

1393

RESTAURANT

Restaurant Sovovy mlýny

Menu

Beverages

The earliest surviving records mentioning a flour-mill on Prague's Kampa island on the Vltava river dates from 1393. But the mill had been established much earlier than that. Historical clues go as far back as the tenth century. The mill was founded by Saint George's Benedictine Convent.

1478 1393

Apetizers

Rabbit terrine in Parma ham, pear compote with thyme, pumpkin purée and Lamb's lettuce salad.	155 Kč
Marinated salmon flavoured in cheerywood smoke on salad bed of cucumber, coriander and ginger, cucumber jelly	155 Kč
Duck liver confit (cured in salt then poached slowly in rendered fat), onion marmalade and dumpling with homemade cracklings	98 Kč
Fresh spinach leaf salad with sundried tomatoes, quail egg, fried potatoes and goat cheese dressing	165Kč
Goat cheese chunk on red beetroot carpaccio, balsamic-honey reduction, pine nut vinaigrette	189Kč
Beef Carpaccio with basil pesto, sundried tomatoes, rucola and Parmigiano shavings	275 Kč

Salads

Assorted greens with Lamb's lettuce and sprouts, olives, fetta cheese and cherry tomatoes	175 Kč
Salad of lettuce , chicken chunks crusted in corn flakes, tomatoes,cucumber and basil-lime cream	179 Kč
Vegetable salad with Parma ham, melon, figs and apple-ginger chutney	165 Kč

Dear patrons, it is mandatory for the waiting staff to present you with the cash register receipt of your payment. Please require one from your waiter!

Soups

tail beef tea with julienned vegetables and homemade pasta	98 Kč
Czech potato soup with vegetables and mushrooms	68 Kč
Cream of black beetroot with poultry meat balls and basil oil.	85 Kč

Kid's meals

Chicken fillet pan fried in butter, mashed potatoes, sugar carrots	75 Kč (80g)
Penne with chicken strips in cream sauce	75 Kč
Ducat butter buns in vanilla cream sauce sprinkled with sugar	65 Kč

Pasta

Tagliatelle with rosemary marinated beef escalopes, rucola, sun-dried tomatoes and Parmigiano	198 Kč
Tagliatelle with chicken meat and baby spinach in cream sauce with lime and Parmigiano	187 Kč
Cut lasagne with fish and grilled zucchini, crushed tomatoes, Pecorino cheese and basil	215 Kč

Vegetarian meals

Squid ink spaghetti with roasted eggplant, snowpeas, yellow carrots, garlic and Parmigiano shavings	175 Kč
Potato gnocchi in slightly spicy crème fraiche and fresh arugula	175 Kč

During the Hussite Revolution the mill was destroyed, and the premises fell into the hands of the municipality of the Prague Old Town. In 1478, the city councillors bestowed the site on Václav Sova of Liboslav to build a house and an iron-mill for himself and to run a flourmill as a service to the burghers.



Specialities

Grilled flank steak seasoned with Himalayan salt, green string beans, Roasted baby potatoes with rosemary, BBQ sauce	450 Kč (200g)
Pork tenderloin roasted in Parmigiano jacket, fresh leaf spinach, creamed potatoes au gratin	368 Kč (200g)
Salmon steak pan fried in butter with wasabi and saké over a bed of wholegrain organic spaghetti	365 Kč (200g)
Grilled pike-perch fillet glazed with lavender honey, vanilla risotto Pak Choi in butter, fennel in orange glaze	385 Kč (200g)
Chicken breast roasted in pumpkin seed dust with leek ragout and cream, pumpkin soufflé	255 Kč (250g)
Rainbow Trout fillet marinated in lime dressing, potato-fennel pureé, carrots in orange glaze and coriander froth	345 Kč (200g)
Boar cutlet in roasted pistachio crust, potato casserole with onion confit and Brussels sprouts	398 Kč (200g)
Veal „sous-vide“ („under vacuum“ cooking method) and roasted veal brisket served with cottage cheese gnocchi and challot sauce	325 Kč (200g)

Czech specialities

Sirloin of beef in cream sauce, white-bread dumplings, Czech cranberries	198 Kč
Roe deer goulash with horseradish and fresh majoram, potato dumplings with croutons	268 Kč
Rabbit thigh stuffed with Port wine marinated prunes, gigerbread dumpling and plum jam sauce	295 Kč
Duck leg confit (cured in salt then poached slowly in rendered fat) and filleted duck breast in red cabbage with apples, potato dumpling and toasted croutons	385 Kč

Side dishes

Potatoes au gratin	65 Kč
Fresh leaf spinach wilted in butter with garlic	65 Kč
Baked potatoes with rosemary	65 Kč
String beans with crispy bacon	65 Kč
Wholegrain spaghetti	65 Kč

Desserts

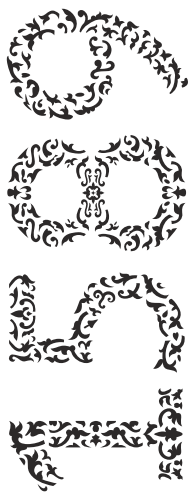
Chocolate soufflé with vanilla ice cream and fresh fruit	98 Kč
Homemade chocolate cake with strawberry cappuccino, ginger and a pistacios	165 Kč
Fried cottage cheese dumplings with raspberry filling, vanilla sauce and raspberry coulis	105 Kč
Pear tatin (upside-down pear tart) with homemade pear sorbet	125 Kč
Apricot cake with vanilla Chantilly cream, apricot sorbet and blood orange sauce	135 Kč
Range of choice of French cheeses by offer	365 Kč (150g)

Menu

Restaurant Sovovy mlýny

The Menu was prepared by chef Norbert Hojda and his team.

The Old Town council purchased the site again in 1574. New construction started in 1589, after the mill's timbered structure had been destroyed in a fire. The new house was built of stone. During the Thirty Years War, in 1648, it served the Swedish army as an artillery bastion.



1574

Aperitives

0,1l	Martini bianco	75 Kč
0,1l	Martini dry	75 Kč
0,1l	Martini rosso	75 Kč
0,05l	Campari	75 Kč
0,04l	Sherry Sanderman dry	75 Kč
0,04l	Sherry Sanderman medium	75 Kč
0,04l	Sherry Sanderman rich golden	75 Kč
0,04l	Porto Royal Tawny	75 Kč
0,04l	Porto Royal Ruby	75 Kč
0,02l	Pastis	50 Kč
0,04l	Amaro ramazzoti	80 Kč
0,12l	Kir Royal	90 Kč
0,1l	Bohemia Sekt demi	80 Kč
0,1l	Bohemia Sekt brut	80 Kč
0,1l	Crodino (non-alcoholic aperitive)	68 Kč

Beers

0,3l	Svijanský Máz	32 Kč
0,33l	Corona	85 Kč
0,33l	Radegast Birell	40 Kč

Wine by glass 0.2l

	Müller Thürgau	55 Kč
	Veltlín green cabinet	98 Kč
	Chardonnay I.G.T.	70 Kč
	Lambrusco bianco	80 Kč
	Frankovka	55 Kč
	Merlot I.G.T.	70 Kč
	Svatovavřinecké late harvest	115 Kč
	Lambrusco rosso	80 Kč
	Frankovka rose kabinet	115 Kč
0,1/0,1	Wine spritzer	45 Kč

Soft drinks

0,25l	Pepsi	39 Kč
0,25l	Pepsi light	39 Kč
0,25l	Mirinda	39 Kč
0,25l	7up	39 Kč
0,25l	Schwepes tonic	39 Kč
0,25l	Canada dry	39 Kč
0,25l	Bitter lemon	39 Kč
0,180l	Aloe vera	55 Kč
0,2l	Lipton Iced tea peach,lemon	45 Kč
0,2l	Lipton Iced tea green	45 Kč
0,25l	Red bull	75 Kč

Significant architectural changes of Sova's Mills are linked to František Odkolek, an eminent local businessman. His intrapreneurship gave the location a completely new face. In 1858 he applied for permission to convert the mill from water to steam-propelled, so called American mill.

1858 1836

Juices by bottle

0,25l	Toma strawberry	39 Kč
0,25l	Toma pear	39 Kč
0,25l	Toma multivitamin	39 Kč
0,25l	Toma black currant	39 Kč
0,25l	Toma grapefruit	39 Kč
0,25l	Toma sour cherry	39 Kč
0,2l	Cappy tomato	39 Kč

Juices by glass 0.2l

Cranberry	35 Kč
Mango	35 Kč
Apricot	35 Kč
Apple	35 Kč
Pineapple	35 Kč
Orange	35 Kč
Freshly squeezed orange juice	85 Kč
Freshly squeezed grapefruit juice	85 Kč
Freshly squeezed juice blend	85 Kč

Mineral water

0,33l	Korunní sparkling, non-sparkling	39 Kč
0,33l	Natura sparkling, semi-sparkling, non-sparkling	39 Kč
0,33l	Evian	90 Kč
0,75l	Evian	130 Kč
0,2l	Perrier	95 Kč
0,75l	Goccia sparkling, non-sparkling	105 Kč
1l	Vittel	165 Kč

Spirits and Liqueurs 0,04l

Beverages

Fernet Stock	60 Kč
Fernet Citrus	60 Kč
Becherovka	60 Kč
Becherovka Lemond	60 Kč
Slivovice R.Jelínek– plum brandy	70 Kč
Pear brandy R.Jelínek	70 Kč
Jägermeister	75 Kč
Grapa	70 Kč
Fassbind pear, plum	155 Kč
Berentzen plum,apple	50 Kč
Southern comfort	70 Kč
Sambuca	70 Kč
Bailey's	75 Kč
Kahlua	75 Kč
Drambuie	85 Kč
Tuzemák Rum	50 Kč
Egg Liqueur	40 Kč
Griotte	40 Kč
Absinth	85 Kč
Cointreau	85 Kč
Grand Marnier	105 Kč

Tequila 0,04l

Casco Viejo blanco	85 Kč
Casco Viejo joven	85 Kč
Casco Viejo reposado	115 Kč
Tequila liquer strawberry	85 Kč

Restaurant Sovovy mlýny

In 1896 a fire devastated the building. In 1920 the burnt-down mill on Kampa was purchased by the City of Prague which has been the proprietor till present days. After World War II the premises housed the Czechoslovak Academy of Sciences as well as the Institute for Czech and World Literature .

1920

Vodka 0,04l

Ruský Standard	85 Kč
Absolut	70 Kč
Absolut vanilla	70 Kč
Absolut citron	70 Kč
Absolut raspberry	70 Kč

Gin 0,04l

Beefeater	70 Kč
Hendrick's	100 Kč

Rum 0,04l

Zacapa 23y	250 Kč
Bacardi Blanca	70 Kč
Havana Club Anejo Blanco	70 Kč
Havana Club Anejo 5y	95 Kč
Havana Club Anejo 7y	105 Kč
Santa Teresa Rhum Orange	145 Kč
Cachaca	80 Kč

Whiskies 0,04l

Beverages

Scottish

Ballantine's	75 Kč
Johnnie Walker red	80 Kč
Johnnie Walker black	125 Kč
Chivas Regal	115 Kč
Dimple	135 Kč
Grant's	70 Kč

Scottish single malt

Lagavulin	210 Kč
Glenfiddich 12y	150 Kč
Laphroaig	165 Kč
Oban 12y	215 Kč

Irish

Jameson	80 Kč
Jameson 12y	135 Kč
Tullamore Dew	80 Kč
Tullamore Dew 12y	140 Kč
Midleton	485 Kč

American and burbon

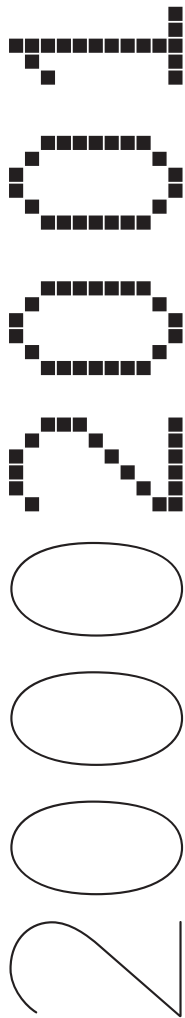
Jack Daniel's	90 Kč
Jim Beam	70 Kč
Four Roses	70 Kč

Cognac a brandy

0,04l	Hennessy VS	95 Kč
0,04l	Hennessy Fine de Cognac	145 Kč
0,02l	Hennessy XO	295 Kč
0,02l	Hennessy Paradise	525 Kč
0,04l	Otard V.S.O.P.	145 Kč
0,02l	Otard XO	345 Kč
0,04l	Calvados busnel	135 Kč
0,04l	Metaxa 5*	80 Kč
0,04l	Metaxa 7*	95 Kč
0,02l	Metaxa 1880	1880 Kč
0,02l	Godet Pearadise	125 Kč

Restaurant Sovovy mlýny

The official foundation stone ceremony for the reconstruction of Sova's Mills took place on May 25, 2000. The reconstruction was completed, and the formal building approval was issued in August 2001. The grounds of the Sova's Mills were first opened to the general public on September 26 - 29, 2001. Around 15,000 visitors came to see the place restored to its former glory.



Coffee Corsini

7g	Espresso	38 Kč
7g	Espresso piccolo	38 Kč
7g	Espresso ristretto	38 Kč
14g	Espresso doppio	70 Kč
7g	Cappuccino	50 Kč
7g	Caffe Latte	55 Kč
7g	Coffee Bailey's	85 Kč
7g	Vienna coffee	55 Kč
7g	Algerian coffee	68 Kč
7g	Irish coffee	85 Kč
7g	Turkish coffee	38 Kč
	Iced coffee with ice-cream	75 Kč
	Iced coffee Frappé	55 Kč
7g	Decaffeinated coffee	59 Kč
0,02l	Warm milk	5 Kč

Connoisseur coffees 7g

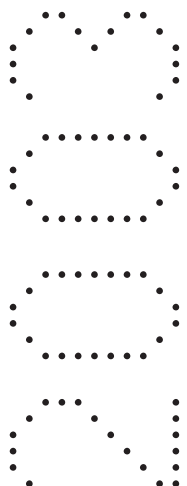
	Brasil Caffe Santos	70 Kč
	Columbia Caffe Myelin Supremo	70 Kč
	Kenya Caffe „AA“ Washed	70 Kč
	Biologica Caffe Organic Arabica	70 Kč
	Jamaica Caffe Blue Mountain	155 Kč
0,02l	Warm milk	5 Kč

Darmar Teas and hot beverages

	Darjeeling tea	38 Kč
	black aromatic tea from Northern India	
	Ceylon tea	38 Kč
	exclusive blend from the heart of Sri Lanka	
	Earl Grey	38 Kč
	black tea with Bergamot aroma	
	Green tea Sencha	38 Kč
	world's most popular green tea	
	Fruit tea	38 Kč
	delightful fruit blend	
	Forest fruit blend	38 Kč
	delicious taste of forest berries	
	Herb tea	38 Kč
	blend of assorted mountain herbs	
	Camomile tea	38 Kč
	healing power of camomile and linden	
	Mint tea	38 Kč
	distinct and refreshing taste of mint	
	Virilin tea	38 Kč
	tea blend for slim figure	
	Ayurveda tea	38 Kč
	tea for time of quiet relaxation	
	Viricalm tea	38 Kč
	soothing bedtime tea blend	
	Hot griotte	60 Kč
	Jägertee	85 Kč
	Fresh mint tea	60 Kč
	Fresh gigger tea	60 Kč
	Hot chocolate	65 Kč
	Hot white chocolate	65 Kč
0,2l	Mulled wine	55 Kč
	Hot Rum Toddy	60 Kč

Since its opening in the fall of 2003 Museum Kampa – The Jan and Meda Mládek Foundation has in its care an extensive collection of Central European Modern art, and works of two 20th century art icons: František Kupka and Otto Gutfreund.

2003



Mixed alcoholic drinks

Mojito	95Kč
white rum, brown sugar, fresh mint, lime, crushed ice	
Piña Colada	110 Kč
white rum, coconut Monin, pineapple juice, cream	
Caipirinha	110 Kč
Cachaca, limes, brown sugar, crushed ice	
Manhattan	115 Kč
Jim Beam, Martini rosso, Angustura	
B52	79 Kč
Kahlua, Bailey's, Absinth	
Bloody Mary	135 Kč
vodka, tomato juice, worcestershire and tabasco, celery stalk, lime Monin	
High Society	160 Kč
gin, Bols peach liqueur, Campari, grapefruit juice	
Tequila Sunrise	155 Kč
Tequila, orange juice ,Grenadine	
Margarita	155 Kč
tequila, lime Monin, Cointreau	
Daiquiri Jahodové	155 Kč
Pascas, Monin strawberry, strawberries, icing sugar	

Mixed non-alcoholic drinks

Virgin Mojito	85 Kč
apple juice, brown sugar, fresh mint, lime, crushed ice	
Virgin Colada	85 Kč
pineapple juice,cream,coconut Monin	
Raspberry Smoothie	85 Kč
milk, raspberries, Grenadine, icing sugar	
French Kiss	85 Kč
Canada dry, lemon juice, Grenadine	

A unique concept of blending contemporary architecture, design, modern art and culinary art under one roof of restaurant and café Mlýny. Starting with an architect Miroslav Vavřina, designers Petr Bosák, Robert Jansa and Adam Tureček, including artists Vasil Artamonov, David Bém, Jiří Franta, Milan Houser, Alexey Klyuykov, Jiří Skála and Evžen Šimera, topped by culinary prowess of the Chef Norbert Hojda. Opening restaurant and café Mlýny – June 26, 2009 in Museum Kampa grounds.



Restaurant Mlýny Sova's Mills Museum Kampa

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opening hours
Monday — Sunday
11 am — 11 pm

Dear guests and patrons,
please kindly note the kitchen
calls daily until 22.30.