A look back in history

July 1996

The idea to establish Malevil Ranch is born, land allocated, and the first project drafted

November 1997

Foundation stone laid

July 4, 1998

Grand opening

December 1999

Opening of the indoor riding arena and squash building

September 2001

Departure on an eight-month journey through Africa

October 2001

Opening of the 9-hole golf course

August 2002

Pond built behind the horse riding arena

June 2003

Former stables converted into a bowling alley

April 2004

Five four-bed cabins built and pizzeria opened

May 2004

Opening of the first 18-hole golf course in northern Bohemia

July 2006

Zoo opened and main terrace expanded

May 2012

Botanical garden completed

2013-2015

Construction of cottages and creation of the Malevil Cottage Village

June 2015

Caravan park established

2016

Two new meeting rooms added

2021

Complete renovation of the restaurant bar

2022

Renovation of hotel rooms

2024

1st phase of the renovation of the Pražačka building



Menu

www.malevil.cz



Appetizers

BEEF TARTARE with chili and toasted bread 257 CZK

FRESH CHEESE VEG with honey and marinated beetroot

189 CZK

SMOKED TROUT

with tarator sauce and walnuts

215 CZK

Soups

CHICKEN BROTH

with liver dumplings and vegetables

85 CZK

SOUP OF THE DAY

89 CZK

Salads

CAESAR SALAD

with chicken, bacon, and croutons

269 CZK

MIXED VEGETABLE SALAD VEG

169 CZK

CABBAGE SALAD VEG

90 CZK

Vegeterian meals

POTATO DUMPLINGS VEG with bryndza cheese

239 CZK

+ bacon 50 CZK

HALLOUMI CHEESE FROM HEŘMANICE FARM VEG with ratatouille

POTATO GNOCCHI VEG

275 CZK + Irish bacon 70 CZK

Malevil specialities

BEEF TENDERLOIN FILET with Burgundy mustard sauce and roasted potatoes

PRESSED PORK BELLY

with mashed potatoes and kohlrabi salad

397 CZK

615 CZK

CHICKEN BALLOTINE

with spinach and tarhonya pasta

319 CZK

TROUT

with cauliflower, zucchini, and dill

385 CZK

BEEF CHEEKS

À LA BLANQUETTE with carrots, mushrooms, and potatoes

395 CZK

Traditional Czech cuisine

TRADITIONAL BEEF SVICKOVA IN CREAM SAUCE with malevil dumplings,

cranberries and whipped cream

297 CZK

PORK SCHNITZEL with potato salad

289 CZK

MALEVIL-STYLE **CHICKEN WINGS**

Farm selection

with homemade bread and cabbage salad

287 CZK

GRILLED PORK BELLY

with homemade bread and cabbage salad 367 CZK

Kids menu

CHICKEN SCHNITZEL

with mashed potatoes or fries

177 CZK

TRADITIONAL BEEF **SVICKOVA IN CREAM SAUCE**

with malevil dumplings, cranberries and whipped cream

189 CZK

Desserts

APPLE STRUDEL

with vanilla ice cream and whipped cream

139 CZK

HOMEMADE SWEET BUNS "DUKATOVÉ BUCHTIČKY"

with vanilla custard

145 CZK

Available on request

Let us take care of your family lunch or celebration. Please order at least 3 days before your reservation.

WHOLE DUCK 825 CZK / 1 kg

WHOLE GOOSE 785 CZK / 1 kg

served with a variety of cabbage and dumplings Serves 4 to 6 people

Non-alcoholic drinks

Homemade Lemonade - 0,51	95,-
Linke juices a nectars · 0,2 I	50,-
Coca-Cola · 0,3 I	50,-
Coca-Cola Zero · 0,3 I	50,-
Fanta Orange - 0,3 I	50,-
Sprite · 0,3 I	50,-
Red Bull - 0,25 I	95,-
Kinley Tonic Water · 0,3 I	50,-
Kinley Tonic Ginger - 0,25 I	50,-
Kofola - draft · 0,5 I	58,-
Vinea · 0,25 I	50,-
Toma Natura	
sparkling/still - 0,3 I	48,-
Römerquelle · 0,75 I	95,-
Homemade iced tea · 0,5 I	105,-
Jug of water with fruit . 0,5 I	30,-
Jug of water with fruit 111	50,-

Wine by the glass

	
White Verdejo	90,-
Monte de Reina,	
Toro, Spain . 0,11	
Red Tempranillo	90,-
Monte de Reina,	
Toro, Spain · 0,11	
Sparkling wine	95,-
Prosecco Extra Dry	
Musti Nobilis,	
Veneto, Italy . 0,11	

Beer

Pilsner Urquell 12°.0,31	49,
Pilsner Urquell 12° 0,51	67,
Malevilský Pražan 13°.0,31	49,
Malevilský Pražan 13°.0,51	68,
Beer special of the day 0,41	65,
Frisco · 0,41	75,
Radegast Birell - Non-Alcoholic 0,3 I	38,
Radegast Birell - Non-Alcoholic 0.5 I	55.

Aperitifs

95,- 50,- 50,-		145 145 75 70 80
50,-	FOIL WITE-3 d	00
50,-		
50,-		
95,-	Destillates 4 cl	
50,-		
50,-	Bartida Tuzemak rum	70
го	Dartida razerriak rairi	, 0

Bartida Pear	70,-
Captain Morgan	85,-
Havana rum	80,-
Fernet Stock / Citrus	80,-
Jägermeister	60,-
Absolut vodka	85,-
Grey Goose vodka	85,-
Hendrick's gin	160,-
Tanqueray gin	140,-
Beefeater Pink	95,-
Bartida slivovice	85,-
Metaxa	75,-
Metaxa Private Reserva	330,-
Pastis	80,-
Grappa la Bianca	70,-
Fassbind Vielle	160,-
Zacapa	180,-
El Dorado 12 Y. O.	160,-
Ron Diplomatico Reserva ex.	160,-
Don Papa	150,-
Dos Maderas	170,-
Gold Mauritius	195,-
Ron Barcelo	190,-
Ron Barcelo Dark	220,-
Ron Barcelo Imperial	290,-

Whiskey and Bourbon 4 cl

_	
Chivas Regal	160,
Jack Daniel's	115,
Johnnie Walker Black	150,
Johnnie Walker Red	95,
Tullamore Dew	105,
Jameson	105,
Glenfiddich	170,

Liqueurs 4 cl

Bartida Cherry	60,
Bartida Eggnog	60,
Bartida Peppermint	60,
Becherovka	70,
Bailey's	70,

Cognac 4 cl

Martel V.S.	170,

170 -

Coffee

Espresso	63,
Espresso macchiato	65,
Espresso doppio	90,
Ristretto	63,
Cappuccino	85,
Flat white	95,
Caffè latté	95,
Americano	68,
Viennese coffee	95,
Iced coffee with icecream	105,
Iced coffee, whipped cream	90,
Special milk	40,
All coffees are also	

Hot Drinks

available decaf.

Mia Tea ask your server	65,
Fresh ginger tea	70,
Fresh mint tea	70,
Hot chocolate	95,

Cocktails

Cuba Libre	145,-
Negroni	140,-
Skrewdriver	165,-
Whiskey Sour	160,-
Mimosa	105,-
Espresso Gin Tonic	150,-















