

RESTAURACE   
SOYKA

Soyka Restaurant was born out of a love for honest food, perfectly cared-for beer, beautiful nature, and the friendly atmosphere that simply belongs to the mountains. You'll find us right in the heart of Špindlerův Mlýn, where fresh mountain air, good mood, and the desire to discover something new come together. Our philosophy is modern Czech cuisine – rooted in tradition, yet open to creativity and a light, contemporary touch. We cook with fresh, local, and seasonal ingredients, carefully selecting our suppliers and perfecting every recipe so that the natural flavour and honesty of each bite truly stand out. But Soyka is more than just about food. It's a place to pause, breathe, and enjoy a moment of peace. Whether you stop by for lunch after a hike, dinner with friends, or a romantic evening for two – you'll always feel welcome here.

Das Restaurant Soyka ist als eine Kneipe aus der Liebe zu ehrlichem Essen, gut gepflegtem Bier, schöner Natur und der herzlichen Atmosphäre entstanden, die einfach zu den Bergen gehört. Sie finden uns im Zentrum von Špindlerův Mlýn, wo frische Bergluft, gute Laune und die Lust, Neues zu entdecken, aufeinandertreffen. Unsere Philosophie ist die moderne tschechische Küche – tief in der Tradition verwurzelt, aber offen für Leichtigkeit und kreative Ideen. Wir kochen frisch, regional und saisonal. Unsere Lieferanten suchen wir sorgfältig aus und verfeinern jedes Rezept bis ins Detail, damit der natürliche Geschmack und die Ehrlichkeit jedes Bissens voll zur Geltung kommen. Doch Soyka ist mehr als nur gutes Essen. Es ist ein Ort, an dem man innehalten, tief durchatmen und einen Moment der Ruhe genießen kann. Ob zum Mittagessen nach einer Wanderung, zum Abendessen mit Freunden – bei uns sind Sie immer herzlich willkommen.

RESTAURANCE   
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**APPETIZER | VORSPEISE**

Beef tartare, smoked mayonnaise, capers, cornichon, butter pastry Rindertatar, geräucherte Mayonnaise, Kapern, Cornichon, Buttergebäck	<b>389,-</b>
Peppered salmon trout, radishes, kohlrabi, herb mayonnaise, dill, bread from the oven Pfefferforelle, Radieschen, Kohlrabi, Kräutermayonnaise, Dill, Brot aus dem Ofen	<b>327,-</b>
Cottage cheese from Kunčice, summer vegetables, sunflower, spinach, bread from the oven Hüttenkäse aus Kunčice, Sommergemüse, Sonnenblumen, Spinat, Ofenbrot	<b>297,-</b>

**BEER SNACKS | SNACKS ZUM BIER**

Pickled camembert, wild herbs, kimchi, bread from the oven Eingelegter Camembert, Wildkräuter, Kimchi, Ofenbrot	<b>196,-</b>
Warm pork greaves, pickled vegetables, bread from the oven Warme Gammeln, eingelegtes Gemüse, Ofenbrot	<b>239,-</b>
Pickled sausage, onion, vinegar, bread from the oven Eingelegte Wurst, Zwiebeln, Essig, Ofenbrot	<b>172,-</b>

**SOUP | SUPPE**

Poultry broth, root vegetables, meat, noodles Geflügelbrühe, Wurzelgemüse, Fleisch, Nudeln	<b>169,-</b>
Cauliflower cream soup, pickled cauliflower, wild herbs Blumenkohlcremesuppe, eingelegter Blumenkohl, Wildkräuter	<b>148,-</b>
Bread from the oven Ofenbrot	<b>77,-</b>



SOYKASPINDL



SOYKA SPINDLERUV MLYN

RESTAURACE   
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**MAIN COURSE | HAUPTGERICHT**

<b>BBQ baked beef ribs, pickles, bread from the oven</b> BBQ gebackene Rinderrippchen, Gurken, Ofenbrot	<b>546,-</b>
<b>Beef top blade, creamy dill sauce, egg, bread dumpling, dill</b> Rinderschulter, cremige Dillsauce, Ei, Semmelknödel, Dill	<b>427,-</b>
<b>Beef top blade, tomato sauce, pasta</b> Rinderschulter, Tomatensoße, Pasta	<b>388,-</b>
<b>Lamb shoulder, baked eggplant, tomatoes, basil, lamb jus</b> Lammschulter, gebackene Aubergine, Tomaten, Basilikum, Lammjus	<b>539,-</b>
<b>Minced piglet schnitzel with cheese, mashed potatoes, lettuce, shallots, bacon</b> Hackfleisch Schnitzel mit Käse, Kartoffelpüree, Kopfsalat, Schalotte, Speck	<b>437,-</b>
<b>Pork cheeks, chanterelle sauce, chanterelles, bacon dumplings</b> Schweinebäckchen, Pfifferlingsauce, Pfifferlinge, Speckknödel	<b>388,-</b>
<b>Local trout, cauliflower, kefir, caviar, chives</b> Lokale Forelle, Blumenkohl, Kefir, Kaviar, Schnittlauch	<b>496,-</b>
<b>Organic chicken roll, egg-barley, bell pepper, bell pepper sauce</b> Bio-Hähnchen-Roulade, Eiergerste, Paprika, Paprikasauce	<b>398,-</b>
<b>Fried „Blaťácké zlato“ cheese, Grenaille potatoes, tartar sauce</b> Frittiertes Käse „Blaťácké zlato“, Grenaille-Kartoffeln, Sauce Tartar	<b>377,-</b>
<b>Creamy dill sauce, egg, Grenaille potatoes, dill</b> Cremige Dillsauce, Ei, Grenaille-Kartoffeln, Dill	<b>298,-</b>
<b>Baked eggplant, mountain cheese, tomatoes, basil</b> Gebackene Aubergine, Bergkäse, Tomaten, Basilikum	<b>278,-</b>
<b>Lettuce, tomato variation, cucumber, farm cheese, buttermilk dressing</b> Salat, Tomatenvariation, Gurke, Hofkäse, Buttermilchdressing	<b>289,-</b>

RESTAURANCE   
SOYKA

**SIDE DISHES | BEILAGEN**

Mashed potatoes or Grenaille potatoes Kartoffelpüree oder Grenaille-Kartoffeln	95,-
Bacon or bread dumplings Speck- oder Semmelknödel	95,-
French fries or rustical Fries Pommes Frites oder Steak Pommes	95,-
Roasted vegetables on charcoal, carrots, parsnips, herb mayonnaise Holzkohle Gemüse, Karotten, Pastinaken, Kräutermayonnaise	126,-
Pickled vegetables Eingelegtes Gemüse	123,-
Lettuce, shallots, bacon Kopfsalat, Schalotte, Speck	117,-
Bread from the oven Ofenbrot	77,-

**KIDS MENU | KINDERMENÜ**

Poultry broth, root vegetables Geflügelbrühe, Wurzelgemüse	115,-
Grilled chicken breast, mashed potatoes Gegrillte Hähnchenbrust, Kartoffelpüree	246,-
Chicken schnitzel, mashed potatoes Hähnchenschnitzel, Kartoffelpüree	246,-
Beef top blade, tomato sauce, pasta Rinderschulter, Tomatensoße, Pasta	267,-
Tomato sauce, pasta Tomatensoße, Pasta	197,-



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RESTAURACE   
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**DESSERT**

Cottage cheese dumplings, blueberries, butter, blueberry sauce Hüttenkäse-Knödel, Blaubeeren, Butter, Blaubeersauce	244,-
Dukátové buchtičky – buns, vanilla sauce ( ATTENTION RUM☺) Dukátové buchtičky – kleine Buchteln, Vanillesauce (VORSICHT RUM☺)	217,-
Cake according to the offer Kuchen nach Angebot	168,-
Ice cream and sorbets selections (price per scoop) Eis oder Sorbet nach Wahl (Preis pro Kugel)	95,-
Ice cream sundae with seasonal fruit and whipped cream Eisbecher mit Frucht und Schlagsahne	178,-

**HOT DRINKS | HEIßGETRÄNKE**

Espresso	70,-
Espresso Lungo	75,-
Espresso Macchiato	75,-
Espresso Americano	75,-
Espresso Double	95,-
Flat White	115,-
Cappuccino	90,-
Café Latté	90,-
Iced coffee   Eiskaffee	125,-
Hot chocolate   Heiße Schokolade	125,-
Whipped cream   Schlagsahne	35,-
Ronnefeldt tea pot   Ronnefeldt Teekanne	115,-
A pot of fresh mint tea   Eine Kanne frischer Minztee	115,-
A pot of fresh ginger tea   Eine Kanne frischen Ingwertee	115,-
Mulled juice   Glüh-Saft	95,-
Mulled wine   Glühwein	145,-
Grog	145,-
Hot Fassbind EierCognac with cream   Heiß Fassbind EierCognac mit Sahne	250,-

RESTAURACE   
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**BEER | BIER**

Pilsner Urquell 12°	0,3 l / 0,5l	65,- / 85,-
Hendrych 10°	0,3 l / 0,5l	65,- / 85,-
Soyčí SUPERDEAL (půlmetr piv)	5x0,5l	375,-
NA Birell light - Bottle   Flasche	0,33 l	75,-

**SOFT DRINKS | ALKOHOLFREIE GETRÄNKE**

Local sparkling water   Locale Wasser mit Gas	1.0l	90,-
Local still water   Locale Wasser ohne Gas	1.0l	90,-
Mattoni sparkling   mit Gas	0,33l / 0,75l	70,- / 110,-
Aquila still   ohne Gas	0,33l / 0,75l	70,- / 110,-
Our lemonades   Unsere Limonaden	0,3l	100,-
Kofola tap   Kofola vom Fass	0,3l / 0,5l	47,- / 67,-
Coca-Cola	0,2l	75,-
Coca-Cola Zero	0,2l	75,-
Fanta	0,33l	75,-
Sprite	0,33l	75,-
Kinley Ginger Ale	0,25l	75,-
Ginger Beer	0,2l	95,-
Premium Tonic	0,2l	95,-
Juice Pago	0,2l	70,-
Orange fresh juice   Frischer Orangensaft	0,2l	155,-
RedBull	0,25l	110,-
Crodino Spritz	0,175l	135,-



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**DESTILLATES | SCHNAPS**

**VODKA 0,04 l**

Belvedere <sup>Poland</sup>	190,-
Belvedere Single Estate Rye Lake Bartezek <sup>Poland</sup>	250,-
Beluga Noble <sup>Montenegro</sup>	250,-

**TEQUILA 0,04 l**

Volcan De Mi Tierra Blanco <sup>Mexico</sup>	240,-
Volcan De Mi Tierra Reposado <sup>Mexico</sup>	280,-
Volcan De Mi Tierra X.A. <sup>Mexico</sup>	990,-
Mezcal San Cosmo <sup>Mexico</sup>	295,-

**GIN 0,04 l**

Hendrick's <sup>Scotland</sup>	220,-
Citadelle Jardin <sup>France</sup>	190,-
Tanqueray Royale BlackCurrant <sup>UK</sup>	190,-
Engine <sup>Italy</sup>	240,-
Oyster Adriatic Fine De Claire <sup>Montenegro</sup>	255,-
Scapegrace Blood Orange <sup>New Zealand</sup>	245,-
Tanqueray No. 10 <sup>UK</sup>	190,-
Gin Mare <sup>Spain</sup>	235,-
NA Bohemian Zero Original <sup>Czech</sup>	105,-
NA Bohemian Zero Pink <sup>Czech</sup>	105,-

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## RUM 0,04 l

Arcane Banana Flambe <small>Mauricius</small>	215,-
Diplomatico Reserva Exclusiva 12yo <small>Venezuela</small>	220,-
Diplomatico Vintage 2008 <small>Venezuela</small>	750,-
Ron Zacapa Solera 23 <small>Guatemala</small>	260,-
Ron Zacapa Centenario Royal <small>Guatemala</small>	1 200,-
Don Papa Alon <small>Philippines</small>	295,-
Don Papa Rye Aged <small>Philippines</small>	680,-
Eminente Ambar Claro 3yo <small>Cuba</small>	170,-
Eminente Reserva 7yo <small>Cuba</small>	250,-
Eminente Gran Reserva 10yo <small>Cuba</small>	390,-
Malteco 25yo <small>Panama</small>	390,-
Trois Rivières Cuvée de l'océan <small>France/Martinique</small>	190,-
Plantation of Fiji <small>Caribik</small>	190,-

## WHISKY 0,04 l

Hibiki Harmony <small>Japan</small>	490,-
The Shin <small>Japan</small>	240,-
Chivas Regal 12yo <small>Scotland</small>	190,-
Johnie Walker Blue Label <small>Scotland</small>	690,-
Ardbeg 10yo <small>Scotland</small>	290,-
Ardbeg Uigeadail <small>Scotland</small>	390,-
Ardbeg Corryvreckan <small>Scotland</small>	420,-
Ardbeg BizarreBBQ <small>Scotland</small>	450,-
Ardbeg Heavy Vapours <small>Scotland</small>	850,-
Ardbeg Anthology 13yo <small>Scotland</small>	780,-
Glenmorangie 10yo <small>Scotland</small>	210,-
Glenmorangie 14yo <small>Scotland</small>	290,-
Glenmorangie TOKYO <small>Scotland</small>	590,-
Jack Daniel's No. 7 / honey <small>USA</small>	160,-
Wild Turkey Kentucky 101 / Wild Turkey Rye <small>USA</small>	190,-
Stará Myslivecká single barrel 8yo <small>Czech</small>	380,-
Bushmills 10yo <small>Ireland</small>	195,-



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**COGNAC 0,04 l**

Hennessy V.S. <small>France</small>	230,-
Hennessy X.O. <small>France</small>	750,-
Godet Gastronom X.O. <small>France</small>	450,-

**GRAPPA 0,04 l**

Bepi Tosolini, Prosecco <small>Italy</small>	190,-
Bepi Tosolini, Grappa Smoked <small>Italy</small>	350,-

**SPIRITS 0,04 l**

Navrátilova slivovice <small>Czech</small>	230,-
Baron Hildprandt vyzrálá Raspberry   Himbeere <small>Czech</small>	220,-
Baron Hildprandt vyzrálá Pear   Birne <small>Czech</small>	220,-
Baron Hildprandt vyzrálá Apricot   Aprikose <small>Czech</small>	220,-
Baron Hildprandt vyzrálá Plum   Pflaume <small>Czech</small>	220,-
Baron Hildprandt Vintage Pear   Birne <small>Czech</small>	295,-
Baron Hildprandt Vintage Apricot   Aprikose <small>Czech</small>	295,-

**LIQUEUR 0,04 l**

Fassbind EierCognac <small>Switzerland</small>	130,-
Becherovka <small>Czech</small>	130,-
Fernet Branka <small>Italy</small>	140,-
Jagermeister <small>Germany</small>	140,-
Griotka / Zelená, Liqvére <small>Czech</small>	120,-
Bepi Tossolini, Amaro <small>Italy</small>	160,-
Bepi Tossolini, Amaretto <small>Italy</small>	195,-
Bepi Tossolini, Limoncello <small>Italy</small>	195,-
Grand Marnier <small>France</small>	160,-

**PORT WINE 0,04 l**

Graham's Six Grappes <small>Portugal</small>	160,-
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SOYKA

**BOTTLE OF WINE | FLASCHENWEINE**

**PROSECCO | CHAMPAGNE | SEKT**

Blanc de Blancs Extra Brut, Gala, Moravia <sup>Czech</sup>	1 800,-
Borgoluce Lampo DOC Brut, Treviso <sup>Italy</sup>	990,-
Metodo Classico, Villa Sparina, Piemonte <sup>Italy</sup>	1 950,-
Moët & Chandon Impérial, Champagne <sup>France</sup>	2 800,-
Blanc de Noirs L'Overture, Frederic Savart, Champagne <sup>France</sup>	3 950,-
Blanc de Blancs Oiry, Suennen, Champagne <sup>France</sup>	4 550,-

**WHITE | WEISS**

Chardonnay Reserva, Milan Sůkal, Moravia <sup>Czech</sup>	1 250,-
Grüner Veltliner Am Berg, Bernhard Ott, Wagram <sup>Austria</sup>	1 150,-
Grüner Veltliner Federspiel, Prager, Wachau <sup>Austria</sup>	1 850,-
Riesling Federspiel, Prager, Wachau <sup>Austria</sup>	1 850,-
Pinot Grigio, Colterenzio, Alto Adige <sup>Italy</sup>	1 200,-
Gavi di Gavi, Villa Sparina, Piemonte <sup>Italy</sup>	1 450,-
Chablis Terroir, Patrik Piuze, Burgundy <sup>France</sup>	1 950,-

**ROSE**

Chateau Minuty M Rosé, Provence <sup>France</sup>	1 250,-
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**RED | ROT**

Pinot Noir, Milan Sůkal, Morava <sup>Czech</sup>	1 350,-
Primitivo di Manduria, Terra Rossa, Felling, Puglia <sup>Italy</sup>	1 350,-
Ripasso, Ca Rugate, Veneto <sup>Italy</sup>	1 650,-
Amarone della Valpolicella, Ca Rugate, Veneto <sup>Italy</sup>	3 050,-
Chianti Classico Riserva, Verrazzano, Tuscany <sup>Italy</sup>	1 850,-
Guidalberto, Tenuta San Guido, Tuscany <sup>Italy</sup>	2 850,-
Brunello di Montalcino, Salvioni, Tuscany <sup>Italy</sup>	5 750,-
Barbera d'Alba Cerreto, Roberto Voerzio, Piemonte <sup>Italy</sup>	1 950,-
Barolo Bussia, Giacomo Fenocchio, Piemonte <sup>Italy</sup>	3 200,-



SOYKASPINDL



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