czech

Tokaji Aszú 3 puttonyos 189

Oremus, sweet, Hungary

SPARKLING WINES

House Champagne, France 0,10 l 265

Prosecco Valdobbiadene DOCG 0,15 l 159

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 69

0,50 l 89

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

Bernard lager 12° 0,40 l 85

Bernard Free non alcoholic 0,30 l 65

0,50 l 89

BOTTLED BEER

Bernard gluten-free ☒ 0,50 l 85

APERITIVES

Crodino Spritz non alcoholic 0,25 l 139

Aperol Spritz 0,30 l 169

Kir Royal 0,15 l 159

Pernod pastis 2 cl 70

Campari 10 cl 147

Martini Extra Dry, Bianco, Rosso 10 cl 135

Justinos Madeira Fine Rich 3 Y.O. 4 cl 99

Justinos Madeira colheita 1997 4 cl 169

Crodino non alcoholic 10 cl 73

Lustau sherry Fino Jarana - very dry 4 cl 127

Lustau sherry Oloroso Don Nuno, dry 4 cl 145

Lustau sherry 4 cl 165

Pedro Ximénez, San Emillio - very sweet

Please ask service for the complete wine list.

APPETIZERS

- Carpaccio of veal head** ☒ 289
with fresh horseradish and marinated hops
- Terrine of deer** ☒ 315
with cranberry sauce and carrot chutney
- Parfait of fresh goat cheese** 295
with pecan nuts and tomato-citrus fruit sauce
- Tartar of beef** 359
with sauce of yolk and wild pepper
served with toasted white bread
- Roasted Foie Gras** 399
with green peas, mushrooms
and duck black pudding
- Prague snails 5 pcs** 295
with lettuce and sauce of garlic and parsley

CHEF'S SPECIALS

- Parmasan parfait Vacche Rosse** ☒☒ 320
with tomato espuma, basil and cured
pork pluma ham
- Smoked brook trout** ☒☒ 325
with light potato salad, citrus
vinaigrette and caviar
- Stuffed quail leg** ☒☒ 395
with sweet pointed cabbage salad
and marinated vegetables



GLUTEN-FREE MEALS

SALADS

- Young pea salad** ☒☒ 415
with marinated wagyu, yuzu vinaigrette
and bean pods
- Spicy carrot salad** ☒☒ 330
with salmon marinated in beetroot and ginger
- Caesar salad** 279
with garlic croutons
- Mixed salad** ☒☒ 110
with house dressing
- Portion of chicken breast** 120

SANDWICHES

- Chicken Club Sandwich** 320
with bacon and french fries
- Organic beef Burger** 329
with parmesan and dried tomatoes

SOUPS

- Crayfish soup** 185
with Armagnac and ravioli
- Beef broth** 149
with marrow dumplings and root vegetables

MAIN COURSES

Fish of the day

Roulade of rabbit saddle ☒ 415

with mashed parsley and buttermilk

Tenderloin of wild boar ☒ 520

with glazed carrot and white goose liver sauce

Breast of free range chicken ☒ 437

with king oyster mushroom, shitaké and green pepper sauce with wasabi

Grilled Flat Iron Steak 535

with roasted tomato, potatoes Pont Neuf and rosemary sauce

Leg of veal with sauce of cepes 449

and parsley dumplings

Ibérico pork cheeks 457

in dark beer with mashed potatoes and roasted root vegetables

VEGETARIAN AND VEGAN SELECTION

Croquettes of baked eggplant 315

sweet potatoes and sweetcorn sauce

Soufflé of cepe 335

with truffle gnocchi

Puy lentils ☒ 299

with poached egg, vegetables and herb sauce

CZECH SPECIALS

Leg of duck 399

with caramelized white cabbage and potato gnocchi with breadcrumbs

Braised beef with creamy sauce 329

with bread dumplings and cranberries

Fried veal schnitzel 449

with creamy mashed potatoes

NEXT DOOR SIGNATURES

Sautéed rabbit kidneys 415

with mustard sauce, Savoy cabbage and potato doughnut

Veal tripes with smoked paprika 329

with Prague ham and marjoram bun

Steak of tuna in seasoned crust 635

with sauce béarnaise and baked potatoes

SIDE ORDERS

Creamy mashed potatoes ☒ 110

Spatzle 110

Potato gnocchi with breadcrumbs 110

French Fries 110

Baked potatoes ☒ 110

Daily vegetables ☒ 110

Cucumber salad with sour cream ☒ 110

Bread basket with spread 67

THE LIST OF ALL CONTAINED ALLERGENS IS AVAILABLE UPON REQUEST.