



U KRISTÝNA

RESTAURACE & PIZZERIA

Italy's finest in the heart of Olomouc.

Welcome to U KRISTÝNA RESTAURANT & PIZZERIA!

The home to Italian and Mediterranean cuisine, where pizza, pastry and pasta are made fresh in our kitchen; with the help of sun-infused ingredients delivered straight from Italy. Our first-class Italian copper furnace grants you a unique opportunity to observe our chefs baking Italy's iconic dishes for you. The lion's share of the ingredients we use is seasonal and handpicked with love from local producers.

Site history & St. Kristýn

The restaurant building originally served as an archbishop's stable. Our restaurant is named after one of the most significant and oldest patron saints of the Olomouc archdiocese. St. Kristýn, whose remains are stored in the nearby St. Wenceslas' cathedral, was a cook and a monk tortured and murdered along with other missionaries in the 11th century.



Menu



Antipasti / Starters:



1. Insalata Caprese ⁷

Mozzarella and tomato slices, basil leaves,
extra virgin olive oil

95,-

2. Bruschetta con pomodoro fresco e basilico ¹

Toasted homemade bread, garlic, extra virgin olive oil,
chopped tomato, basil, oregano

75,-

3. Insalata di mare ^{1, 2, 3, 4, 7, 12, 14}

Toasted homemade bread with seafood

199,-

4. Buche de chevre gratinato con insalatina di rucola, pomodorini e salsa di mirtilli rossi ^{5, 7, 8, 11, 12}

Goat cheese au gratin with rocket, tomato and cranberry salsa salad

149,-

5. Piadina romagnola con prosciutto crudo, squacquerone e rucola ^{1, 7}

Homemade flatbread with cured ham,
squacquerone cheese, rocket

95,-

6. Polpo affogato in vino bianco con patate su letto di erbe ^{12, 14}

Octopus cooked with potatoes, white wine, herbs, rocket

195,-

Zuppe / Soups:



8. Minestrone di verdure fresche con pomodori, fagiolini,
fagioli a Grana Padano ^{7,9}

Vegetable soup with tomatoes, green beans,
bean pods, Grana Padano

59,-

9. Crema di aglio con crostini di pane ^{1,7,9}

Creamy garlic soup with dash of cream, baked croutons

59,-

10. Zuppa di pomodoro con panna e olio al basilico ^{7,9,12}

Tomato soup with dash of cream and basil oil

59,-

Primi piatti / Pasta, risotto:



11. Gnocchi alla sorrentina ^{1,3,7,8,12}

Potato gnocchi with tomato salsa,
basil, walnuts, mozzarella

159,-

12. Gnocchi al gorgonzola e noci ^{1, 3, 7, 8}

Potato gnocchi in cream sauce
with gorgonzola and walnuts

169,-

13. Gnocchi filetto di maiale e zucca ^{1, 3, 7}

Potato gnocchi with pieces of pork tenderloin and butter pumpkin
in cream sauce, parsley, Grana Padano

179,-

14. Spaghetti al pomodoro ^{1, 3, 7}

Spaghetti with tomato salsa and basil, Grana Padano

139,-

15. Spaghetti aglio, olio e peperoncino ^{1, 3, 7}

Spaghetti with extra virgin olive oil, garlic, chilli pepper,
parsley, Grana Padano and bits of grated bread

149,-

16. Spaghetti alla carbonara ^{1, 3, 7}

Spaghetti with guanciale, egg, Pecorino, Grana Padano

169,-

17. Bucatini all'amatriciana ^{1, 3, 7}

Bucatini with tomato salsa, guanciale
and chilli pepper, Pecorino

179,-

18. Penne con crema di speck ^{1, 3, 7, 9}

Penne with cream, carrot cream and Tyrolean speck
softened with butter, Grana Padano

179,-



19. Paccheri con dadolata di tonno, olive taggiasche,
capperi e pomodori ^{1, 3, 4, 12}

Paccheri with pieces of tuna, Ligurian olives, capers and tomatoes

199,-

20. Bavette al pesto di basilico e pancetta ^{1, 3, 7}

Bavette with basil pesto, crispy pancetta, Grana Padano

179,-

21. Fettuccine paglia e fieno con ragu bolognese ^{1, 3, 7, 9, 12}

Fettuccine with bolognese ragout, Grana Padano

189,-

22. Ravioli di zucca e ricotta alla salsa al taleggio ^{1, 3, 7}

Ravioli stuffed with pumpkin and ricotta cream,
tomato salsa with taleggio cheese

189,-

23. Ravioli di formaggio di capra e spinaci
con salsa di pomodoro e Grana Padano ^{1, 3, 7}

Ravioli stuffed with goat cheese and spinach cream,
tomato salsa and Grana Padano shavings

189,-

24. Tagliolini ai gamberi e limone ^{1, 3, 4, 7, 12}

Tagliolini with shrimps in lemon sauce with garlic
and white wine, parsley

199,-

25. Lasagna bolognese ^{1, 3, 7, 9, 12}

Lasagna with bolognese ragout, béchamel sauce,
mozzarella and Grana Padano

199,-

26. Linguine al nero di seppia ^{1, 2, 3, 7, 9, 12, 14}

Black linguines with calamari, pieces of cuttlefish, shrimp and tomato puree with white wine and chilli pepper, parsley

219,-

27. Strozzapreti ai frutti di mare ^{1, 2, 7, 12, 14}

Strozzapreti with shrimp, cuttlefish, octopus, mussels, wine, olives and tomatoes

239,-

28. Risotto del contadino ^{7, 12}

Italian creamy risotto from carnaroli nano rice with pancetta, beetroot, sheep milk cheese, white wine, rocket, parsley and Grana Padano

189,-

29. Risotto ai funghi porcini ^{7, 12}

Italian creamy risotto from carnaroli nano rice with wild mushrooms, butter, gorgonzola, parsley and onion, white wine and Grana Padano

219,-



Secondi carne / Meat:



32. Suprema di pollo sous vide con salsa all'aglio arrosto,
patate machè e erba cipollina ⁷

Chicken supreme sous vide with roasted garlic sauce,
mashed potatoes with chives

209,-

33. Filetto di maiale ai funghi porcini e pancetta
con patate gratinate con Grana Padano ^{3, 7, 12}

Grilled tenderloin with Italian bacon and mushrooms,
potatoes au gratin with Grana Padano

269,-

34. Ossobuco di vitello sous vide con salsa
di gallinacci e gnocchi ^{1, 2, 7, 9}

Veal ossobuco sous vide with potato gnocchi and chanterelles

289,-

35. Tagliata di manzo frollata su pomodori ciliegini con rucola,
scaglie di grana e riduzione di aceto balsamico ^{7, 12}

Filletted beef knuckle on a bed of cherry tomatoes and rocket
with Grana Padano cheese shavings and balsamic reduction

299,-

Secondi di pesce / Fish:



37. Salmone alla griglia con burro alle erbe
su letto di insalata di verdure con salsa al lime ^{4,7}

Grilled salmon with herb butter
on a bed of vegetable salad with lime dressing

289,-

38. Tagliata di tonno fresco con salsa di lime,
aneto e pistacchi ^{4,7,8}

Tuna steak thinly sliced, lime sauce,
dill, pistachios

389,-

Insalate / Salads:



40. Insalata mista di verdure con dadolata di tonno, fagiolini,
uovo fritto e condimento di aceto balsamico ^{3,4,10,12}

Mixed vegetable salad - grilled tuna, bean pods,
fried egg, balsamic dressing

209,-

41. Insalata Caesar (con pollo) ^{1,3,4,7,9,10,12,13}

Caesar salad (with chicken)

160,- (199,-)

42. Insalata gamberetti con condimento al lime ^{2, 4, 7}

Mixed lettuce salad with shrimp and lime dressing

185,-

Contorni / Sides:



44. Piccola insalata di verdure

Small vegetable salad

49,-

45. Spianata ¹

Thin pizza bread, virgin olive oil, oregano

60,-

46. Verdura grigliata e marinata

Grilled and marinated veggies - eggplant, zucchini, peppers, mushrooms, tomatoes

89,-

47. Patate maché con erba cipollina ⁷

Mashed potatoes with chives

55,-

48. Grenaille alle erbe ⁷

Herb grenaille

60,-

Dolci / Desserts:



50. Tiramisù ^{1,3,7}

Italian coffee infused creamy mascarpone dessert

89,-

51. Crème brûlée ^{3,4,7}

Thick creamy custard cream topped with caramel

75,-

52. Panna cotta con frutti secondo la stagione ^{3,7}

Creamy dessert with seasonal fruits

75,-

53. Dolci del giorno

Dessert of the day



Pizza:



54. Marinara ^{1,4}

tomato sauce, garlic, oregano,
extra virgin olive oil

110,-

55. Margherita ^{1,7}

tomato sauce, basil, extra virgin olive oil, mozzarella

145,-

56. Funghi ^{1,7,12}

tomato sauce, mozzarella, mushrooms

165,-

57. Prosciutto cotto ^{1,7}

tomato sauce, mozzarella, ham

189,-

58. Quattro formaggi ^{1,7}

mozzarella, parmesan, Gran Bavarese cheese, smoked scamorza

199,-

59. Salame piccante ^{1,7}

tomato sauce, mozzarella, spicy Ventricina salami

199,-

60. Puzzolente ^{1,7}

mozzarella, ripened soft 'tvarůžky' cheese, rocket

199,-

61. Capricciosa ^{1,7}

tomato puree, mozzarella, ham, mushrooms, artichokes

209,-

62. Verdure grigliate ^{1,7,12}

tomato puree, mozzarella, grilled eggplant, zucchini, roasted peppers

199,-

63. Tonno e cipolle ^{1,4,7}

tomato puree, mozzarella, tuna, onion

209,-

64. Gorgonzola ^{1,7,8}

mozzarella, gorgonzola, chicory, walnuts

209,-

65. Quattro stagioni ^{1,7,12}

tomato puree, mozzarella, artichokes, ham, mushrooms, olives

209,-

66. Calzone ^{1,7,12}

folded pizza

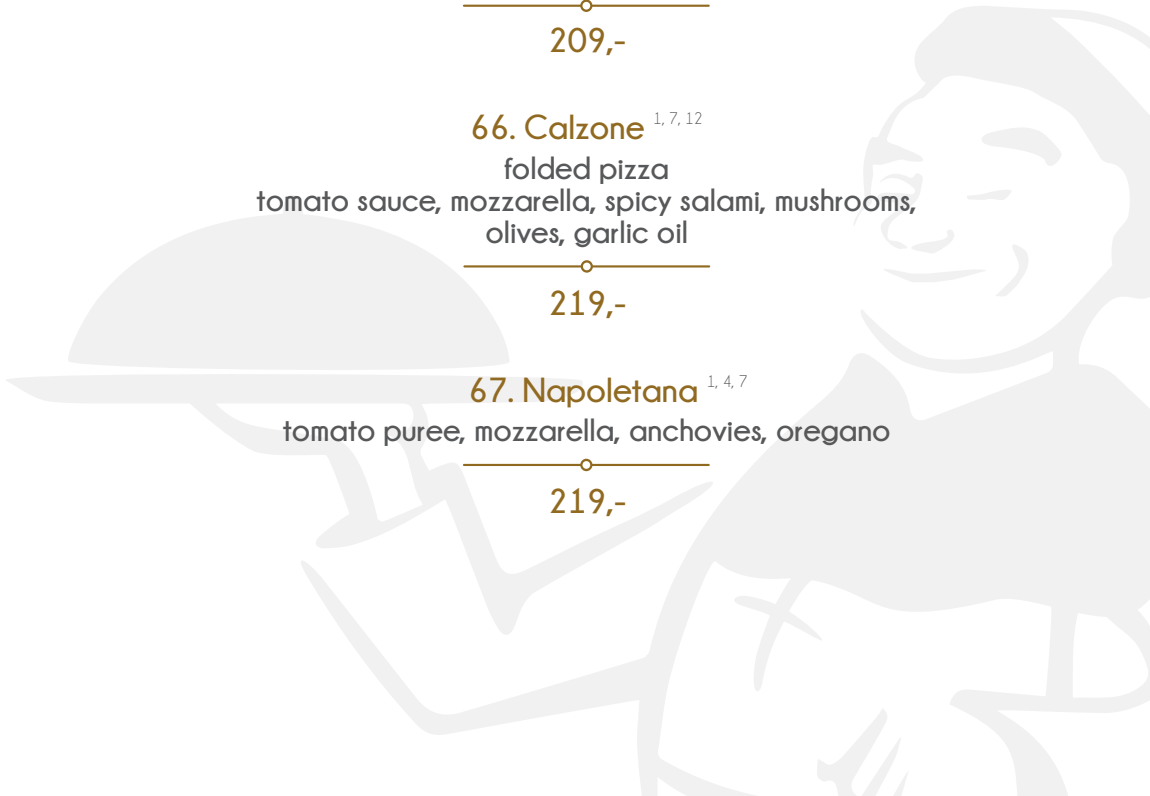
tomato sauce, mozzarella, spicy salami, mushrooms, olives, garlic oil

219,-

67. Napoletana ^{1,4,7}

tomato puree, mozzarella, anchovies, oregano

219,-



68. Prosciutto crudo ^{1,7}

tomato sauce, mozzarella, cured ham

209,-

69. Pollo ^{1,7}

mozzarella, spinach, corn, chicken

209,-

70. Speck ^{1,7}

mozzarella, Tyrolean speck, mushrooms

209,-

71. Salsiccia e friarielli ^{1,7,12}

mozzarella, salsiccia, friarielli

219,-

72. Frutti di mare ^{1,2,7,12,14}

tomato puree, shrimp, mussels

249,-

73. Al metro ^{1,7,12}

please order 24 hours in advance
tomato puree and mozzarella base; assorted ingredients
for each third of the pizza according to the order

399,-

Extra toppings for pizza:

- Spicy oil, oregano, garlic gratis
- Onion, 1 egg 15,-
- Broccoli, grilled courgette, roasted pepper, olives, tomatoes, capers, mushrooms, leaf spinach, rocket, corn 20,-
- Smoked scamorza cheese, artichokes, anchovies, ricotta 25,-
- Gran Bavarese, pineapple chunks, ham 30,-
- Mozzarella pizza, Grana Padano, pancetta, spicy salami, tuna in vegetable oil 35,-
- Dried tomatos, Prosciutto crudo, ripened soft 'tvarůžky' cheese, Tyrolean speck, friarielli 40,-
- Gorgonzola, salsiccia 45,-
- Chicken breasts 100g 50,-





Drinks



Soft drinks

0,33 l	Coca Cola	42,-
0,25 l	Vinea	40,-
0,3 l	Kofola	21,-
0,5 l	Kofola	35,-
0,25 l	Tonic	40,-
0,2 l	Rauch (selection of juices)	45,-
0,25 l	Rajec	35,-
0,5 l	Carafe of water with mint and citruses	20,-
1 l	Carafe of water with mint and citruses	30,-
0,5 l	Lemonade (selection of syrups)	55,-
1 l	Lemonade (selection of syrups)	95,-

Beers

0,2 l (0,4 l)	Pilsner Urquell ¹	26,- (45,-)
0,2 l (0,4 l)	Regional beer ¹ (beer label may vary)	26,- (45,-)
0,3 l (0,5 l)	Birell ¹ (non-alcoholic)	24,- (40,-)



Coffee

The coffee we serve comes from CaféGape, a local family-owned company, specializing in coffee roasting. A frequent delivery to our restaurant guarantees your coffee to be always fresh. Our espresso blends offer 100% arabica (Middle and Central America) or Modesto – 70 % arabica and 30% robusta (India). The coffee has been certified local product of the Haná region and a commodity and product of Olomouc region. Find more about CaféGape at www.prazimekavu.cz.



Espresso

30 ml

45,-



Espresso macchiato ⁷

60 ml (espresso, milk foam)

49,-



Doppio ⁷

60 ml (double shot)

65,-



Espresso lungo

40 ml (espresso, hot water)

45,-



Americano

160 ml (espresso, hot water)

45,-



Cappuccino ⁷

160 ml (espresso, frothed milk)

59,-



Caffè Latte ⁷
250 ml (espresso, frothed milk)

65,-



Caffè con panna ⁷
160 ml (americano, whipped cream)

65,-



Caffè Bombardino ⁷
(espresso, bombardino, whipped cream)

85,-



Irish coffee ⁷
(americano 160 ml + 20 ml Jameson,
whipped cream)

89,-



Frappé
(espresso, ice)

69,-



Iced coffee ⁷
(espresso, whipped cream,
1 scoop of vanilla ice cream)

85,-



Caffè affogato ⁷
(espresso, 1 scoop of vanilla ice cream,
whipped cream)

69,-



Caffè tonic
(espresso, tonic)

75,-

Ask our staff for decaf.

Hot drinks

0,35 l	Tea (fresh mint, ginger)	55,-
0,35 l	Tea (selection of teas and tisanes)	47,-
0,15 l	Hot chocolate with whipped cream ⁷	56,-
0,25 l	Hot Rauch (selection of juices)	49,-
0,20 l	Red mulled wine ¹²	64,-
0,20 l	White mulled wine ¹²	64,-
0,25 l	Grog (0,04 l rum, lemon)	59,-
0,08 l	Bombardino with whipped cream ⁷	94,-

Wines

Our selection offers wines from Italy and Moravia, including sacramental wines from the Archbishop's chateau wine cellars in Kroměříž. The Archbishop's chateau wine cellars in Kroměříž continues the tradition of wine production that begun in the 13th century. The grapes come from a vineyard in Hluk and other South and East Moravian regions. The cellars are a part of the Archbishop's chateau in Kroměříž. The constant year-round temperature creates perfect conditions for producing highquality sacramental wines. Thanks to more than 750 years of tradition, we can present you the following types of wine:

MZ – Moravian wine, Kab – kabinett, PS – late harvest, VzH – selected grapes.

White

0,1 l **Sauvignon**¹² (semi-dry) 30,-

0,1 l **Irsai Oliver Kab**¹² (sacramental, dry) 30,-

Current wine list with Italian wines is at the beginning of the menu.

1 l **Sauvignon**¹² (semi-dry) 310,-

1 l **Irsai Oliver Kab**¹² (sacramental, dry) 310,-

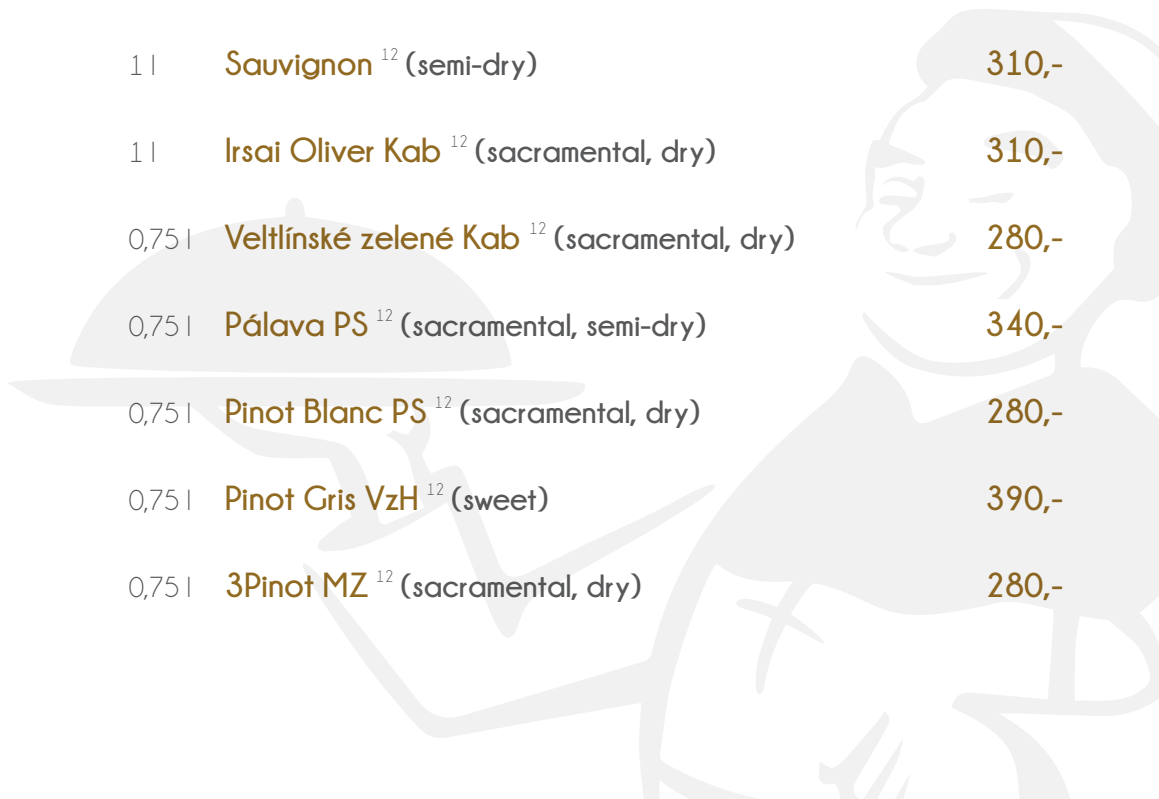
0,75 l **Veltlínské zelené Kab**¹² (sacramental, dry) 280,-

0,75 l **Pálava PS**¹² (sacramental, semi-dry) 340,-

0,75 l **Pinot Blanc PS**¹² (sacramental, dry) 280,-

0,75 l **Pinot Gris VzH**¹² (sweet) 390,-

0,75 l **3Pinot MZ**¹² (sacramental, dry) 280,-



Red

0,1 l **Frankovka PS**¹² (sacramental, dry) 40,-

Current wine list with Italian wines is at the beginning of the menu.

0,75 l **Frankovka PS**¹² (sacramental, dry) 310,-

0,75 l **Zweigeltrebe PS**¹² (sacramental, dry) 280,-

0,75 l **Merlot PS**¹² (sacramental, dry) 390,-

0,75 l **Alibernet MZ**¹² (dry) 340,-

Sparkling wines

Archbishop's chateau wines Kroměříž

0,75 l **Charmatte Methode**¹² (demi sec) 290,-

0,75 l **Traditional Brut**¹² (brut) 410,-

0,75 l **Modrý portugal rosé**¹² (medium dry) 290,-

Sparkling wines – other

0,75 l **Prosecco**¹² 310,-

0,1 l **Prosecco**¹² 55,-

Vermouth

0,1 l	Crodino (non-alcoholic)	49,-
0,1 l	Martini (Bianco, Dry)	59,-

Liquer

0,04 l	Becherovka	48,-
0,04 l	Fernet Stock	38,-
0,04 l	Fernet Stock citrus	38,-
0,04 l	Limoncello	53,-
0,04 l	Jägermeister	58,-

Whisky

0,04 l	Tullamore Dew	62,-
0,04 l	Jameson	63,-
0,04 l	Jack Daniel's (Original, Honey)	73,-
0,04 l	Glenfiddich 12y	98,-
0,04 l	Chivas Regal 12y	103,-



Gin

0,04 l	Beefeater	55,-
0,04 l	Beefeater pink	60,-

Rum

0,04 l	Bacardi	57,-
0,04 l	Legendario Elixir 9y	77,-
0,04 l	Diplomatico Mantuano	87,-
0,04 l	Diplomatico R.Ex	132,-
0,04 l	Don Papa Rum	132,-
0,04 l	Zacapa 23y	162,-
0,04 l	Plantation	172,-

Brandy

0,04 l	Vecchia Romagna (Classica, Nera)	60,-
0,04 l	Metaxa *****	60,-

Vodka

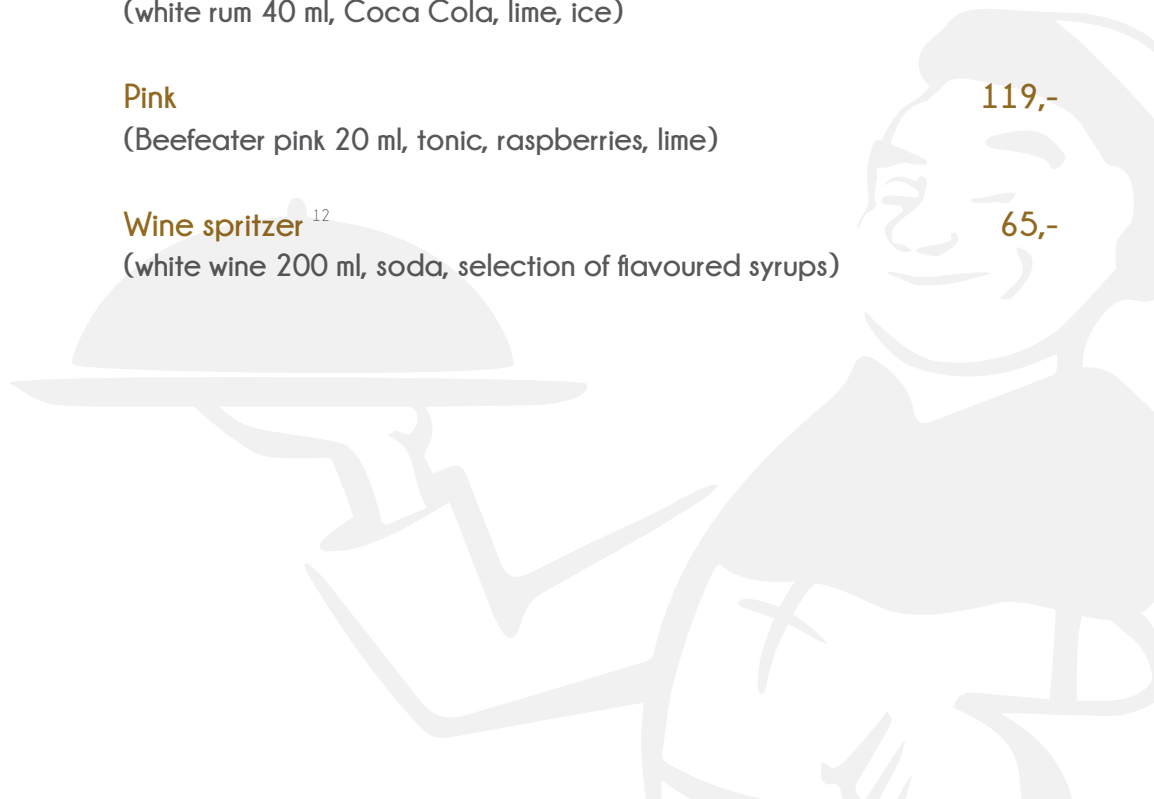
0,04 l	Absolut	49,-
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Spirits

0,04 l	Grappa	75,-
0,04 l	Žufánek	75,-

Cocktails

Aperitime Spritz	94,-
(Prosecco 60 ml, Aperitime 40 ml, orange, ice)	
Mojito	119,-
(cane sugar, lime juice 40 ml, mint, white rum 40 ml, soda 40 ml)	
Hugo	94,-
(elderberry syrup 40 ml, Prosecco 100 ml, soda 100 ml, mint, lemon, ice)	
Cuba libre	94,-
(white rum 40 ml, Coca Cola, lime, ice)	
Pink	119,-
(Beefeater pink 20 ml, tonic, raspberries, lime)	
Wine spritzer ¹²	65,-
(white wine 200 ml, soda, selection of flavoured syrups)	



Information for our guests

Most meals may be prepared gluten-free or vegetarian. On your request, we will also prepare half portions for which you will be charged 70 % of the full price of the meal. The allergens list is available on demand. Our youngest guests may benefit from a baby chair.

Wi-Fi

Free wi-fi is at your fingertips in our restaurant.
Please ask our staff for a password.

Payment note

We accept MasterCard, Maestro, Visa and Visa Electron.
You can also pay with meal vouchers; Sodexo, UP Chèque Déjeuner, Naše stravenka and Edenred Ticket Restaurant. We don't give change for voucher.

Reservation and gift cards

You can make a table reservation or rent a private room. On request, we can prepare a special menu or a banquet table.

Are you looking for a present? Cherish your loved ones with a gift card to U Kristýna restaurant & pizzeria. Available at our waiting staff as 300 Kč, 500 Kč or 1000 Kč denominations.

We wish you a memorable gourmet experience.

Contacts



Restaurace a pizzerie U Kristýna

Wurmova 6, 779 00 Olomouc

info@ukristyna.cz

+420 604 996 112

www.ukristyna.cz

www.facebook.com/ukristyna

www.instagram.com/pizzerieukristyna