

COFFEE AND DESSERTS  
FROM OUR ROASTING FACILITY AND BAKERY

COFFEE

BIO 100% ARABICA – PERU – El Palomar

espresso (piccolo, lungo)	55,-
espresso double	79,-
espresso macchiato	60,-
cappuccino	75,-
café latté	79,-
americano	80,-
flat white	85,-
coffee with whipped cream	105,-
café amaretto with whipped cream (0,2cl amaretto)	105,-
irish coffee with whipped cream (0,2cl whisky)	105,-
coffee with whipped cream and eggnog (0,2cl eggnog)	105,-
frappé / frappé with ice cream	80,-/95,-
coffee with ice cream and whipped cream	105,-
CHOCO CAFÉ (espresso, chocolate, frothed milk)	89,-
CHOCO CAFÉ Special (espresso, coffee liqueur, chocolate, frothed milk)	105,-
CAFÉ Bombardino (espresso, 1dcl hot eggnog, whipped cream)	115,-

all coffees can be prepared in a decaffeinated variant +10,-  
all coffees can be prepared from non dairy milk + 20,-

TO GO WITH YOUR COFFEE

croissant	39,-
croissant with chocolate / with strawberry jam	49,-
vanilla muffin with dark chocolate	49,-
cookies – homemade butter biscuits	35,-
peanut with cocoa	
walnut	
butter with dark chocolate	
original Horice Rolls 2pc	95,-
(original cinnamon rolls with whipped cream and chocolate)	

CAKES

105,-/pc

We bake our cakes according to our own recipes from selected ingredients every day.  
You can choose from our daily offer in the display case.

MACARONS

38,-/pc

Crisp, soft shells made of almond flour filled with premium white chocolate cream. All macarons are gluten-free.  
You can choose from many colours and flavours according to our daily offer in the display case.

ICE CREAM SUNDAES

3 scoops of home-made vanilla or chocolate ice cream with whipped cream

strawberry-banana	140,-
hot raspberry	145,-
hot cherry	140,-
caramel with nuts	140,-

NON-ALCOHOLIC DRINKS

fresh lemon lemonade 0.4l	75,-
home-made lemonades 0.4l	75,-
raspberry, forest fruits, elderberry, ginger	
Mattoni mineral water 0.33l / 0.75l	49,- / 85,-
Aquila still water 0.33l / 0.75l	49,- / 85,-
jug of still water 1l (lemon, ice)	50,-
Coca Cola/Coca Cola Zero/Tonic 0.33l	55,-
Kofola 0.25l	55,-
juices orange, apple, pear, peach 0.2l	55,-
fresh orange juice 0.2l	79,-

HOT DRINKS

cup of tea (fresh mint/fresh ginger) 0,25l	50,-
cup of tea (Teekanne various flavours) 0,25l	50,-
small pot of tea 0.4l (loose tea: green, black, fruit)	95,-
big pot of tea 0.75l HOT or COLD	115,-
with fresh orange, winter time with apple, green with fresh lemon, minty with honey, with fresh ginger, black with fresh lemon	
hot wine 0,2l	90,-
hot wine with ginger 0,2l	95,-
grog (4cl rum)	80,-
hot apple with cloves 0,2l	75,-
hot pear with cinnamon 0,2l	75,-
hot peach with mint 0,2l	75,-

BEER

Pilsner Urquell 12° (bottled) 0.33l	65,-
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WINE

Poured BIO wines from small family wineries	90,-
red, white, rose – Italy, Spanish 0,2l	
* other offer of wines and alcohol please ask the staff for the wine list	

QUICHES

warm homemade savoury dish (daily menu)

Bacon	95,-
with bacon, cheese and onion	
Mozzarella	95,-
with mozzarella and tomatoes	
Spinach	95,-
with spinach and cheese	

BRUSCHETTE

traditional Italian toasted bread with garlic and olive oil

Tomato	169,-
2pcs toasted bread, garlic, pesto, olive oil, tomatoes, dry tomatoes, capers, parmesan, olives, rucola	
Prosciutto	185,-
2pcs toasted bread, garlic, pesto, olive oil, prosciutto, tomatoes, dry tomatoes, capers, parmesan, olives, rucola	
Gorgonzola	175,-
2pcs toasted bread, garlic, pesto, olive oil, gorgonzola, dry tomatoes, olives, rucola	
Caprese	170,-
2pcs toasted bread, garlic, tomato with mozzarella, basil, olive oil, balsamico vinegar, rucola	
Smoked salmon	185,-
2pcs toasted bread, garlic, pesto, olive oil, tomatoes, dry tomatoes, smoked salmon, capers, parmesan, olives, rucola	

SALADS

Smoked salmon 400g	189,-
smoked salmon, salad, tomatoes, cucumber, pepper, olive oil, balsamico vinegar, 3pcs toasted bread, garlic, olive oil	
With black olives and fresh cheese 400g	189,-
salad, tomatoes, cucumber, pepper, olive oil, fresh cheese, red onion, olives, balsamico vinegar, 3pcs toasted bread, garlic, olive oil	

CHOCO CAFÉ  
Rodinná čokoládovna

We would like to provide you with a heavenly experience with the best chocolate, which we produce ourselves with love and patience. We only use top-quality ingredients in our cups of hot chocolate...

Our desire is to create perfect experiences ...

Your Choco Café

*Chocolate is a passion.....*



## HOT CHOCOLATE IN MANY VARIATIONS

a cup of real thick hot chocolate (high-quality chocolate made from selected cocoa beans from America and Africa)

### PLAIN HOT CHOCOLATE

<b>DARK CHOCOLATE 72%</b>	95,-
<b>M MILK CHOCOLATE 39%</b>	105,-
<b>WHITE CHOCOLATE</b>	105,-

### HOT CHOCOLATE

	dark	milk white
with whipped cream	105,-	115,-
with nuts and whipped cream	110,-	120,-
with coconut milk	115,-	125,-
with chilli	98,-	108,-
with masala spice	105,-	115,-
with fresh ginger	105,-	115,-
with sea salt	98,-	108,-
with vanilla ice cream and whipped cream	115,-	125,-

### CHOCOLATE WITH FRUIT AND WHIPPED CREAM

a large cup of fruit, hot chocolate and whipped cream

	dark	milk white
strawberry-banana	115,-	125,-
raspberry-strawberry	115,-	125,-
banana-cinnamon	115,-	125,-
cherry-almond	115,-	125,-
forest fruits	115,-	125,-
pear-nuts	115,-	125,-

### CHOCOLATE WITH FRUIT, ALCOHOL AND WHIPPED CREAM

a large cup of fruit, hot chocolate, whipped cream and a shot of alcohol

	dark	milk white
pear-amaretto	125,-	135,-
banana-whisky cream	125,-	135,-
cherry-rum	125,-	135,-
forest fruit-eggnog	125,-	135,-
strawberry-coconut liqueur	125,-	135,-

### CACAO

<b>CHOCO CACAO</b> hot chocolate, milk, frothed milk	85,-
<b>CHOCO CACAO SPECIAL</b> hot chocolate, milk, frothed milk, whisky cream	105,-

\* extra serving of whipped cream +15,-

On request, all the hot chocolates can be made from vegetable milk by the daily menu (+20,-) or coconut milk (+40,-). We need some time to prepare your cup of delicious hot chocolate. Please, be patient. We prepare every cup of hot chocolate for you with love and care.

## HOT CHOCOLATE SINGLE ORIGIN

a cup of real thick hot chocolate (premium chocolate made of cocoa beans grown exclusively in one country or region)

### AMERICA

<b>DOMINICANA 75%</b> Very delicate, slightly acidic, with a hint of vanilla.	115,-
<b>ECUADOR 74%</b> Very floral profile, characteristic bitterness, low acidity.	115,-
<b>MEXIQUE 68%</b> Spicy and woody notes, with a hint of liquorice.	110,-
<b>CUBA 66%</b> Hints of dried fruit and spices	110,-

### AFRICA

<b>UGANDA 78%</b> Delicately spiced and with a pleasant sweet note.	120,-
<b>SAO TOMÉ 71%</b> Typical cocoa bitterness with a gentle hint of tobacco.	115,-
<b>MADAGASCAR 71%</b> Balanced acidity, bitter-sweet and aromatic.	115,-
<b>M MADAGASCAR 40%</b> Fruity, honey and caramel notes.	140,-

### OTHER HOT CHOCOLATES

<b>M GIANDUJA - NOUGAT</b> Made with top quality cocoa paste and a high percentage of hazelnut paste.	140,-
<b>BIO WHITE WITH MADAGASCAR VANILLA</b> Very high proportion of whole organic milk, irresistible fragrance of natural organic vanilla from Madagascar.	140,-
<b>WHITE CARAMEL</b> White chocolate with caramel.	145,-
<b>WHITE WITH YOGHURT CHOCOYO</b> The taste of fresh yogurt and white chocolate with a hint of vanilla	150,-
<b>M CHOCORICE 45%</b> Milk vegan chocolate.	150,-
<b>@ CHOCO COCO 60%</b> Chocolate with coconut sugar, a subtle hint of coconut	150,-

### SUGAR-FREE CHOCOLATE contains Maltitol sweetener

dark 60%	115,-
<b>M</b> milk 36%	130,-

## HOT CHOCOLATE SINGLE PLANTATION GRAND CRU

a cup of real thick hot chocolate (first class chocolate made of cocoa beans harvested on a particular plantation or farm)

<b>BIO BAGUA 81% - PERU</b> Cocoa cultivated by the native Amazonian communities in a wild territory of the Amazonian river. Delicate and perfumed acidity, pleasantly astringent. Strong intensity in the mouth and nose.	145,-
<b>LOS BEJUCOS 71% - DOMINICANA</b> Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Intense aromatic profile, full cocoa taste with notes of dried fruit. Balanced bitterness, delicate acidity.	145,-
<b>M LOS BEJUCOS 46% - DOMINICANA</b> Cocoa beans from the Los Bejucos area. Large percentage of the Criollo beans, which are unique, thanks to uniform complete fermentation. Full-bodied taste of milk and cocoa, sweet caramel notes are balanced with cocoa bitterness. Subtle aftertaste of dried fruits.	160,-
<b>LOS PALMARITOS 74% - DOMINICANA</b> Cocoa beans from the Los Palmaritos plantation in the Dominican Republic, cultivated in harsh mountain terrain. Powerful, dominating cocoa taste with intense fresh fruit fragrance. Average acidity, right balance of sugar and bitterness.	145,-
<b>SUR DEL LAGO 72% - VENEZUELA</b> Cocoa beans from luxuriant plantations by the Lake Maracaibo. Complex aroma, minimum acidity and astringency, delicate notes of hazelnuts and almonds. Mild aftertaste of red berries and a hint of spices, pleasant roundness and persistence in the mouth.	145,-
<b>PERU-PACHIZA 70% - PERU</b> Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Broad range of typical cocoa and chocolate aromas, with a distinct note of red fruits and honey and a hint of vanilla. Pleasant acidity prevails over the bitterness.	145,-
<b>M PERU PACHIZA 39% - PERU</b> Cocoa beans grown in the Central Huallaga valley, where the Andes give way to the Amazon Rainforest. Chocolate with intense, refined taste: broad range of cocoa aromas with light acidity, full flavour of milk, fruity notes with coffee and vanilla aftertaste.	160,-
<b>CHIMELB 65% - GUATEMALA</b> Guatemala, region Alta Verapaz, plantation Finca Chimelb where the cocoa grows alongside coffee, cardamom, pineapples, eucalyptus and rubber trees. It has an aromatic cacao profile with distinctive notes of dried fruit and a pleasant hint of coffee.	145,-

You can buy your favourite chocolate for making delicious home-made hot chocolate or for cooking & baking in 200g and 500g packages. In our store you can also find more than 50 different hand-made chocolate bars from our own production.

**BIO** chocolate **VEGAN** vegan **@** new **M** milk chocolate