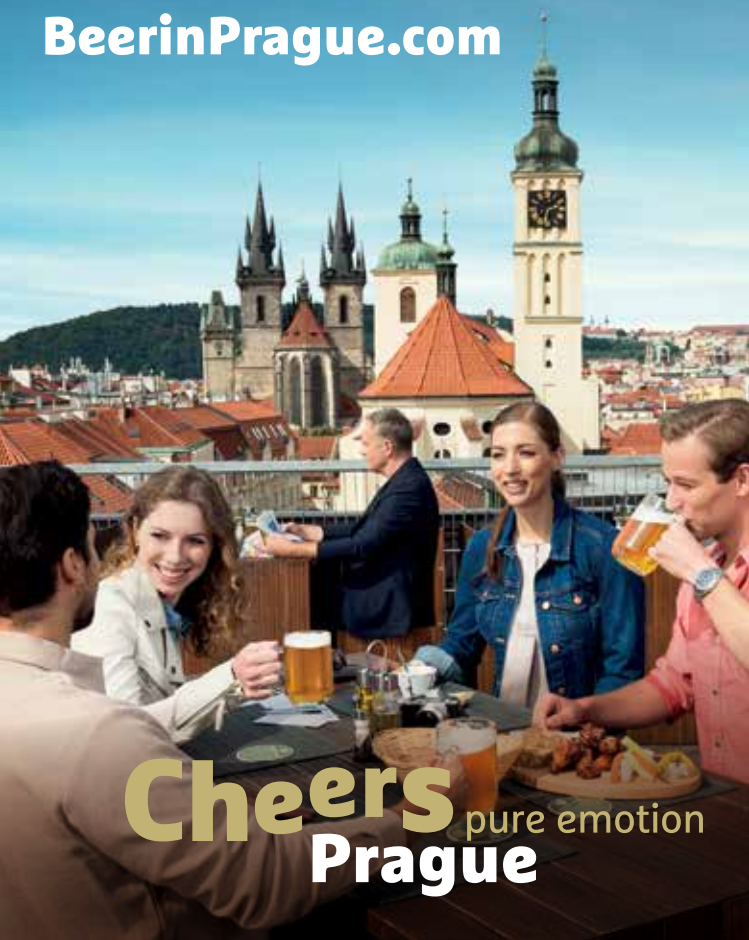




# The Beer Guide to Prague

Over 60 of the Best  
Beer Experiences  
in and around Prague

[BeerinPrague.com](http://BeerinPrague.com)



**Cheers** pure emotion  
**Prague**



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Legend:



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# Prague — the Best Beer City in Europe

by Evan Rail

**Prague is the best city in Europe for beer lovers.**

That probably sounds outlandish, at least at first glance. Other European capitals certainly might offer greater variety, with a few more kinds of beer available. In a city like Brussels, you could probably find 40 different types of beer, including many rarities that would be hard to spot anywhere outside of Belgium. But in Brussels, you can also walk for blocks without finding any decent beer at all. In Prague, on the other hand, good beer — and often amazingly great beer — is on just about every corner.

Other cities seem to have greater amounts of pubs or breweries, but there's often a catch. In London, interest in good beer has caused an explosion in the number of breweries, giving the UK capital almost 80 breweries today. But that amount is for London's enormous population of 8.7 million, meaning there is one brewery for every 108,750 inhabitants. By contrast, Prague currently has 35 working breweries and a population of just 1.26 million, giving us one brewery per just 36,000 people. On a per-capita basis, if London were to have as many breweries and brewpubs as Prague, it would need to have 242 — almost three times as many as it does today.

There's also the question of price. Even in Prague's most expensive pubs, good beer remains very affordable, including many imports, compared to most big cities in Europe. (One brewer from the Netherlands was recently surprised to discover that his craft



beers actually cost less in Prague than they do in Amsterdam or Utrecht, even after accounting for shipping costs.) And Prague's excellent public transportation system means that beer travellers can easily get from one pub, beer garden or microbrewery to the next, making it possible to create multi-day itineraries focusing entirely on tracking down great ales and lagers.

This is a huge difference from just seven or eight years ago, when it was difficult to find many beers beyond the biggest national brands in Prague, and there was only a small handful of brewpubs. Today, Prague is home to more than 30 brewpubs, with more opening every year. Pubs like Zlý časý now offer as many as 48 taps of lagers and ales from every corner of the Czech Republic, as well as rare beers from traditional European brewing regions like Belgium and Bavaria. (It's no exaggeration to say that you are more likely to find obscure Bavarian brews in Prague than in the German capital of Berlin, to say nothing of rare lagers from places like north Moravia and the Šumava mountains.) The huge amount of options means that you can try out brand-new brews like those coming out of modern Vinohradský pivovar, which started in 2014, before heading towards some of the most historic destinations in the beer world: dating from the year 1499, Prague's U Fleků is believed to be the oldest continuously functioning brewpub in the world. Nearby, U Medvídků has been a famous tavern since 1466. In terms of beer and history, very few places come even remotely close to the Golden City.

So grab the Beer Guide to Prague and a tram pass. Plan out a route to a number of beery destinations or just relax in the shade of a single beautiful beer garden. Work up a thirst or quench one. Wherever you go in Prague, you can be sure that another great beer is waiting for you just around the corner.

### **Evan Rail**

Travel, food and beer writer

(author of *Why Beer Matters*, a Kindle Single bestseller)



## Classic Czech Pub Etiquette

Today's Prague has an incredible variety of beer establishments that reflect its increasingly cosmopolitan character. There are, however, still quite a few traditional pubs left that are proudly sticking to their time-tested way of doing things – communal tables, no more than three types of beer on tap (usually two pale lagers and perhaps one dark), and no-frills, basic pub food along the lines of sausage, goulash, pickled cheese and perhaps herring (you will find a few such places on page 46 of this guide).

If you wish to immerse yourself in what is an undeniably authentic Czech experience, be sure to follow these unspoken rules, especially since the servers are not likely to speak English (although German might be a better bet).

A note on smoking: Smoking was banned in Czech restaurants by a new law that takes full effect on 1 June, 2017. After this date, you can only smoke at outdoor tables.

### Finding a table or seat

In a classic Czech pub, you don't wait to be seated. Simply walk over to any available-looking spot (the tables tend to be long and seat more than one party) and ask the person sitting next to it: **Je tu volno?** [yeh too voll-noh?] If the answer is a nod or an **ano** (yes), feel free to sit down.

### Ordering beer

You signal your desire for a beer by placing a paper coaster in front of you. There is usually a 'default' beer being served, and the standard size is 0.5 litre (roughly a pint). The next time a waiter or waitress comes around, they'll plop one in front of you without you having to ask.



### Ordering more beer

Once you finish your beer, the server will remove the empty glass and offer a new one by asking **Ještě jedno?** [yesh-tey yed-noh?] Simply nod your head.

### Beer size

You can order a small (**malé** [mah-lay]) beer which is 0.3 litre, but unless you are a woman or this beer is your last after at least one full-sized one, you have just outed yourself as a dilettante.

### Tab

In an old-school pub, your tab is a strip of paper on which the server marks beers with short vertical lines. Do not lose this all-important piece of paper.

### Settling the bill

To signal you are ready to pay, place your wallet on the table. You can also flag the server down and say **zplatím** [zah-plah-team]. Cash payments are much preferred over a credit card.

### Tipping

A 10% tip is standard if you were pleased with your experience.

### Niceties

The word for thank you is **děkuji** [day-koo-yi], goodbye is **na shledanou** [nah-sled-dunno]. And, most importantly, cheers is **na zdraví** [nahs-draw-vee]!



# Glossary of Beer Styles and Terms

The following list covers the majority of terms you might encounter, including both styles of beer (such as stout) and specific terms that have been codified by Czech law (such as řezané pivo and ležák).

**10°** – a beer made from wort with at least 10% extracted sugars before fermentation. Known as a Desítka.

**11°** – a beer made from wort with at least 11% extracted sugars before fermentation. Known as a Jedenáctka.

**12°** – a beer made from wort with at least 12% extracted sugars before fermentation. Known as a Dvanáctka.

**ALE** – generally, a term used for all top-fermented beers; as a style, ale is often used to refer to the traditional hoppy brews, often pale, from Britain and the United States. Often written as Ejl in Czech.

**ALT** – a type of malty, moderately bitter, top-fermented beer, usually amber in colour, traditionally associated with Düsseldorf.

**AMBER** – lager or ale type beer whose colour is halfway between light and dark beer.

**BARLEYWINE** – a type of very bitter and usually very sweet top-fermented beer, usually with 10% alcohol or more.

**BLACK IPA** – an India Pale Ale, or IPA, but very dark, often roasty in flavour, with pronounced hop flavours and aroma. In Czech: černá IPA.

**BOCK** – a type of strong, bottom-fermented beer, often equivalent to a Czech Speciální pivo.

**BOTTOM-FERMENTED BEER** – often called lagers, these beers are generally produced at colder temperatures, resulting in less-pronounced yeast character. In Czech: spodně kvašené pivo.

**DOPPELBOCK** (from German) “double bock” – an exceptionally strong, bottom-fermented German beer whose colour ranges from rusty to deep brown. Strong and rich, with a long-lasting foam. Branded doppelbock beers nearly always carry the -ator suffix.

**IMPERIAL PILSNER / IMPERIAL LAGER** – a type of strong, pale, bottom-fermented beer, like a stronger version of classic Czech světlý ležák. Many brewers believe Imperial Lager and Bock to be the same thing.

**INDIA PALE ALE (IPA)** – a type of top-fermented beer, usually golden or amber in colour, with pronounced hop bitterness and flavours. Variations include Black IPA and Double IPA.



**KVASNICOVÉ PIVO** – “yeast beer,” a legal term for beer produced by adding fresh yeast or fresh fermenting wort to finished beer, often resulting in a cloudy beer with a yeasty, bread-like aroma.

**LEŽÁK** – lager, a legal term for the category of premium beers, made from wort with 11–12% extracted sugars before fermentation. These are the premium or flagship beers at any brewery, and include the most famous of Czech brands.

**NEFILTROVANÉ PIVO** – unfiltered beer. Not the same as Kvasnicové pivo, though the terms are often used interchangeably.

**PALE ALE** – a type of gold to amber top-fermented beer, often with pronounced hop bitterness.

**PILSNER** – in the rest of the world, Pilsner is a general term used to refer to pale lagers. In the Czech Republic, Pilsner is reserved for Pilsner Urquell.

**PORTER** – a legal term for dark beers made from barley with a wort containing at least 18% extracted sugars before fermentation. A secondary meaning may refer to one of the many porter styles of beer: dark, often bitter, top- and bottom-fermented beers originally brewed in Britain and the Baltics.

**PŠENIČNÉ PIVO** – “wheat beer,” a legal term for beer made with at least 33% wheat malt.

**RAUCHBIER** – in German, “smoke beer,” a type of beer which uses beech-smoked malt, resulting in a combination of sweet malt and smoky campfire flavours. In Czech: nakuřované pivo or kouřové pivo.

**ŘEZANÉ PIVO** – “Half and Half beer/ Black and Tan,” a legal term for a mix of pale and dark beers, generally produced by tapping two types of beer into the same glass. Technically not the same as Polotmavé pivo, though the two are often confused.

**RUSSIAN IMPERIAL STOUT** – a type of strong, dark, very bitter, top-fermented beer, usually over 9% alcohol.

**STOUT** – a type of bitter, top-fermented black beer common in Ireland and England.

**SVĚTLÉ PIVO** – “pale beer,” a legal term for golden brews made primarily with pale malt.

**TMAVÉ PIVO** – “dark beer,” a legal term for dark brews in general.

**VÝČEPNÍ PIVO** – “taproom beer,” a legal term for the category of basic beers, made from wort with 7–10% extracted sugars before fermentation. These are often light, easy drinkers or “session beers,” designed for mass consumption.

**WEISSBIER, WEIZENBIER** – originally from Bavaria, a group of top-fermented white or wheat beers, including beers where wheat malt was added. As the name suggests, they are light-coloured and of a refreshing flavour.

**WITBIER** – a type of wheat-based, top-fermented beer from Belgium, usually flavoured with coriander and orange peel.

# The Beer Guide to Prague



# Breweries & Brewpubs

## Klášterní pivovar Strahov (‘The Strahov Monastic Brewery’)

Strahovské nádvoří 10, Prague 1 – Hradčany

Mon–Sun 10am–10pm

+420 233 353 155

[www.klasterni-pivovar.cz](http://www.klasterni-pivovar.cz)



Not far from Prague Castle, the Strahov Monastery complex houses a historical brewery which offers its own beer called Sv. Norbert along with excellent Czech cuisine. The history of the Royal canonicate brewery of the Premonstrates in Strahov is intertwined with the history of the monastery itself, founded in 1140. **The first written record dates from 1400, when the brewery was rented out for ‘four times threescore groschen, a pound of pepper and one fattened hare per year’.**

The brewery was renewed only in 2000. The first batch of beer was brewed in June of the same year, on the feast of St Norbert, the patron saint of the Premonstratensian monastery.

Presently, the Strahov Monastic Brewery includes three “locals” – a beerhall with its own copper brew-kettles and the two storey Sv. Norbert restaurant. During the summer months the brewery courtyard garden is open to visitors.



Klášterní pivovar Strahov (‘The Strahov Monastic Brewery’)

## U Medvídků Restaurant and Brewery

Na Perštýně 7, Prague 1 – Old Town  
 Mon–Fri 11am–11pm, Sat 11.30am–11pm,  
 Sun 11.30am–10pm  
 +420 224 211 916  
 www.umedvidku.cz



The U Medvídků restaurant, patronized by generations of Prague natives and international visitors because of its renowned Czech cuisine and excellent Budvar, is one of the largest and oldest beerhalls in Prague. It is worth noting that composer Antonín Dvořák brought P. I. Tchaikovsky here in 1888, with the latter noting in his diary afterwards, “These Czechs, how immensely likeable they are!”. When new industrial breweries entered the market, the U Medvídků brewery stopped production and was rebuilt as one of Prague’s largest beerhalls in which the first “tingel-tangel” cabaret played at the beginning of the 20<sup>th</sup> century.

During the reconstruction in 2015 the original malt house was rebuilt as a “Beer House” comprising a brewing shop, conference hall and microbrewery. The microbrewery itself, unique in its use of medieval technologies, brews unfiltered beers made from purely natural ingredients, fermenting in wooden barrels. **The special XBEER 33° dark lager is the strongest beer made in the Czech Republic in terms of its ABV (alcohol by volume).**

The restaurant offers traditional Czech cuisine and beer specialties, such as beer onion soup, beer goulash and beer ice cream. You can listen or dance to the folk band which plays there regularly. A 3\* hotel has opened next to the restaurant, featuring historic bedchambers.



U Medvídků Restaurant and Brewery

## U Dobřenských Brewery

U Dobřenských 3, Prague 1 – Old Town

Mon–Sun 2pm–midnight

+420 222 222 141



The restaurant brewery in the Old Town is atypical in its specialization, that of flavoured beer. **Its flagship beer is Tribulus, fortified with the medicinal plant Tribulus terrestris, and Salvia Stout – a dark beer with Sage, whose local name translates as Hag's ear.** The stylish and cosy interior of the cellar restaurant on two floors is characterized by its brick walls and wooden fittings and furniture. The beer is served with pickled cheeses, cold meats, venison pâté and homemade bread. The hot food is a modern blend of classic Czech and Austro-Hungarian cuisine. They make their own gingerbread and bacon dumplings, and among the weekly specials popping up on the menu are the chef's specialties such as pork knuckle from wild boar, roast duck thigh or wild boar in red wine sauce.



U Dobřenských Brewery

## U Fleků Brewery and Restaurant

Křemencova 11, Prague 1 – Old Town

Mon–Sun 10am–11pm

+420 224 934 019

[www.ufleku.cz](http://www.ufleku.cz)



The first mention of the U Fleků brewery and restaurant, situated in the centre of Prague, dates back to the year 1499, when the house was bought by maltster Vít Skřemenec. **The U Fleků brewery is thus**

**the only brewery in Central Europe where beer has been brewed continuously for more than 500 years.** It earned its fame by offering its special 13° beer and renowned traditional Czech cuisine.

You can visit the brewery museum or enjoy a traditional Prague Cabaret show (by advance reservation). A historic brew-kettle from the beginning of the 20<sup>th</sup> century is the pride of the brewery. The feel of this historic building is enhanced by the in-style decor and furnishings in all bar rooms and halls. From the most famous and distinctive Academy Hall, where well-known Czech cultural figures would gather in the 19<sup>th</sup> century, or the Václavka Hall with its stained glass, to the Knights' Hall, fitted out in romantic style. **For many patrons, U Fleků has become a place of pilgrimage for connoisseurs of Prague and Czech beers,** for others an interesting historical monument and one of the most famous among Prague beerhalls.



*U Fleků Brewery and Restaurant*



## U tří růží ('The Three Roses') Brewery and Restaurant

Husova 10, Prague 1 – Old Town

Mon–Thu, Sun 11am–11pm,

Fri–Sat 11am–midnight

+420 601 588 281

[www.u3r.cz](http://www.u3r.cz)



The eminent brewer Beneš obtained the brewing rights for the 'Three Roses' as long ago as 1405, and thus began one of the longest-running chapters on brewing in the Czech lands. The existing restaurant retains the iconic atmosphere of an Old Prague brewery. They brew several varieties of beer and beer specials here. **Among the most notable are the Vienna Red beer and the refreshing topfermented Weissbier with banana and citrus flavours.**

In addition to beer-tastings, microbrewery guided tours are available.

The restaurant menu offers traditional Czech and Moravian dishes, made from carefully selected fresh ingredients.

### Note:

They opened a second branch called Vojanův Dvůr brewery and restaurant in the Lesser Town (U Lužického semináře Street 21).



U tří růží ('The Three Roses') Brewery and Restaurant

## U Supa ('At the Vulture') Brewery and Restaurant

Celetná 22, Prague 1 – Old Town

Mon–Sun 11.30am–midnight,

+420 734 441 892

[www.pivovarusupa.cz](http://www.pivovarusupa.cz)



This recently opened brewery and restaurant, located on one of the Old Town's busiest streets, continues a long tradition of brewing in this place that dates all the way back to the 15<sup>th</sup> century. **The big attraction is one of the coppers on the brewhouse; its barrel made of glass, it allows guests an up-close-and-personal view of the brewing process.** This unique device cannot be found anywhere else in the Czech Republic. In the summer you can enjoy sitting outside in the pleasant courtyard with a historic fountain, or right in front on bustling Celetná Street. The kitchen serves classic Czech fare.



*U Supa ('At the Vulture') Brewery and Restaurant*

## Novoměstský pivovar (‘New Town Brewery’)

Vodičkova 20, Prague 1 – New Town

Mon–Fri 10am–11.30pm, Sat 11.30am–11.30pm,

Sun noon–10pm

+420 222 232 448

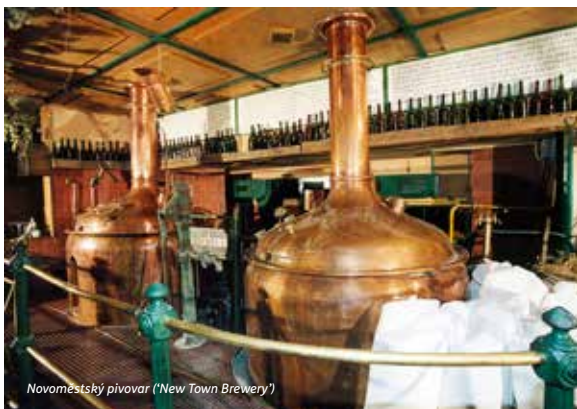
[www.npivovar.cz](http://www.npivovar.cz)



The New Town Brewery stands on the site of the house where as early as 1434, the maltster Vaněk Zpěvák enjoyed his brewing privilege. Today's Old Bohemian restaurant brewery builds on this

ancient tradition. **The merging of the microbrewery and restaurant into one has created an extensive complex of effectively connected spaces above and below ground.** You may linger in Gothic halls or in village pub interiors from the 1920s and 1930s. The restaurant specializes in typical Czech cuisine – from garlic soup and “svíčková” (roast beef sirloin in cream sauce) to leg-of-duck confit and roast suckling pig.

They brew their own beer called Novoměstský ležák 11° (New Town lager). **Specialties include a beer “flight” consisting of four samples (caramel, coffee, ginger and banana beer),** beer sparkling wine or beer liquor distilled directly from the local beer. You may order a so-called “Žirafa” (‘Giraffe’) or a table keg – a two-litre beer column or a ten-litre beer keg, and draw your beer from your own tap directly at your table. The restaurant provides tours of the brewery with expert commentary.



Novoměstský pivovar ('New Town Brewery')

## Národní Brewery

Národní 8, Prague 1 – New Town

Mon–Sun 11am–11.30pm

+420 222 544 932

[www.pivovarnarodni.cz](http://www.pivovarnarodni.cz)



A restaurant and brewery at an upmarket address, Národní 8, right next to the National Theatre’s New Stage. **They brew their own beer, under the Czech Lion brand.** Their 11° is a classic lager, it has a very full and malty, refreshing taste. The special semi-dark lager has additional caramel malt. The beer is more bitter, with a garnet hue

and caramel and bread toned flavours. The interior has cosy decor with some distinctive timber features. The kitchens offers traditional Czech dishes, cold and hot cuisine (roast pork knuckle, goulash, beef tenderloin, etc.) and several specialties, such as their hamburger or fried potato dippers. **Highly popular of late is the spacious beer garden located in the courtyard.**



## Nota Bene and Beerpoint

Mikovcova 4, Prague 2 – Vinohrady

Mon–Fri 11am–11pm, Sat noon–11pm (Nota Bene)

Mon–Fri 5pm–2am (Beerpoint)

+420 721 299 131

[www.notabene-restaurant.cz](http://www.notabene-restaurant.cz)



Nota Bene is a modern restaurant with a pleasant interior and friendly service. **On its 4 taps they offer a rotating array of their own beers labeled Nota Bene**, one of the taps is reserved for brewery specials. The wine list includes wines from small Czech and international growers. The kitchen uses fresh, market-sourced ingredients in a wide range of predominantly Continental dishes.

On the floor below the Nota Bene is the beer bar Beerpoint. The attractive basement interior with modern wooden bar furniture offers the opportunity to taste Nota Bene beers from several taps – 2 are reserved for imported “guest” beers. The super burger, hot dog or grilled pork belly go well with your beer.



## Pivovarský dům (‘Brewery House’)

Ječná/Lípová 15, Prague 2 – Vinohrady

Mon–Sun 11am–11.30pm

+420 296 216 666

[www.pivovarskydum.com](http://www.pivovarskydum.com)



 10

The restaurant and microbrewery has been in operation since 1998 and has become one of the most popular beer establishments in Prague. Always on tap is a minimum of 8 varieties of house-brewed, unfiltered, unpasteurized beers, from light and dark “classics” of the pilsner type, through fermented wheat to singular flavoured beers, such as coffee, banana and green nettle beers. Of the classic lagers, an exceptional one is the dark lager “Štěpán” which presents a notable flavour of spice and caramel. **A local curiosity is the “beer champagne ‘Šamp’,” the first beer in the Czech lands which completes its fermentation in the bottle.** Beer is also used for the preparation of beer spirits and mixed beer cocktails.

Throughout the day, the kitchen offers the best of traditional Czech cuisine. **Beer is used in the preparation of some of the dishes – from appetizers to desserts.** The menu includes beer soup, sausages in black beer, rabbit a la maltster, or pancakes with beer jam.

## Vinohradský pivovar (‘The Vinohrady Brewery’)

Korunní 106, Prague 10 – Vinohrady

Mon–Sun 11–midnight

+420 222 760 080

[www.vinohradskypivovar.cz](http://www.vinohradskypivovar.cz)



 11

**So far the only brewery in the Vinohrady district making its own beer and distributing it around the city.** Its seat is in the former fermentation cellar of the former Vinohrady Burghers Brewery which was in operation until mid-20<sup>th</sup> century and, in 2001, burned down under somewhat mysterious circumstances. The renovation emphasizes new porthole-like windows made in the two-metres-thick walls between the taproom and the brewery itself, lending the space a special character.

Half of the extensive vaulted cellars are used for the boiling, fermentation, and lagering of several types of beer / traditional unfiltered lagers from Czech malt and hops, but also various specials. The other half of the space is used for a taproom, restaurant, and



an underground ballroom used for concerts and other events. The kitchen focuses on beer-friendly dishes in regular rotation, as well as game and fish.



Vinohradský pivovar ('The Vinohrady Brewery')

## Lod' Pivovar ('The Brewery Boat')

Dvořákovo nábřeží, Berth No. 19, Prague 1 – New Town

Sun–Thu 11.30am–11pm, Fri–Sat 11.30am–1am

+420 773 778 788

<http://pivolod.cz>



In Prague, Czechs don't brew their beer on land alone, but even on water! The two decks of a river boat (originally a floating disco) moored by the Štefánikův Bridge hold all the equipment a microbrewery needs. Their 13 lager tanks produce two pale lagers, one dark lager, and two seasonal specials. **To complement the beer and a wonderful vista of Prague Castle, the upper deck serves mainly traditional Czech cuisine, while down in the hold there are cold dishes and locally smoked meats.**



Lod' Pivovar ('The Brewery Boat')

## Sousedský pivovar Bašta and U Bansethů Restaurant

Táborská 49, Prague 4 – Nusle

Mon–Sun 11am–midnight

+420 724 582 721

[www.ubansethu.cz](http://www.ubansethu.cz)



A small family business which comprises a beerhall, a brewery and a bakery, located a short walk from Vyšehrad Castle. **U Bansethů is a legendary pub with more than a hundred years of history**, for many years the holder of the Pilsen Urquell brewery certificate for excellent draught beer keeping. It has also made its way into the subconscious minds of Prague citizens thanks to its famous and regular visitor – writer Jaroslav Hašek, author of the satirical novel “The Good Soldier Svejk and His Fortunes in the World War.” The author’s favourite table is still here, ready for him. The kitchen presents a purely Czech menu. **The local specialty is roast duck with stuffed potato pancakes and sauerkraut.**

The Bašta neighbourhood brewery pours only its own beers, among which the renowned semi-dark 12° lager boasts a number of awards, including 1st place in the Czech Brewers’ Spring Prize competition.



## Sv. Vojtěch ('St Adalbert') Břevnov Monastic Brewery

Markétská 1, Prague 6 – Břevnov

Klášterní šenk Restaurant:

Mon–Sun 11.30am–11pm

[www.brevnovskypivovar.cz](http://www.brevnovskypivovar.cz)

[www.klasternisenk.cz](http://www.klasternisenk.cz)



The history of the Břevnov brewery is inextricably linked with the history of the monastery which was founded as early as 993. It can be assumed that soon after the monastery was founded, the brewery was also built to go with their agricultural activity, its existence being indirectly referenced in a document from the 13<sup>th</sup> century. **The brewery is, therefore, considered to be the oldest brewery in the Czech Republic.**

The Sv. Vojtěch Monastic Brewery, which was reopened in 2013 and is located in the former Baroque stables, builds on the age old tradition of Břevnov beer. In addition to the classic pale lager, the brewery produces a range of special beers using various types of malts and hops. Monastic beers are sold under the brand name Břevnov Benedict. **The restaurant “Klášterní šenk” (“Monastery tap-room”) is located in the grounds of the monastery, where you may taste most of the beers produced.**



Sv. Vojtěch ('St Adalbert') Břevnov Monastic Brewery

## U Bulovky Brewery

Bulovka 17, Prague 8 – Libeň  
 Mon–Thu 11am–11pm, Fri 11am–midnight,  
 Sat noon–midnight, Sun noon–11pm  
 +420 602 431 077, +420 607 092 694  
[www.pivovarubulovky.cz](http://www.pivovarubulovky.cz)



 15

This rare family brewery concept, which includes a cosy small pub with copper brew-kettles, was opened in 2004. **František Richter, the owner, is a brewer and beer guru with many years of experience from Germany.** This establishment, which aims to continue the tradition of Czech hospitality from the good old days, has won many awards as one of the best pubs in Prague.

The Richter brewery brews an extensive range of excellent Bavarian style beers, including wheat beers and bocks, plus Belgian-style Trappist or Kriek specials and **knows how to pull a draught beer directly from a wooden, pitch lined barrel.** Their quality cuisine consists of traditional dishes, predominantly meat and specialties from the grill, including their popular lamb shank, brewers' beef stew or the A4 schnitzel.

### Note:

Evening reservations are a must.

## Únětice Brewery and Restaurant

Rýznerova 19, Únětice  
 Mon–Fri 8am–5pm (brewery),  
 Mon–Thu 11am–10pm, Fri–Sat 11am–11pm,  
 Sun 11am–9pm (restaurant)  
 +420 220 515 687  
[www.uneticky pivovar.cz](http://www.uneticky pivovar.cz)



 16

The historical regional brewery was built in Únětice in 1710. Throughout this period, the brewery was owned by the Metropolitan Chapter of St. Vitus Cathedral in Prague. **In 1897, Únětice brewery was the third largest in the region,** however, the 20<sup>th</sup> century was not kind to the brewery and in March 1949 production finally closed down.

Beer brewing began here again as late as 2011 thanks to the Tkadlec family who rebuilt the brewery. In 2011, the first batch of Únětice beer was brewed and the beer-opening ceremony launched the modern history of the brewery. To date, Únětice beer is on draught in dozens of businesses in the surrounding area, as well as in Prague.

**In the spring of 2012, production was expanded and the renovated brewery bar opened offering traditional old Czech cuisine and beer directly from the tank.** Regular tours of the brewery take place every Saturday and Sunday. The tour begins at 12 o'clock in the brewery taproom.

**Note:**

Though not technically a Prague brewery, Únětice beer is renowned in Prague and beyond. The brewery is a popular destination for hikers and bikers alike, as it lies in a picturesque landscape easily accessed either from Prague or from the nearby town of Roztoky which lies on a train line.



Únětice Brewery and Restaurant

# Beer Bars and Multi-Tap Pubs

## Pípa – Beer Story Dlouhá

Dlouhá 14, Prague 1 – Old Town

Mon–Sun 11am–11.30pm

+420 777 445 473

<http://pivotekapipa.cz>

 17



This beer-shop is located in the lower zone of the Food Story complex which also houses a bistro, a grocery and fast food outlets. Pípa is a medium sized bar, furnished in a modern, clean-cut style. **The beer sheet offers up to 160 types of beer from all over the Czech Republic and abroad**, as picked by beer specialist Robert Demeter, who compiled the beer sheets of restaurants like Bruxx, Les Moules, or T-Anker. The bar always has 8 to 10 beers on tap, and some 150 bottled beers for sale. The kitchen offers classic Czech meat dishes and snacks that pair well with beer.

## U Kunštátů – Craft Beer Club

Řetězová 3, Prague 1 – Old Town

Mon–Sun 2pm–11pm

+420 601 353 776

[www.ukunstatu.cz](http://www.ukunstatu.cz)

 18



Beer bar, located on the premises of the beautiful House of the Lords of Kunštát and Poděbrady, dating back to the 13<sup>th</sup> century, is among



U Kunštátů - Craft Beer Club



the best-preserved Romanesque structures in Prague. **Come for its inimitable atmosphere, evening beer tastings, excellent Italian coffee, desserts and beer snacks.** A selection of the best regional lagers and ales is frequently rotating on the tap. Beer sampler is very popular - you can choose 6 samples from any of 50+ beers (except barley wine and 0.7 litre bottles) to customize your own unique beer tasting. A pleasant courtyard garden is open in summer. The house frequently serves as a venue for concerts, exhibitions, and other cultural events.

## Craft House Prague

Navrátilova 11, Prague 1 – New Town

Mon–Sun 5pm–midnight

+420 222 935 304 / +420 775 496 467

[www.crafthouse.cz](http://www.crafthouse.cz)

COLD DISHES



Modern multitap craft beer bar and bottle shop located close to Karlovo náměstí Square. It features 27 beers on tap and more than 100 bottled beers from both the Czech Republic and around the world. **Six of them make up the standalone Imperial Bar, where you will find stronger beers** such as Russian Imperial Stouts, Double IPAs, or Quadruples. You might also be interested in their large selection of real ciders, and there is always at least one on tap. Local specialty is Scandinavian open sandwich called Smørrebrød that goes great with your beer.



Craft House Prague

## Gulden Draak Bierhuis

Soukenická 34, Prague 1 – New Town  
Sun–Mon 3pm–midnight, Tue–Fri 3pm–1am  
+420 724 105 800  
[www.guldendraak.cz](http://www.guldendraak.cz)



In the Belgian beer bar named after their flagship beer the Gulden Draak, which in Flemish means the Golden Dragon, you can taste the best of Belgian traditional and family craft breweries. **Belgian beers are characteristically very strong, entirely natural and without any chemical additives.** Currently on offer are 16 draft beers on tap and more than a hundred different types of bottled beers. You can enjoy some meat and cheese snacks from small local suppliers.



Gulden Draak Bierhuis

## 20 PIP Craft Beer Pub

Slezská 1, Prague 2 – Vinohrady

Mon–Sat 3pm–1am, Sun 3pm–midnight

+420 773 163 394

Facebook @20pip



A 21-tap beer bar with a fine atmosphere located a short distance from náměstí Míru Square. The modern interior has two compact rooms – one on the ground floor with tables, and one bar room upstairs. A great selection of beers on tap from Czech craft brewers such as Matuška, Permon, Břevnov, Kocour or Antoš. In addition to domestic brands, imports are also represented. All tap beer is sold as a take-away option.



## BeerGeek Bar

Vinohradská 62, Prague 3 – Vinohrady

Mon–Sun 3pm–2am

+420 776 827 068

[www.beergeek.cz](http://www.beergeek.cz)



COLD DISHES



The popular BeerGeek beer-shop opened its own beer bar in 2014 a short walk from the Jiřího z Poděbrad metro station. **The focal point is the taproom with 32 taps offering rare and specialty beers from regional Czech and foreign breweries** (e.g. the UK, Germany, Denmark, Spain, and California). The range includes various bottled beers, whisky and rums. The English-speaking staff can offer expert guidance to beer novices and aficionados alike. The kitchen prepares their own brand of chicken wings served with french fries, baby carrots and pieces of celery. You can choose from 13 different sauces to pair with your wings.



BeerGeek Bar

## Dno pytle ('Bottom of the Sack')

Vinohradská 63, Prague 2 – Vinohrady

Mon–Fri 4pm–1am, Sat–Sun 6pm–1am

+420 702 058 007

[www.dnopytle.cz](http://www.dnopytle.cz)



COLD DISHES



This cosy tap room in the centre of Prague **offers the finest Czech and Bavarian beers** - outstanding Czech lagers and ales, Bavarian Kellebiers, wheat bears and other specials. The proprietors make

regular trips into Bavaria where they select top-quality beers from local microbreweries. The lower part of the bar offers a wide selection of bottled beer, Bavarian spirits and liqueurs, and excellent Bavarian sausages.

## Prague Beer Museum

Americká 43, Prague 2 – Vinohrady

Mon–Sun noon–3am

+420 775 994 698

[www.praguebeermuseum.com](http://www.praguebeermuseum.com)



The Prague Beer Museum opened its náměstí Míru branch in 2014. Unlike the original establishment, the newer branch features a menu of hot and cold dishes (classic and modern Czech cuisine). **The 30 beers on the 7-meter-long tap cover a wide range of large, medium-sized and small Czech breweries.** The local specialty is the Real Deal Ale – a beer made specifically for the Prague Beer Museum. Every Wednesday and Saturday you can enjoy live music (free entry).

### Note:

The original Prague Beer Museum is located on Dlouhá Street 46. The third branch was opened at Smetanovo nábřeží 22 in 2017.



Prague Beer Museum

## Bad Flash Bar

Krymská 2, Prague 10 – Vršovice  
 Sun–Thu 5pm–1am, Fri–Sat 5pm–2am  
 Facebook @BadFlashBar  
[www.badflash.cz](http://www.badflash.cz)

COLD DISHES



 25

The ‘flying’ brewery Bad Flash founded by the renowned beer businesses “Kulový blesk” (‘Ball lightning’) and “Zlý čas” (‘Hard times’) has opened its own two bars in Prague. **There are 12 draught taps and a stock of over 300 brands of the best bottled beers** from around the world, and Czechia, of course. The bar staff give expert advice as to choice, and wine tastings also take place here.

### Note:

The second Bad Flash Bar is located in Karlín (Březinova Street 21).



Bad Flash Bar - Krymská

## InCider Bar

Krymská 26, Prague 10 – Vršovice  
 Mon–Sun 4pm–midnight  
 +420 776 727 718  
<http://incider.bar>

COLD DISHES



 26

**The first cider bar in Prague or for that matter in the Czech Republic has opened in the trendy Krymská Street in Vršovice.** On the menu are some 40 varieties of bottled cider – Czech, English, French and

Spanish. Three different types of ciders are regularly updated on the tap. Apart from cider, you can enjoy draft beer called Zemský ležák – an honest-to-goodness bitter 12° lager from the “Zemský akciový pivovar” brewery. Accompanying snacks include cold dishes – pickled feta cheese, pickled sausage or pâté. If you need some good advice on the best choice of cider for you, don't hesitate to ask the staff.

## Pivovarský klub ('Brewery Club')

Křížíkova 17, Prague 8 – Karlín

Mon–Sun 11.30am–11.30pm

+420 222 315 777

[www.pivovarskyklub.com](http://www.pivovarskyklub.com)



Pivovarský klub restaurant and beer-shop is based on a simple idea – it is common frustration to have a choice of up to a hundred different things to eat and just one choice of beer to drink. Here it is the exact opposite, **you can have a hundred different beers with what there is to eat.** In addition to the six draught beers which are constantly changing (Czech small and medium breweries and imported specials).

The staff are happy to advise you about pairing food and beer. In the pleasant environment of the upstairs bar or the stone interior of the cellar restaurant, **they offer Czech home cooking, specialties prepared with beer (including desserts) and meat dishes, including exotic meats such as ostrich or kangaroo.**





# Good Food, Good Beer

## Kolkovna Olympia Restaurant

Vítězná 7, Prague 1 – Lesser Town

Mon–Sun 11am–midnight

+420 251 511 080

[www.kolkovna.cz](http://www.kolkovna.cz)



A stylish restaurant near the Kampa Island is part of the Pilsner Urquell Original Restaurant gastropub chain, **aiming to provide a combination of the best Czech brewing tradition and cuisine updated for a contemporary lifestyle**. The restaurant was opened in 2003 in a restored 1903 building that has served as a restaurant since it was built. The retro-chic interior serves as a backdrop to draught Pilsner Urquell, dark Velkopopovický Kozel, the strong Master 13° Semi-dark, and the alcohol-free Birell pale lager. The menu concentrates on Czech classics like svíčková (sirloin of beef) in cream sauce, duck or goose, as well as beer snacks and a children's menu. The house-made sausages are also well worth a try.



Kolkovna Olympia Restaurant

## Lokál Dlouhááá

Dlouhá 33, Prague 1 – Old Town  
Mon–Fri 11am–1am,  
Sat 11am–1am, Sun 11am–midnight  
+420 222 316 265  
www.ambi.cz



A traditional Czech pub for the 21st century with carefully handled beer, freshly cooked food and friendly professional service. They have Pilsner and Kozel on draught, and they care about keeping it correctly and making the journey from the tank to the glass as short as possible. The simple interior is a nod to 1970s style, featuring long wooden benches and a stainless steel bar with the tank in use right under the tap. **The experienced bar staff can pour your beer in various ways – “čochtan” (‘neat’), “hladinka” (‘creme’), “šnyt” (‘slice’), or “mlíko” (‘sweet’), with increasing proportions of creamy foam, respectively.** Honest Czech cuisine, based on traditional recipes, is made with Czech ingredients from local suppliers. The menus change every day, and include a lunch and evening selection which is available until closing time. Lokál Dlouhááá opened in 2009 in extensive premises which assuredly make this one of the longest restaurants in Prague. Despite its size it is often full and making a reservation, especially for the evening, is recommended.

### Note:

The ever-expanding Lokál restaurant chain has many other branches, all well worth trying. Find their updated list at <http://lokal.ambi.cz>.



Lokál Dlouhááá

## T-Anker Restaurant

náměstí Republiky 8, OD Kotva (Department Store) –

5. patro (5th floor), Prague 1 – Old Town

Mon–Sun 11am–11pm

+420 722 445 474

[www.t-anker.cz](http://www.t-anker.cz)



 30

**The restaurant with the largest terrace in Prague covering some 650 m<sup>2</sup>** is located on top of the Kotva department store, just off náměstí Republiky Square, and offers sweeping views of the city, backed by a tap-room with a 10 tap tower and up to 100 bottled beer varieties. Each week the tap-room offers a new selection of the best Czech and world-renowned beer specials. Beers on tap include those from small Czech breweries. Meat dishes such as steak or steak tartare dominate the menu, but beer snacks, risottos and salads are also represented. In the summer months, a children's play area with climbing frames is open, and there are regular concerts and other events.



## The James Joyce Irish Pub

U Obecního dvora 4, Prague 1 – Josefov  
Sun–Thu 11am–0.30am, Fri–Sat 11am–2am  
+420 224 818 851  
[www.jamesjoyceprague.cz](http://www.jamesjoyceprague.cz)



**The James Joyce Irish Pub is Prague's oldest original Irish pub.**

It prides itself on its authentic ambience, excellent food, and some of the best draught Guinness outside Ireland. Named after Ireland's greatest writer, the very first pint of draught Guinness in the Czech Republic was drawn here on 5 October 1993 at 5.59pm.

**In addition to a number of draught beers, the drinks menu features 50 types of Irish whiskey alongside Scotch and American bourbon.**

In terms of food, you can choose from among burgers, lamb and beef specialties, chicken wings, and fish and chips. Word on the street has it that the local fries are among Prague's very best.



*In addition to beer and food, T-Anker offers some of the best views in Prague*



*The James Joyce Irish Pub*

## Maso a kobliha (‘The Meat and Doughnut’)

Petrská 23, Prague 1 – New Town  
 Tue 9am–4pm, Wed–Fri 9am–10pm,  
 Sat 10am–4pm  
 +420 224 815 056  
[www.masoakobliha.cz](http://www.masoakobliha.cz)



 32

**A Butcher's bistro in a side street close to the Florenc junction. As you come in there is a meat and delicatessen counter, with a room in the back offering seating and a bar.** Craft beer on tap here includes at least one Matuška variety, as well as cider. On the menu are their famed scotch eggs, but also sandwiches, cheese in a bun, sausages and meat pie. And let's not forget, the best doughnuts, with lots of cream, made with real vanilla. In the courtyard behind the bistro a small garden awaits. The proprietors of Maso a kobliha are The Real Meat Society butchers, offering their distinctive dry-cured meats from free range Czech farms.



*Maso a kobliha ('The Meat and Doughnut')*

## Kulový Blesk ('Ball Lightning') Restaurant

Sokolská 13, Prague 2 – New Town  
 Mon–Fri 11am–11pm, Sat–Sun 5pm–11pm  
 +420 721 420 859  
[www.restauracekulovyblesk.cz](http://www.restauracekulovyblesk.cz)



Kulový blesk restaurant is a short walk from I. P. Pavlova metro. It has **a pleasant garden in the courtyard, a bar with 11 taps and basement rooms with 17 more taps.** They offer beers from medium-sized and small breweries with a detailed description of their characteristics; sometimes this includes German beers. Czech beers are often represented by Matuška, Únětice, Kocour as well as Zemský Pivovar and Prager Laffe breweries.

The restaurant is a member of the Alliance P. I. V. ("Pivně inteligentních výčepů" - 'Beer-smart tap-rooms'), which is a guarantee of exceptionally well kept draught beers. **The interior decor features old Czech film posters, a diverse mix of antique furniture, and the original well-worn coat of paint.** The basement area is divided into smaller rooms which are ideal for private get-togethers. The kitchen serves traditional beer appetizers and two kinds of steak tartare; in the evening they offer various specials (such as burgers).



Kulový Blesk ('Ball Lightning') Restaurant

## Bruxx Belgian Restaurant

náměstí Míru 9, Prague 2 – Vinohrady  
Mon–Wed 11am–midnight, Thu–Fri 11am–1am,  
Sat 11.30am–1am, Sun 11.30am–11.30pm  
+420 224 250 404  
www.bruxx.cz



 34

A restaurant focused on Belgian cuisine and Belgian beer. **On tap exclusively are 8 kinds of Belgian beer, imported directly by the establishment, and for comparison one “guest” beer, brewed specially for the restaurant by the specific selected Czech brewery.** The menu includes a beer tasting set of 4 selected beers (glass 0.1 l). The local bartender (beer sommelier) will be happy to advise you on your selection. There are over 20 bottled beers on the drinks menu.

**The main culinary specialties are mussels, chocolate and French fries.** Fresh mussels are imported three times a week. There are also house-made chocolate pralines; the signature double-fried fries are made from specially imported potatoes. There is a large children’s play-area with professional babysitters on weekends, and a DJ plays here from Wednesday to Saturday.



Bruxx Belgian Restaurant



## DISH – fine burger bistro

Římská 29, Prague 2 – Vinohrady  
 Mon–Sat 11am–10pm, Sun noon–10pm  
 +420 222 511 032  
 www.dish.cz



 35

A popular modern bistro in the heart of Prague with outstanding – many say the best – burgers in the city, made utilizing only the freshest local ingredients, including own buns, sauces, and fries. Among the favourites are the signature DISH burger and the Koza Nostra burger with goat cheese and fig sauce. The two smallish rooms have modern, spare but cosy décor; one room featuring an open kitchen with a grill so that guests can watch their food being prepared directly from their barstools. The beer on tap is the popular unfiltered Únětice 12° and the special Holledauer Weisses 12°. A small raised platform with tables is open during summers for outdoor seating.



DISH – fine burger bistro

## Los v Oslu ('The Moose in Oslo')

Perunova 17, Prague 3 – Vinohrady  
 Mon–Fri 11.30am–1am, Sat 1pm–1am,  
 Sun 1pm–midnight  
 +420 222 513 295  
 www.losvoslu.cz



 36

A stylish yet cosy restaurant offers a menu of **Nordic and French cuisines, 11 types of draught beer**, and 50 kinds of bottled beer. The restaurant, located just steps away from náměstí Jiřího

z Poděbrad Square, is split into two floors. The upper level includes a bar, while the lower level houses the Belgian Beer Club, a popular venue for parties and private events. On tap are Czech as well as Belgian beers represented by a delicious Kasteel Rouge or the strong Kwak. **Popular food menu items include fresh mussels prepared in various styles**, as well as Czech classics like pork ribs or a homemade spread with cracklings.

## The Tavern

Chopinova 26, Prague 2 – Vinohrady

Mon–Sun 11.30am–10pm,

(Sat–Sun brunch from 11am)

[www.thetavern.cz](http://www.thetavern.cz)

 37



**The Tavern is synonymous with excellent American hamburgers, a fun multi-cultural atmosphere, and great service.** The beer on tap is the popular Ježek 11° from the city of Jihlava; additionally, there is a wide choice of bottled beers. The menu features the outstanding “Lokal Burgers”, as well as sandwiches, vegetarian dishes, and several types of fries. All ingredients are locally sourced. All food is also available “to go”, to be enjoyed as a picnic in the nearby Riegrovy gardens. A few outside tables are available in the summer.



The Tavern

## U Bulínů Restaurant

Budečská 2, Prague 2 – Vinohrady

Mon–Sun 11am–11pm

+420 224 254 676

[www.restauracebulinu.cz](http://www.restauracebulinu.cz)



**A typical Czech restaurant that serves quality Czech cuisine expertly prepared.** The cozy-yet-stylish restaurant boasts a long tradition that even includes a legend about its origins and history. Czech classics, some of them updated, are served here for friendly prices. Among the most popular items are homemade pâté, regional homemade potato gnocchi, and roast duck with cabbage. The restaurant serves Pilsner Urquell and Gambrinus beer, as well as homemade iced tea, milkshakes, and spirits. In the summer, a pleasant, partially covered garden in the backyard includes a kiddie corner.

## Vinohradský Parlament (‘The Vinohrady Parliament’) Restaurant

Korunní 1, Prague 2 – Vinohrady

Mon–Wed 10.45am–midnight,

Thu–Fri 10.45am–1am,

Sat 11.30am–1am, Sun 11.30am–11.30pm

+420 224 250 403

[www.vinohradskyparlament.cz](http://www.vinohradskyparlament.cz)



The theme of the restaurant, developed in partnership with the Staropramen Brewery, is founded on bringing together



Vinohradský Parlament (‘The Vinohrady Parliament’) Restaurant

high-quality beer and food. **The environment is that of a new-style Czech pub – the aim is a contemporary approach to traditional Czech hospitality.** The greatest possible care is devoted to keeping the beer. The menu includes specialties such as beef cheeks with parsnip or grilled Přeštice pork chops.

## U Kurelů

Chvalova 1, Prague 3 – Žižkov  
Tue–Sun 5pm–11pm  
<http://ukurelu.cz>



 40

**U Kurelů has been a functioning pub since 1907 and is one of the oldest original pubs in Žižkov.** In 2014 the collective around successful restaurant The Tavern took the place over. The restored interior reflects the beauty of the original pub ambience. The menu offers Tavern gourmet burgers, Smoked Pulled Pork Mega-Nachos, Bahn-Mi sandwiches, chilli-cheese hotdogs as well as specialties from house-smoked meats. On the tap they offer beers from small Czech breweries with rotating selections (e.g. Zemský pivovar, Matuška, Malešov...), Pilsner or Gambrinus. You can enjoy wide selection of specialty cocktails too.

## Zlý Časy ('Bad Times') Beerhall and Beer-shop

Čestmírova 5, Prague 4 – Nusle  
Mon–Fri 2pm–1am, Sat–Sun 5pm–1am (Beerhall)  
Mon–Fri 1.30pm–8.30pm (Beer-shop)  
+420 723 339 995 (Beerhall)  
[www.zlycasy.eu](http://www.zlycasy.eu)



 41

**The iconic Prague beerhall is situated near náměstí Bratří Synků Square and its 48 tap bar** offers pale lagers, dark and wheat beers from medium-sized and small family breweries from Bohemia and Moravia. There are three bars – top, middle and bottom – and the beers on tap are different in each. The restaurant is a member of the Alliance P. I. V., which is a guarantee of exceptionally well kept draught beers. The draught beers are complemented by an extensive range of bottled beers from all over the world. The middle bar has a steak kitchen with barbecue grill; popular beer snacks include wursts in black beer, smoked pork knuckle or a delicious pickled “Hermelín” (Camembert style) cheese.

The establishment also operates a **beer shop with a wide range of more than 40 Czech brands and bottled specials from around the world.** You can buy and drink Belgian and German specials here, noteworthy domestic beverages and rarities from Nordic countries and other parts of Europe.

## Podolka Restaurant

Podolské nábřeží – Přístav 1, Prague 4 – Podolí

Mon–Sun 11.30am–11pm

+420 774 115 166

[www.restauracepodolka.cz](http://www.restauracepodolka.cz)



This restaurant, located away from the hustle and bustle of the city centre, offers at least two good reasons for seeking it out. One is the riverside location – half the restaurant is formed by an extensive wooden terrace overlooking the Vltava River and docking boats. Another one is the fact that the **restaurant will satisfy carnivores, vegetarians, vegans, and beer lovers of all stripes.** The menu features meat and fish dishes, as well as plenty of plant-based dishes suitable for vegetarians and vegans, as well as people on a gluten-free diet. The kitchen focuses on local, seasonal ingredients. The beer on tap is the excellent Bernard.

### Note:

The second Podolka Restaurant is located in Karlín (Šaldova Street 34).



Podolka Restaurant

# Beer & Atmosphere (Classic Prague Pubs & Beer Gardens)

## U Černého Vola ('The Black Ox')

Loretánské náměstí 1, Prague 1 – Hradčany

Mon–Sun 10am–10pm

+420 220 513 481



 43

One of the original Old Prague beerhalls is located on Loretánské náměstí Square near Prague Castle. The Renaissance building with a Baroque facade was built in the 16<sup>th</sup> century. **The restaurant was founded in 1905 by Mr. Brinda who offered Smíchov beer, Pilsner Urquell, wine and billiards.** The beerhall as we know it today, was opened in 1965 and retained its 'feel' or genius loci. The simple historic interior with stained glass windows is dominated by the old Communist-era bar, where they offer the excellent Kozel beer on tap. On offer with the beer are classic snacks such as pickled camembert-style cheese, head cheese with onions or baked ham and eggs. Despite the occasional stray tourist finding their way here, this is a beerhall where Czech patrons prevail – regulars and students.

## U Hrocha ('The Hippo') Beerhall

Thunovská 10, Prague 1 – Lesser Town

Mon–Sun 12am–10.30pm

+420 257 533 389



 44

A Lesser Quarter beerhall hidden away from the city's hustle and bustle which has, in its relatively short existence, become an iconic tavern. **Those who come to enjoy the exquisitely kept Pilsner beer (they say that it is one of the best in Prague) include locals, tourists and officials from the Castle.** The tavern, where people come to 'join-in and chat', is renowned for its authentic old beerhall ambience, with Gothic arches and a homely feel. This is a traditional beerhall, and so, the menu includes mainly cold snacks to go with the beer – cheeses, head cheese, pickled sausage (called "utopenec" or 'drowned man') and rollmops (pickled herring). Hot dishes include grilled pork steak

or sausage. Despite the fact that it is often crowded, you will almost always find a free spot, or you can drink your beer standing up at the bar.



U Hrocha ('The Hippo') Beerhall

## U Zlatého tygra (‘The Golden Tiger’) Beerhall

Husova 17, Prague 1 – Old Town

Mon–Sun 3pm–11pm

+420 222 221 111

[www.uzlatehotygra.cz](http://www.uzlatehotygra.cz)



The Golden Tiger Beerhall is tucked away on narrow Husova Street, a short walk from the tourist-teeming Karlova Street. **Thanks to its excellent Pilsner and its ageless atmosphere made famous by Bohumil Hrabal’s short stories, the pub became something of a pilgrimage site for visitors from near and far and finding an empty seat can be a challenge.** The Golden Tiger was Hrabal’s favourite pub and to this day his favourite spot is still reserved for him.



U Zlatého tygra ('The Golden Tiger') Beerhall



The house has a history going back to the 14<sup>th</sup> century, and a beerhall has been here since 1816. There is a large variety of cold food on offer, hot dishes including pork steak in potato pancake or pot goulash.

**The local speciality is beer cheese – this beerhall was the first one to get regular deliveries of this delicacy from the producer.**

In the evenings it is hopelessly full and so it is advisable to reserve your table.

## U Pinkasů Restaurant

Jungmannovo náměstí 16, Prague 1 – New Town

Mon–Sun 10am–11.30pm

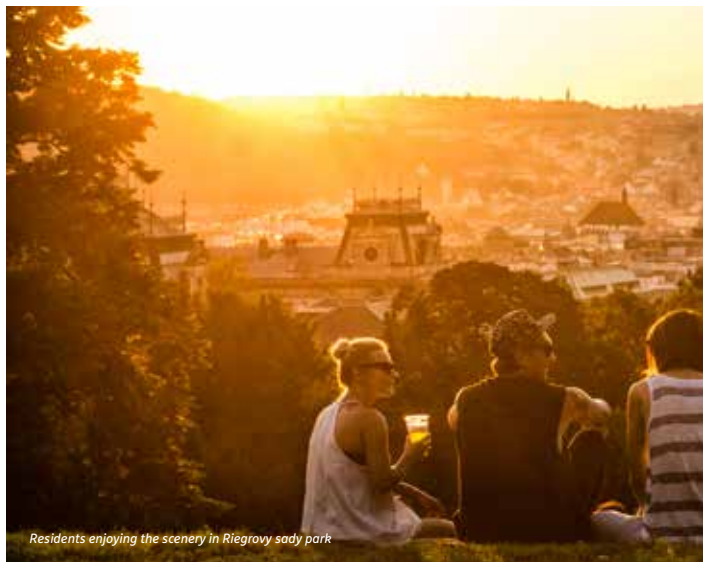
+420 221 111 152

[www.upinkasu.cz](http://www.upinkasu.cz)

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The U Pinkasů restaurant, founded by Jakub Pinkas in 1843, was the first restaurant in Prague to serve the bottom-fermented Pilsner Urquell lager on draught. It has been one of the most popular Prague establishments throughout its more than 170 years of continuous operation. The carefully kept Pilsner is stored in stainless steel tanks rather than in barrels because of the record quantities of beer poured here. Famous is the so called “hladinka”, a beer drawn in one pull, as appreciated both by beer aficionados and the uninitiated.



The restaurant offers traditional Czech dishes, using recipes dating back to its origins and is spread over all three floors of the building. In addition to several themed areas, there is a **unique gothic garden which was established in the adjacent grounds of the Franciscan Garden.**

## Park Café Restaurant

Riegrový sady 28, Prague 2 – Vinohrady

Mon–Sun noon–midnight

(garden open in the summer season)

+420 222 717 247

[www.restauraceriegrovysady.cz](http://www.restauraceriegrovysady.cz)



**Riegrový sady is one of the most famous parks in Prague, with a spectacular view of Prague Castle and the Lesser Town.** The park is a popular place for picnics and days out. At the top of the hill is the Park Café restaurant and garden. This traditional beer garden has a capacity of up to 1,400 people and a large screen for live sports broadcasts. Dogs are allowed on the premises. The restaurant is open until 11.30pm, serving international cuisine focused on meat dishes and grilled snacks. In the garden you can order the traditional sausage or pickled cheese, as well as several kinds of pizza straight from the oven.



## Hospůdka Na Hradbách (‘Tavern On the Battlements’)

V Pevnosti 2, Prague 2 – Vyšehrad

Mon–Fri 2pm–midnight,

Sat–Sun noon–midnight

+420 734 112 214

Facebook @hospudkanahradbach



**This iconic tavern is located directly within the battlement walls of Vyšehrad castle.** You may sit at the tables under sun-shades or along the perimeter walls. This area is especially popular for unusual views of Prague and the impressive panorama of New Town and the Nusle Bridge. There are three small rooms inside the tavern. Beer for consumption in the garden is served from the outside window. When they are full, they are happy to pour your beer into a plastic cup which you may take with you to sit on the grass. The tavern has an outdoor grill, where you may order meat delicacies (chops and lamb sausages) as well as Balkan and vegetarian specialties. It is open all year round and regularly hosts concerts and other events.



## Zahradní pivnice Letenské sady (‘Letná Gardens Beer Garden’)

Letenské sady, Prague 7 – Holešovice

Mon–Fri 4pm–11pm,

Sat–Sun noon–11pm

(open in the summer season)

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This popular beer garden in Letná, located directly in front of the Neo-renaissance Letná chateau, **offers spectacular views of the Prague panorama and the Vltava River**. The setting within the expansive park is sheltered by mature trees and makes this the perfect location for summer drinks with friends or a romantic evening under the lantern lights. In the summer, families with children head to the garden and the lawn is a popular picnic spot for visitors. The smallish bar has Gambrinus on draught at reasonable prices, and also offers wine and a wide range of soft drinks. You may order sausages and French fries to go with your beer.



Zahradní pivnice Letenské sady (‘Letná Gardens Beer Garden’)

# Beer-Shops

## Illegal Beer

Ve Smečkách 16, Prague 1 – New Town

Mon–Sun 5pm–midnight

+420 774 055 540

[www.llegalbeer.cz](http://www.llegalbeer.cz)



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A beer-shop with 6 taps, just a short walk off Wenceslas Square. The business is run by the proprietors, so there is no lack of a pleasant homey ambience. Every day the bar taps rotate to vary the choice of beers on offer, from small and medium-sized brew houses. **One thing of note for this beer-shop is that their beer is drawn directly from the basement, which means the barrels are kept at a constant and appropriate temperature** avoiding any temperature shocks that could affect beer quality. The choice of bottled beers is also extensive. If you get peckish, you can order homemade soup, right into the evening.

## Pivo a párek ('The Beer and Sausage')

Korunní 105, Prague 3 – Vinohrady

Mon–Sun 2pm–10pm

+420 734 201 195

Facebook @Pivoaparek



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Pivo a párek beer-shop offers draught beers and beer specials from small and medium-sized breweries at its 7 tap bar. Barrels are changed during the course of the day, the beer is always fresh and up to 140 varieties rotate through. As a rule, traditional soda pop flows from the seventh tap. In addition to the draught beers, there is a rich selection of bottled beers, the most popular of which are ready in the fridge. **As the name suggests, food to order consists of high-quality cold cuts from small Czech curers, predominantly a variety of wursts and sausages.** In the summer a covered garden is open in the courtyard.

## BeerGeek Beer-Shop

Slavíkova 10, Prague 3 – Žižkov

Mon–Fri 1pm–9pm,

Sat 11am–9pm, Sun 3pm–9pm

+420 775 524 584

[www.beergeek.cz](http://www.beergeek.cz)



The BeerGeek beer-shop **carries roughly 500 kinds of beers**. In stock are beers from small and medium-sized domestic breweries, well-known and less-well-known imported brands (for example, beer from New Zealand). Regularly rotated on the four taps are beer specials which the customer can enjoy relaxing in a wicker armchair. The beer-shop has a supply of ingredients and gear for home-brewing; they will also advise about putting together a recipe for your own beer. Home-brewers regularly meet here.



BeerGeek Beer-shop

## Pivní rozmanitost ('Beer Diversity')

Koněvova 133, Prague 3 – Žižkov

Mon–Thu 5pm–10pm, Fri 1pm–11pm, Sat 5pm–11pm

+420 608 601 601

Facebook @pivotekapivnirozmanitost



A small beer bar and shop **offers beers from all around the world and ingredients for homebrew**. It has a long tradition and incredibly wide range of goods. The continuously updated selection includes beers from the smallest craft and medium-sized industrial Czech breweries as well as imported beers.

## Království piva ('Beer Kingdom')

Bubenečská 33, Prague 6 – Bubeneč

Mon–Sat 4pm–11.30pm,

Sun 6pm–11.30pm

+420 724 763 100

[www.kralovstvipiva.com](http://www.kralovstvipiva.com)

COLD DISHES



A small tavern and shop selling beer specials with 6 rotating beers on tap and a large selection of bottled beers from small breweries (up to 150 varieties). **Království piva is a place where customers not only come to taste and get to know their beers, but also where they come to chat on the subject.** A piano and a children's corner are available to guests. As for food, you can enjoy local farm-cured smoked meats and cheeses.



Království piva ('Beer Kingdom') Beer-shop



# Other Beer Experiences

## Beer Spas

A beer spa offers unique spa-style treatment in a stylish environment, unlimited beer consumption and subsequent relaxation on a bed of genuine straw. These baths are not just for amusement, but can also bring positive body and skincare results, as confirmed by long-term assessment and cooperation with dermatologists. The bathing fluid is made out of the highest quality Czech hops and rich in vitamin B and active enzymes.

### BBB Prague Beer Spa

Masná 5, Prague 1 – Old Town

Mon–Sun 10am–10pm

+420 222 762 620

[www.pivnilaznebbbpraha.cz](http://www.pivnilaznebbbpraha.cz)



Beer on tap: Budweiser Budvar

### Bernard Praha Beer Spa

Týn 10, Prague 1 – Old Town

Mon–Sun 11.30am–10pm

+420 221 771 048

[www.pivnilaznebernard.cz](http://www.pivnilaznebernard.cz)



Beer on tap: Bernard

### SPA BEER LAND

Žitná 9, Prague 1 – New Town

Mon–Sun 10am–10pm

+420 252 544 849

[www.pivnilaznespabeerland.cz](http://www.pivnilaznespabeerland.cz)



Beer on tap: Krušovice

### Lázně Pramen ('The Wellspring Spa')

Dejvická 18, Prague 6 – Dejvice

Mon–Sun 11am–10pm

+420 728 059 770

[www.pivnispa.cz](http://www.pivnispa.cz)



Beer on tap: Kynšperský Zajíc



## Beer Museum Prague

Husova 7, Prague 1 – Old Town

Mon–Sun 11am–8pm

+420 778 072 337

[www.beermuseum.cz](http://www.beermuseum.cz)



**Admission: 280 CZK (tour with tasting), 480 CZK (guided tour)**

**The first museum of Czech beer in Prague opened an exhibition about the history and tradition of Czech brewing** on two floors, in several themed rooms. There is a place here for beer collectibles, the ancient craft of ice cutting, and original bottling machines. A scale model of a brewery explains the process of malt production and beer production itself. In the beautiful cellars of the 13<sup>th</sup> century building you may taste a number of varieties of Czech beer, either



in a pub from the 19<sup>th</sup> century or in the traditional local from the era of socialism, all within the price of your entry fee. A guided tour (which needs to be booked in advance) includes admission, guide, tasting of 4 beers and bottling your own beer.

## U Fleků Brewery Museum

Křemencova 11, Prague 1 – Old Town

Mon–Sat 10am–4pm

+420 224 934 019–20

[www.ufleku.cz](http://www.ufleku.cz)



**Admission: 100 CZK**

The brewery museum was opened in the former malt-house to mark the 500th anniversary of the U Fleků brewery. The exhibition created in 1999 enhances the one-of-a-kind atmosphere of the brewery premises. Located in the renovated exhibition spaces are examples of brewing machines, tools and vessels that inform the visitor about the ancient history of beer production in Prague. **The most interesting part of the museum is the Renaissance Room in which hot wood smoke was used to dry the malt.** Tours take place only on request and the number of visitors is limited (max. 15 persons). On Saturday tours must include a meal in the restaurant.



U Fleků Brewery Museum

## Staropramen Visitor Centre

Pivovarská 9, Prague 5 – Smíchov

Mon–Sun 10am–6pm

+420 273 132 589

[www.centrumstaropramen.cz](http://www.centrumstaropramen.cz)



### Admission:

**Adult: 199 CZK with beer tasting, 169 CZK without beer tasting**

**Student: 169 CZK with beer tasting, 149 CZK without beer tasting**

**Child: 99 CZK**

**An audio-visual interactive walk down the ages which reveals the unique story hidden behind the Staropramen brand name.**

There are many interesting things to see from the original brewery – such as the original brewery brew-kettle or the distribution truck from the 1930s. 16 large screens are located in the historical building, providing the visitor with a detailed insight into the beer brewing process. Tours for groups of max. 35 persons take approximately 1 hour, including beer tasting. Naturally the Visitor Centre can be used for special events, with its capacity of up to 150 guests and a wide range of catering services on offer.



## Beer-Themed Experiences with Lokál

Lokál “U bílé kuželky”, Míšeňská 12, Prague 1 – Lesser Town  
<http://lokal.ambi.cz/en/draughting-school>



### Lukáš Svoboda's Beer Tapping School

Price: 3,200 CZK / person

The school with the Draught Beer World Champion is primarily about the practice – Lukáš will put you behind the bar and teach you to draw beer. During the course for 4-8 participants, you will be educated in beer history and learn everything about beer's intricate journey to the pint. To keep hunger off, they will prepare the right kind of snacks. At the end of the class, you will receive a certificate and a present.

### Beer Pairing

Price: 950 CZK / person

Enjoy 4 Czech dishes, accompanied by 4 world-famous or domestic beers. In charge of the two-hour long tasting is the master bartender Lukáš Svoboda. The minimum number of participants is 8, the maximum is 20.

### Beer Tour with Lukáš Svoboda

Price: 4,000 CZK for two. For groups of 3–8, you get a discounted price of CZK 1,700 per person.

One night, three hours of fun, four venues and as much beer as you can drink. With it, having a starter at Lokál and learning the right way to tap beer, in the company of the world's master in beer tapping Lukáš Svoboda who will keep you entertained.



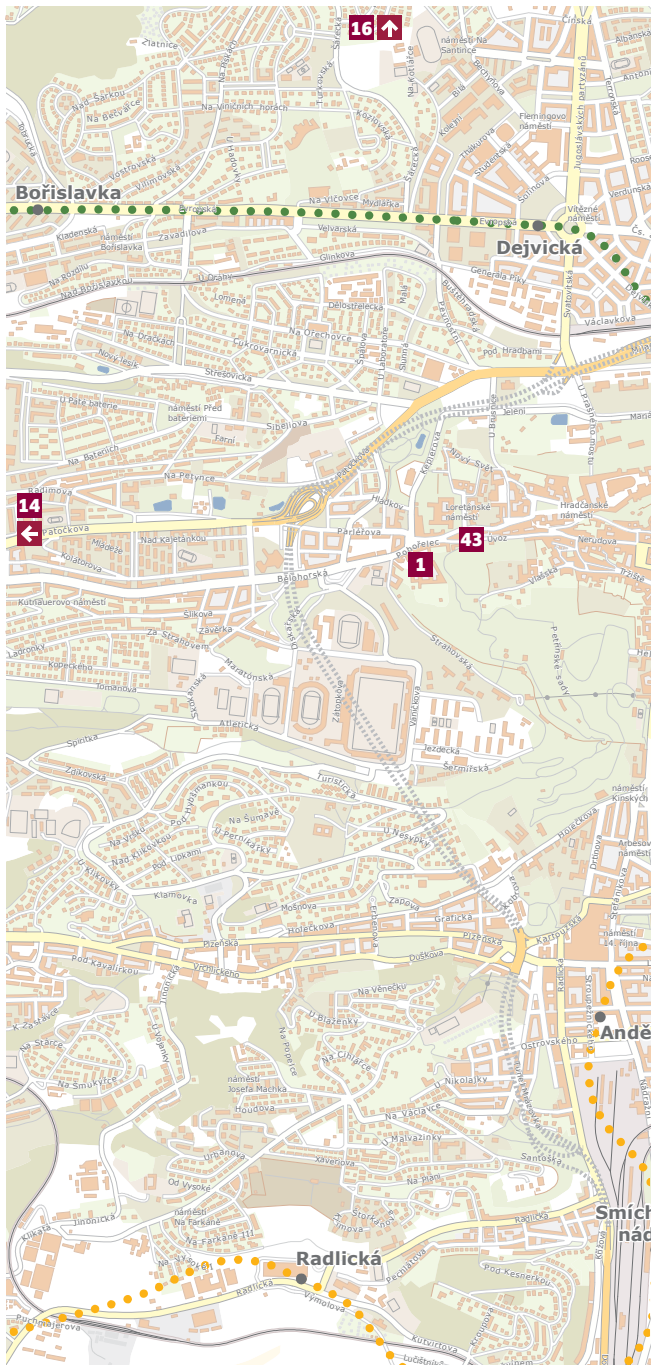
Lokál U bílé kuželky



# Beer Map and Directory







**Bořislavka**

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**Anděl**

**Radlická**

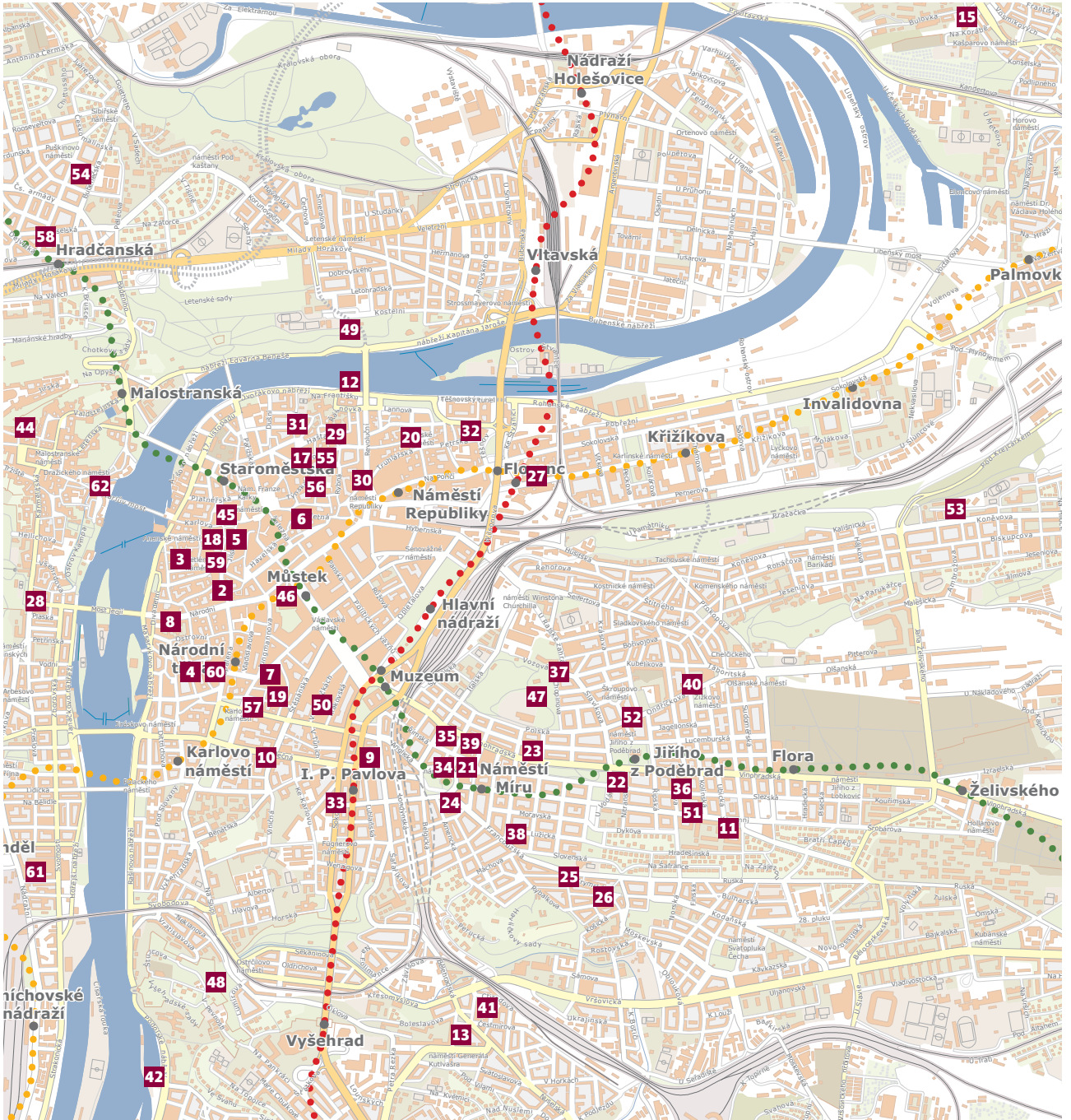
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**[www.beerinprague.com](http://www.beerinprague.com)**

**[www.prague.eu](http://www.prague.eu)**

