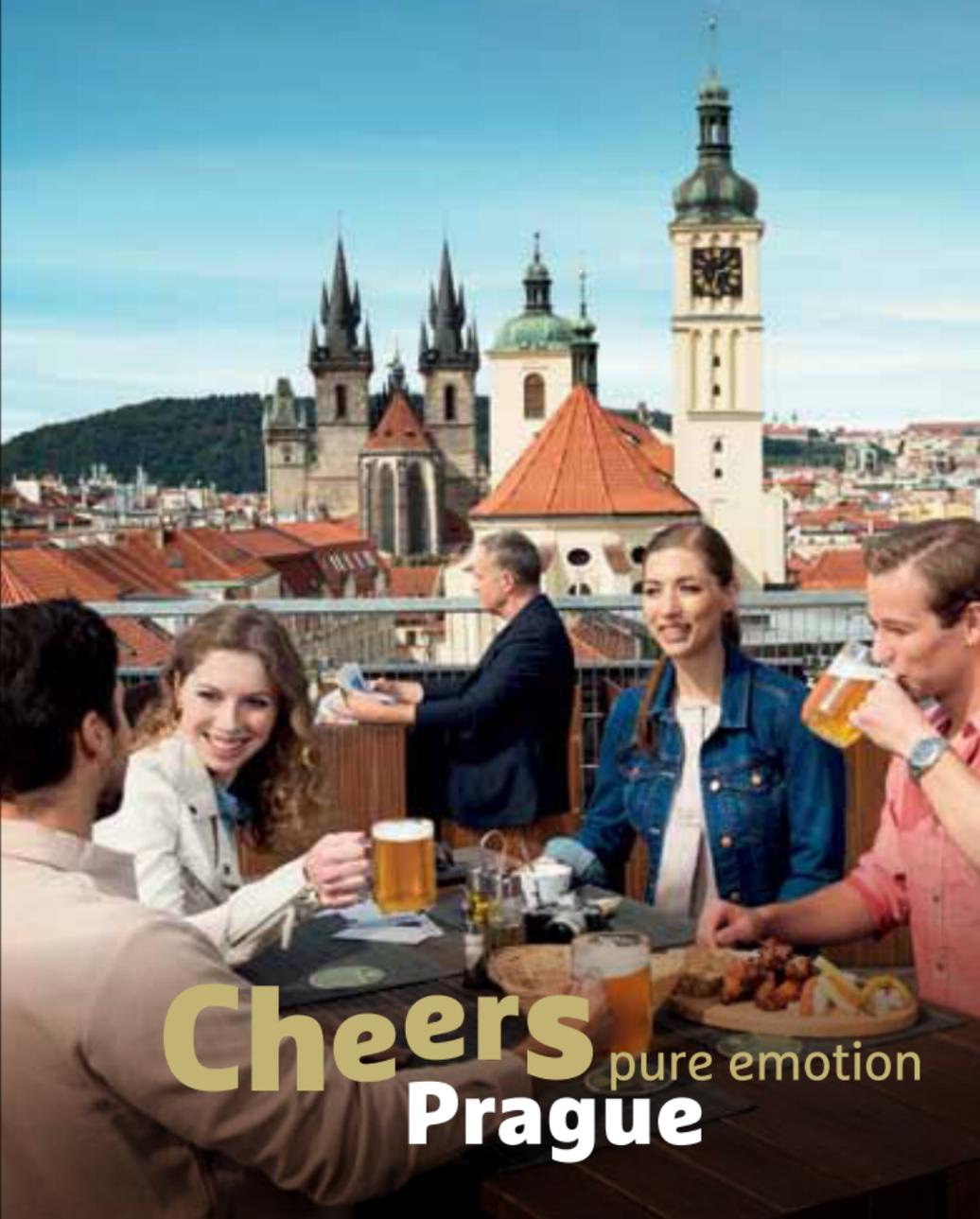




The Beer Guide to Prague

Over 70 of the Best
Beer Experiences
in and around Prague



Cheers pure emotion
Prague



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 80 breweries today. But that amount is for London's enormous population of 8.5 million, meaning there is one brewery for every 106,250 inhabitants. By contrast, Prague currently has 30 working breweries and a population of just 1.25 million, giving us one brewery per just 42,000 people. On a per-capita basis, if London were to have as many breweries and brewpubs as Prague, it would need to have 202 — more than twice as many as it does today.

Editor's Note

This Beer Guide to Prague doesn't aim to become an encyclopaedia of the dynamic and ever-evolving Prague beer scene. Instead, our goal was to highlight what's interesting and attractive about beer gastronomy in Prague – the incredible variety and excellent quality of the beer brewed, served and sold in many different types of beer establishments throughout the city, plus the (usually Czech) food that goes so well with it.

In compiling this brochure, we benefitted from the invaluable expertise of Jan Šuráň, President of the Czech-Moravian Association of Microbreweries, and Evan Rail, author, journalist, and beer expert par excellence.

We continue to expand and update our online database of outstanding Prague beer establishments; please check our web site www.prague.eu or go directly to www.beerinprague.com.

Welcome to Prague – and cheers!

Yours,
Prague City Tourism

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 six or seven 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 [The Good Beer Guide to Prague and the Czech Republic](#))



Glossary of Beer Styles and Terms

The following list should include 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.

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Notes:



Non-smoking establishment



Smoker-friendly



Food

COLD DISHES

only cold dishes available



Child-friendly



Accommodation



Outside seating



Tours available



Recommended



METRO



TRAM



BUS

Where they brew their own beer

Klášterní pivovar Strahov (‘The Strahov Monastic Brewery’)

Strahovské nádvoří 10, Prague 1 – Hradčany

Mon–Sun 10am–10pm

+420 353 233 155

www.klasterni-pivovar.cz

 Pohořelec



Not far from Prague Castle, the Strahov Monastery complex houses a historical brewery which offers its own beer 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’.**

In 1907 the brewery was closed, however, and in 1919 even converted into apartments.

The brewery was renewed only in 2000, as part of an extensive reconstruction of the entire building. In May 2001, the former carriage-hall became a microbrewery with a capacity of 1000 hl per year. 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 St. Norbert restaurant. During the summer months the brewery courtyard garden is open to visitors.

Beers on tap:

St. Norbert – amber, dark, IPA, seasonal beers (a favourite being the St. Norbert Three-kings wheat special)



U Dvou koček (‘The Two Cats’) Restaurant and Brewery

Uhelný trh 10, Prague 1 – Old Town

Mon–Sun 11am–11pm

+420 224 229 982

www.udvoukocek.cz

 Můstek



The ‘Two Cats’ Restaurant, located at the old ‘Coal Market’ in the centre of the city, has a tradition dating back as far as 1678. The history of the house itself dates back to the 13th century. The painting of the two cats only appeared on the facade of the building as the house sign in the early 20th century, giving a name not only to the well know pub, but also to the house itself.

The microbrewery itself opened here in 2010. **The restaurant interior has kept an old world atmosphere, a Gothic feel with vaulted ceilings, massive metal chandeliers, wooden furniture and walls covered with murals.**

The kitchen specializes in traditional Czech cuisine, offers goulash, roast leg of wild boar with rose-hip sauce, and rabbit in cream sauce. Beer can be enjoyed both in the spacious restaurant or standing up at the bar with a close-up view of the distinctive tap tower. An accordionist plays here every night (note: the music fee is 30 CZK per person.)

Beers on tap:

Pilsner Urquell, Kočka 12° – light, dark

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

 Národní třída

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. The house is named after its owner Jan Medvídek who founded the brewery here in 1466, where it continued until 1898. It is worth noting that composer Antonín Dvořák brought a visiting 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 20th 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.

Beers on tap:

Budweiser Budvar 12° light and dark, Budvar 12° ‘kraisend lager’,
 Specials: Oldgott 13°, “1466” – 14°, XBEER – 33° dark

U Dobřenských Brewery

U Dobřenských 3, Prague 1 – Old Town
 Mon–Sun 4pm–midnight
 +420 222 222 141
www.pivovarudobrenskykh.cz

 Národní třída, Národní divadlo

The recently opened restaurant brewery in the Old Town is untypical 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.

Beers on tap:

Tribulus beer, Salvia Stout, Specials



U Fleků Brewery and Restaurant

Křemencova 11, Prague 1 – Old Town

Mon–Sun 10am–11pm

+420 224 934 019

www.ufleku.cz

 Karlovo náměstí,  Myslíkova



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 Skřemeneč. **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 20th 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 19th 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.

Beers on tap:

Flekovský ležák 13° – dark lager



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

  Staroměstská



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 top-fermented Weissbier with banana and citrus flavours.** In addition to beer-tastings, microbrewery guided tours are available.

A combination of the highest production standards, quality ingredients and traditional brewing craftsmanship enabled the 'Three Roses' brewery to achieve the status of a Monastic Brewery of the neighbouring Dominican order, and thus build on the local brewing tradition. The restaurant menu offers traditional Czech and Moravian dishes, made from carefully selected fresh ingredients.

Note:

The opening of a new branch called Brewery and restaurant Vojanův Dvůr in the Lesser Town is scheduled for the spring of 2016. More information at www.u3r.cz.

The current selection of draught beers can be found on the restaurant website.



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

 Vodičkova

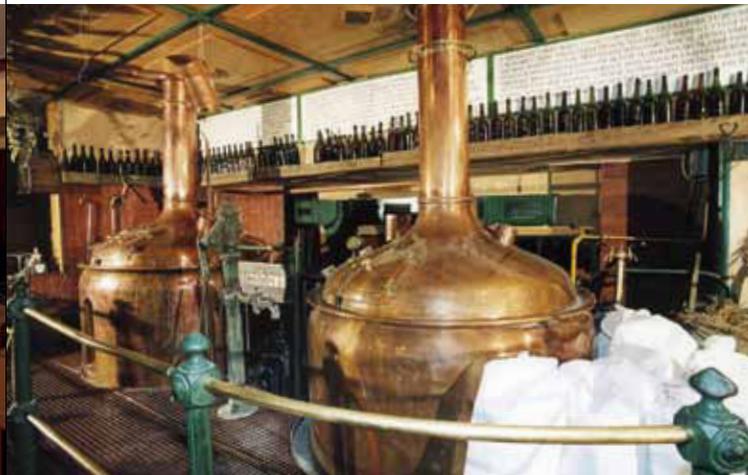


The New Town Brewery stands on the site of the house where as early as 1434, the maltster Vaněk Zpěvák enjoyed his brewing privilege. Today's Old Bohemian restaurant brewery was founded in 1993, and builds on this long forgotten tradition. **The merging of the microbrewery and restaurant into one has 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 20s and 30s of the 19th century. 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); unfiltered beer with yeast, produced exclusively from Czech ingredients - using Czech malt and Saaz hops.

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.

Beers on tap:

Novoměstský ležák (lager) – light, dark



Národní Brewery

Národní 8, Prague 1 – New Town

Mon–Sun 11am–11.30pm

+420 222 544 932

www.pivovarnarodni.cz

 National Theatre



A restaurant and brewery at an upmarket address, Národní 8, right next to the Nová Scéna theatre in the centre of Prague. **They brew their own beer, under the Czech Lion brand.** Their 11° is a classic lager made with Pilsen and Munich malt and Žatec (Saaz) semi-early hops. It has a very full and malty, refreshing taste. The new 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 offer traditional Czech dishes, cold and hot cuisine (roast pork knuckle, goulash, beef tenderloin, etc.) and several specialities, such as their hamburger or jacket potato. **Highly popular of late is the spacious beer garden located in the courtyard, offering e.g. summer toasting of slab bacon on the fire.**

Beers on tap:

Czech Lion – lager, unfiltered lager, semi-dark lager

Pivovarský dům (‘Brewery House’)

Ječná/Lípová 15, Prague 2 – Vinohrady

Mon–Sun 11am–11.30pm

+420 296 216 666

www.pivovarskydum.com

 Karlovo náměstí, I. P. Pavlova,  Štěpánská



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. **An absolute 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.

Tasteful and simple décor predominates, with copper brew-kettles in the microbrewery and a large bar with extensive beer taps. 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.

Beers on tap:

“Štěpán” – light and dark lager, Specials: wheat, coffee, cherry, nettle, banana



Vinohradský pivovar (‘The Vinohrady Brewery’)

Korunní 106, Prague 10 – Vinohrady

Mon–Sun 11–midnight

+420 222 760 080

www.vinohradskypivovar.cz

🍷 Flora, 🍷 Orionka



Opened in October 2014, this is the only brewery in the Vinohrady district of Prague making its own beer and planning to distribute it around the city. Its seat is in the former fermentation cellar of the former Vinohrady Burghers Brewery, which was in operation until mid-20th century when it was converted to a storage facility 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 restaurant 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 taste and quality are the responsibility of the experienced brewmaster and co-owner František Richter, proprietor of the pioneering U Bulovky Brewery. The other half of the space is used for a taproom, restaurant, and an underground ballroom which is to be used for concerts and other events. The kitchen focuses on beer-friendly dishes in regular rotation, as well as game and fish.

Beers on tap:

Vinohradský ležák (lager), Jantarový ležák (amber lager), specials



Sousedský pivovar Bašta

Táborská 49, Prague 4 – Nusle

Mon–Sun 11am–12pm

+420 724 582 721 / 261 222 530

www.ubansethu.cz

🚗 Nuselská radnice



The Bašta neighbourhood brewery was opened in 2007 and is located right next to the illustrious U Bansethů pub (see pg. 41.) The interior is typical of a traditional Czech beerhall with a tiled stove, the ubiquitous wood, and stained glass windows. The 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. The brewery also offers homemade bread, bagels and fresh products from its own Matěj's bakery.

Beers on tap:

12° Světlá Kroužková (light krausende), 12° Polotmavá – semi-dark, specials, occasionally imported beers from Belgium and Scotland



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

Markétská 1, Prague 6 – Břevnov
 Mon, Fri 10am–5pm, Tue–Thu 10am–6pm
 +420 607 038 304
www.brevnovskypivovar.cz
www.klasternisenk.cz
 Břevnovský klášter



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 13th century. **The brewery is, therefore, considered to be the oldest brewery in the Czech Republic.** During the Hussite wars, the entire monastery, including its farm buildings, was almost destroyed. It was rebuilt only towards the end of the 17th century. The original brewery building was demolished when the motorway by-pass to Karlovy Vary was expanded.

The St. 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. The brewery equipment is largely Czech made, and the establishment has a capacity of 3,000 hl of beer per year. 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 "Klášteří šenk" ('Monastery tap-room') is located in the grounds of the monastery, where you may taste most of the beers produced.**

Beers on tap:

Břevnov Benedikt – Light Lager, Dark Lager, Wheat, Monastic IPA, Břevnovské Abbey, Imperial Lager, Imperial Stout, Wheat Bock



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
 Bulovka



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 specialities from the grill, including their popular lamb shank, brewers' beef stew or the A4 schnitzel. Because of the popularity of the establishment and the friendly staff, you will not find a table in the evening unless you have a reservation.

Beers on tap:

Richter light lager, Richter Brewery specials

The current selection of draught beers can be found on the restaurant website.



Kolčavka Brewery

Nad Kolčavkou 8, Prague 9 – Libeň

Mon–Sun 11am–23pm

+420 730 899 858

www.pivovarkolcavka.cz

  Balabenka



The only craft brewery in Libeň, Kolčavka was opened in 2014, and builds on a rich local brewery tradition. Kolčavské beer has been brewed since the second half of the 16th century. The brewery is located on the ground floor of a classic residential building from the 1920s and brews several varieties of their own craft beers under the Kolčavka brand. Some are permanently on tap, although each month sees the appearance of one to two new beer variants.

The spacious, unfussily furnished restaurant consists of a front bar room with wooden tables and chairs, and a second room, which houses the brew kettle. The brewery has hot and cold dishes and a special evening menu on offer. On the menu are the classic beer accompaniments, burgers, and recipes from the beer cookbook. Fans of the local beer can also buy some promotional items – labels, coasters and beer glasses.

The current selection of draught beers can be found on the restaurant website.



Únětice Brewery

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

 Únětice, Na Parcelách



The historical regional brewery was built in Únětice in 1710. This is a guess, based on the date carved into the foundation stone in the granary malt-house space, which today houses the Brewery bar. 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 20th century was not kind to the brewery – the growing pressure of competition caused problems which were exacerbated by its location away from city industry. In March 1949 production finally closed down. For a short time afterwards it functioned as part of the Smíchov brewery, but in 1951 Únětice brewing tradition was put on hold for years to come and the buildings served as a warehouse.

Beer brewing began here again as late as 2011 thanks to the Tradlec 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. Draught beer and lager is produced by means of original methods using only natural ingredients, without any additives whatsoever. 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.

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 Rostoky, which lies on a train line.

Beers on tap:

Únětice 10° and 12°

Where to go for good food and beer

Kolkovna Olympia Restaurant

Vítězná 7, Prague 1 – Lesser Town

Mon–Sun 11am–midnight

+420 251 511 080

www.kolkovna.cz

 Újezd



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.

Beers on tap:

Pilsner Urquell, Velkopopovický Kozel – dark, Fénix, Master, Radegast Birell (alcohol-free)



Lokál Dlouhá

Dlouhá 33, Prague 1 – Old Town
Mon–Fri 11am–1am,

Sat noon–1am, Sun noon–11pm

+420 222 316 265

www.ambi.cz

📍 Náměstí Republiky, 🏠 Dlouhá třída



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 in 1970s style features 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’), “hládinka” (‘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 Dlouhá 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.

Beers on tap:

Pilsner Urquell, Velkopopovický Kozel dark, Radegast Birell (alcohol-free)

Additional Lokál locations:

Lokál U Bílé kuželky

Míšeňská 12, Prague 1 – Lesser Town

Sun–Thu 11.30am–midnight, Fri 11.30am–1am

+420 257 212 014, www.ambi.cz, 🏠 Malostranské náměstí

Lokál Nad Stromovkou

Nad Královskou oborou 31, Prague 7 – Bubeneč

Mon–Thu 11.30am–midnight, Fri 11.30am–1am,

Sat 11.30am–midnight, Sun 11.30–11pm

+420 220 912 319, www.ambi.cz, 🏠 Korunovační

Lokál Hamburk

Sokolovská 55, Prague 8 – Karlín

Mon–Thu 11am–midnight, Fri 11am–1am, Sat noon–1am, Sun noon–11pm

+420 222 310 361, 📍 Křížkova, 🏠 Karlínské náměstí

Lokál U Zavadilů

K Verneráku 1, Prague 4 – Kunratice

Mon–Sat 11am–midnight, Sun 11am–10pm

+420 244 467 448, www.ambi.cz, 🏠 Kunratice

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

📍 Náměstí Republiky



The restaurant with the largest terrace in Prague covering some 650 m² is located on top of the Kotva department store, just off Náměstí Republiky (‘Republic Square’), and offers sweeping views of the city, backed by a tap-room with a 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. In support of small Czech breweries, beers on tap here include those from Rambosek, Matuška and Břevnov 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.

Beers on tap:

T-Anker light lager from the Břevnov Brewery

The current selection of draught beers can be found on the restaurant website.



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

📍 Dlouhá třída



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. The pub's cosy interior, including a fireplace, comes from the Barrandov film studios.

In addition to a number of draught beer, 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. The bar was visited by a number of celebrities, including Bob Geldof, Dennis Hopper, Liam Neeson, John Hurt, Richard Harris, Sean Bean, Jason Fleming, and Elijah Wood.

Beers on tap:

O'Haras Porter Stout, Guinness, Kilkenny, Kingswood apple cider
Magners Cider, Gambrinus, Pilsner Urquell, Velkopopovický Kozel dark, and unfiltered Gambrinus



Ferdinanda

Opletalova 24, Prague 1 – New Town
Mon–Sat 11am–11pm

+420 222 244 302

www.ferdinanda.cz

📍 Muzeum



This pleasant two-level restaurant near Wenceslas Square, features a spacious and bright interior. **A wide variety of beers from the Ferdinand brewery in Benešov are served; among them, the most popular are the Seven Bullets Dark Lager 13° and the d'Este Special Lager 15°.** Ferdinanda serves honest Czech food; the beef goulash with grilled peppers is especially popular. In addition to various meat-based entrées, the menu includes a number of salads and beer snacks such as pickled "Hermelín" cheese, pickled sausage, and smoked pork knuckle. Despite its central location, Ferdinanda's prices remain accessible and the service is always pleasant. A separate dining room is available for private parties; it is non-smoking during lunch.

Beers on tap:

Ferdinand 11° a 12° light lager, 11° dark lager, Seven Bullets Dark 13°, D'Este special Lager 15°, children's soft drink Ferdinada



Maso a kobliha (‘The Meat and Doughnut’)

Petrská 23, Prague 1 – New Town
Tue 11am–5pm, Wed–Fri 11am–10pm,
Sat 11am–5pm
+420 224 815 056
www.masoakobliha.cz
Florenc Těšnov



A Butcher's bistro in a sidestreet 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. The simple, no-nonsense interior is cheered with a modern bar counter, with wooden boards for tables, and bar stools. 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” farmers' meat products. This butcher handles ‘on the hoof’ meat, exclusively from free range farms.

Beer on tap:

Matuška brewery varieties



Bruxx Belgian Restaurant

náměstí Míru 9, Prague 2 – Vinohrady
Mon–Wed 11am–12pm, Thu–Fri 11am–1am,
Sat 11.30am–01am, Sun 11.30am–11.30pm
+420 224 250 404
www.bruxx.cz
Náměstí Míru



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 visiting 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 interior evokes the atmosphere of a better class of Belgian restaurant; high stucco ceilings with original chandeliers and dark panelling on the walls form a stylish setting.

The main culinary specialities 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. Dishes are created according to original Belgian recipes under the guidance of Chef Jan. There is a large children's play-area with professional babysitters on weekends, and a DJ plays here from Wednesday to Saturday.

Beers on tap:

Stella Artois, Liefmans Oud Bruin, Hoegaarden White, Hoegaarden Rose, Floris Kriek, Kasteel Rouge, La Trappe Witte, Delirium Tremens, plus Czech special



Čestr

pronounced [Chester]

Legerova 75, Prague 1 – Vinohrady
 Mon–Fri 11.30am–11pm, Sat noon–11pm,
 Sun noon–10pm
 +420 222 727 851
<http://cestr.ambi.cz>
 Muzeum



Like the “Lokál” (‘Local’) chain, the Čestr steakhouse is another successful establishment run by the Ambiente group. The abbreviation “Čestr” refers to the “český strakatý skot” (‘Czech pied cattle’), bred from the Simmental breed, which has been in the Czech lands from time immemorial. Local butchers dry-age the meat and divide it into cuts and portions mostly forgotten today. Your serving staff can knowledgeably describe the individual cuts of the animal.

The cuisine, as the name suggests, is based on carefully aged beef and local ingredients, with simple preparation and authentic execution. The steak tartare with fried homemade bread and of course the steaks with sauces are recommended. The menu also includes vegetarian dishes, fish and sweets. The restaurant offers a carefully handled draught pilsner beer from the tank.

The modern interior with simple wooden furniture is enriched with stylish ornaments in the shape of cow heads, a functional slaughterhouse rail and a huge display case with different kinds of meat.

Beers on tap:
 Pilsner Urquell



Los v Oslu

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



A stylish yet cosy restaurant offers a menu of **Nordic and French cuisines, 11 types of draught beer**, and 65 kinds of bottled beer. The restaurant, located just steps away from the náměstí Jiřího z Poděbrad square, is split into two floors. The upper, smoker-friendly level includes a bar, while the non-smoking lower level houses the Belgian Beer Club, a popular venue for parties and private events. On tap are Czech as well as Belgian beers, e.g. the Merlin dark lager, the unfiltered Velen, or the honey-scented Kvasar. Belgian beers are 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 current selection of draught beers can be found on the restaurant website.

The Tavern

Chopinova 26, Prague 2 – Vinohrady
 Mon–Sun 11.30am–10pm
www.thetavern.cz
 Jiřího z Poděbrad



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, a wide choice of bottled beers, and the outstanding “Lokál Burgers”. The menu includes vegetarian items, sandwiches, 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 Riegrový gardens. A few outside tables are available in the summer.

Beers on tap:
 Ježek 11°

Nota Bene

Mikovcova 4, Prague 2 – Vinohrady
 Mon–Fri 11am–11pm, Sat noon–11pm
 +420 721 299 131
www.notabene-restaurant.cz
  I. P. Pavlova



Nota Bene is a stylish modern restaurant with a pleasant interior and friendly service. Despite its young age, it has become an icon for Czech beer aficionados thanks to its 6 taps with a rotating array of beers from outstanding small Czech breweries. A staple beer on offer is from the Únětice brewery, others may include Matuška or Kocour and one of the taps is reserved for brewery specials. **There is always just one barrel per beer special, which means that they are often swapped out and always fresh.** The wine list includes wines from small Czech and international growers. Both the beer, and the menu change daily. The kitchen uses fresh, market-sourced ingredients in a wide range of predominantly Continental dishes.

The current selection of draught beers can be found on the restaurant website.



DISH – fine burger bistro

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



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.

Beers on tap:
 Únětice 12°, Holledauer Weisses, Maisel's Weisse (alcohol-free)



U Bulínů Restaurant

Budečská 2, Prague 2 – Vinohrady

Mon–Sun 11am–11pm

+420 224 254 676

www.ubulinu.cz

 Náměstí Míru,  Jana Masaryka



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 páté, 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.

Beers on tap:

Pilsner Urquell, Gambrinus 10°

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

 Náměstí Míru



The theme of the restaurant, developed in partnership with the Staropramen Brewery, is founded on bringing together 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, including the distinctive solution using water chilled storage tanks, chilling the poured beer, and the glasses themselves. The customer has the complete chilling technology in view.

The interior is designed in the spirit of a contemporary beerhall complete with a stainless steel bar and white tiles. It has three separate areas and two bars. The overall style uses dark colours, yet there is a very open feel. **The kitchen is focused on creating a contemporary revival of traditional Czech cuisine.** The menu includes specialties such as beef cheeks with parsnip, leg of wild boar with rosehip sauce or grilled Přeštice pork chops. The thick beef rib and ox tail broth is especially popular here.

Beers on tap:

Staropramen Světlý (light), Staropramen Černý (dark), Staropramen 11°, Staropramen Ležák (lager), Staropramen Nefiltrovaný (unfiltered)



U Slovanské lípy (‘The Slav Limetree’) Beerhall

Tachovské náměstí 6, Prague 3 – Žižkov

Mon–Sun 11am–midnight

+420 734 743 094

www.uslovanskelipy.cz

 Tachovské náměstí,  Lipanská



The inn, in its ‘First Republic’ (1918–1938) incarnation, is probably the oldest pub in Žižkov (its history goes back at least to the 19th century.) It has recently been renovated and has entered into partnership with the “Hostinec U Vodoucha” (The ‘Vodouch’ Inn.) It focuses on beer specials from the Czech Republic, which are regularly rotated on the 9 taps. The restaurant has a separate smoking bar separate from the non-smoking lounge. The interior is fitted out with wooden benches, period wallpapers, historical pictures on the walls and mock hops. The kitchen offers traditional meat dishes, as well as Žižkov specialities.

The current selection of draught beers can be found on the restaurant website.

Kulatač Restaurant (‘The Roundabout’)

Vítězná náměstí 820/12, Prague 6 – Dejvice

Mon–Sun 11am–midnight

+420 773 973 037

www.kulatak.cz

 Dejvická,  Vítězná náměstí



Kulatač Restaurant has become the Jubilee tenth Prague Pilsner Urquell Original Restaurant, as well as being the only one in Prague 6. Pilsner is drawn from certified beer tanks, and apart from the classic style can be served pulled as foamy as you wish – “hladinka” (‘creme’), “šnyt” (‘slice’), “mlíko” (‘sweet’) or “čochtan” (‘neat’) style. The varied menu offers traditional Czech dishes, beer snacks, but also some choice feats of contemporary gastronomy, all made using the best ingredients. The spacious, modern interior is complemented by its brick floor, wooden furniture and old newspaper clippings on the walls. In the back section of the restaurant is a winter garden, a very pleasant room, with glazed wall and ceiling. From the garden you enter a small courtyard, to find a children’s playground with a climbing wall. Evening booking is recommended.

Beers on tap:

Pilsner Urquell, Velkopopovický Kozel, Radegast Birell (alcohol-free), Cider

U Kroka Restaurant

Vratislavova 12, Prague 2 – Vyšehrad

Mon–Sun 11am–11pm

+420 775 905 022

www.ukroka.cz

 Albertov, Výtoň



A small family restaurant following on the tradition of the famous Prague Inn, which opened its doors along the Vyšehrad Castle promenade back in 1895. It prides itself on its Czech cuisine, based on dishes prepared without additives or artificial ingredients. The menu covers both smaller portions, to go with a beer, (homemade pâté or ripened dairy cheese from this establishment’s own farms) as well as modern and traditional Czech dishes (roast chicken in butter and herbs with plum sauce, filleted duck breast with cranberry sauce or rolled saddle of rabbit). On tap are beers from mainstream brewers, of uncommonly high quality. The friendly service and atmosphere attracts a number of visitors every night – so we recommend you book a table in advance.

Beers on tap:

Pilsner Urquell, Gambrinus, Velkopopovický Kozel – dark, Half and Half

U Bansethů Restaurant

Táborská 49, Prague 4 – Nusle

Mon–Sun 11am–12pm

+420 724 582 721 / 261 222 530

www.ubansethu.cz

 Nuselská radnice



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 speciality is roast duck with stuffed potato pancakes and sauerkraut.

Beers on tap:

Pilsner Urquell

Podolka Restaurant

Podolské nábřeží – Přístav 1, Prague 4 – Podolí

Mon–Sun 11.30am–11pm

+420 774 115 166

www.podoli.restauracepodolka.cz

 Podolská vodárna



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.

Beer on tap:

Bernard 11° lager, Bernard 12° unfiltered pale and dark lagers, Bernard alcohol-free

Beer bars and 'rotating' taps

Kavárna U Kunštátů

Řetězová 3, Prague 1 – Old Town

Mon–Sun 4pm–11pm

+420 601 353 776

www.ukunstatu.cz

 Staroměstská,  Karlovy Lázně



This café, located on the premises of the beautiful House of the Lords of Kunštát and Poděbrady, dating back to the 13th century, is among the best-preserved Romanesque structures in Prague. **Come for its inimitable atmosphere, evening beer tastings, excellent Italian coffee, desserts and beer snacks.** A wide selection of the best regional lagers and ales (e.g., Matuška, Kocour, Ferdinand, Žatec). Adventurous types might wish to try one of the once-popular Czech mixed drinks from the Communist era. A pleasant courtyard garden is open in summer. The house frequently serves as a venue for concerts, exhibitions, and other cultural events.

The current selection of draught beers can be found on the restaurant website.

Pípa – Beer Story Dlouhá

Dlouhá 14, Prague 1 – Old Town

Mon–Sat 8am–9pm, Sun 9am–9pm

+420 607 940 605

www.foodstory.cz

 Dlouhá třída



This beer-shop is located in the lower zone of the newly opened 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, typified by its wooden furniture. **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 topical beers on tap, and some 150 bottled beers for sale. There are regular beer-themed evenings, talks and tastings.

The current selection of draught beers can be found on the restaurant website.

Kulový Blesk Restaurant (‘Ball Lightning Restaurant’)

Sokolská 13, Prague 2 – New Town

Mon–Fri 11am–11pm, Sat–Sun 5pm–11pm

+420 721 420 859

www.restauracekulovyblesk.cz

 I. P. Pavlova



The Ball Lightning 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. (“Pívně 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 tartar; in the evening they offer various specials (such as burgers.)

The current selection of draught beers can be found on the restaurant website.

20 PIP Craft Beer Pub

Slezská 1, Prague 2 – Vinohrady

Mon–Sat 3pm–1am, Sun 3pm–midnight

+420 605 000 866

  Náměstí Míru



A new 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.

The current selection of draught beers can be found on the restaurant website.

BeerGeek Bar

Vinohradská 62, Prague 3 – Vinohrady

Mon–Sun 3pm–2am

+420 776 827 068

www.beergeek.cz

  Jiřího z Poděbrad



The popular BeerGeek beer shop opened its own beer bar in 2014. A small non-smoking establishment a short walk from the Jiřího z Poděbrad metro station has a streamlined, spare décor. **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 offer includes various bottled beers and whisky and rums. The English-speaking staff can offer expert guidance to beer novices and aficionados alike.

The current selection of draught beers can be found on the restaurant website.

Beerpoint

Mikovcova 4, Prague 2 – Vinohrady

Mon–Fri 5pm–2am

+420 721 299 131

www.notabene-restaurant.cz

  I. P. Pavlova



On the floor below under the Nota Bene is the beer bar Beerpoint, refurbished in 2014. The attractive basement interior with modern **wooden bar furniture offers the opportunity to taste beers from 8 taps** – 6 are reserved for Czech microbreweries, 2 for imported 'guest' beers. The super burger, hot dog or grilled pork belly go well with your beer.

The current selection of draught beers can be found on the restaurant website.



Dno pytle ('Bottom of the Sack')

Vinohradská 63, Prague 2 – Vinohrady
 Mon–Fri 5pm–midnight, Sat–Sun 7pm–midnight
 +420 702 058 007
 www.dnopytle.cz
 Jiřího z Poděbrad,  Vinohradská tržnice



COLD DISHES

This cosy non-smoking pub in the centre of Prague is **the only establishment in the Czech Republic to offer beer tapped from wooden casks solely by gravity**. The six taps offer the finest Czech and Bavarian beers - outstanding Czech lagers and ales, Bavarian Kellebiers, wheat beers and other specials. The proprietors make regular trips into Bavaria where they select top-quality beers from local microbreweries. The casks are tapped each Tuesday and Friday or, in the event of a larger group, anytime. The lower part of the bar offers a wide selection of bottled beer, Bavarian spirits and liqueurs, and excellent Bavarian sausages.

The current selection of draught beers can be found on the restaurant website.

Prague Beer Museum

Americká 43, Prague 2 – Vinohrady
 Mon–Sun noon–3am
 +420 774 994 698
 www.praguebeermuseum.com
  Náměstí míru



At the end of 2013, the Prague Beer Museum opened its Náměstí Míru branch. Unlike the original establishment on Dlouhá Street, the newer branch features a non-smoking section, a modern interior and menu offering a wide range of hot meals (grilled meats, steaks, corn dogs.) **The 30 beers on tap come from large and medium-sized to small breweries** (Matuška, Kout na Šumavě, Břevnovský Benedict). The local specialty is the Real Deal Ale – a beer made specifically for the Prague Beer Museum by the Permon brewery. The bittersweet Bohemian Ale represents the first beer by the nomadic Two Tales brewery. Among the most popular products are the beer flights of five or ten beers.

The current selection of draught beers can be found on the restaurant website.

Zubatý pes ('The Toothy Dog') Beer Bar

K Botiči 2, Prague 10 – Vršovice
 Mon–Sun 4pm–10pm
 +420 775 638 737
 www.zubatypes.cz
 Ukrajinská,  Bohemians



COLD DISHES

An iconic beer bar with a **15 tap tower**, where they pull Czech microbrewery draught beers from nine of the taps, and the remaining six are used for imported beers from England, Scotland, Norway, Denmark and Belgium. The bar is located in the industrial park in Vršovice. The interior is dominated by the bar made of sandstone with a sizable tap tower. The simple premises are divided into a bar, a seating area upstairs and a lounge. **The establishment focuses on beers which are typically difficult to find, and also follows current brewing trends.** It offers beer tasting and presentations about new Czech and foreign breweries. Snacks on offer with your beer include pork crackling and “výpečky” (‘roast meat bites’) exclusively from private suppliers.

The current selection of draught beers can be found on the restaurant website.

InCider Bar

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



COLD DISHES

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. On tap are 3 varieties, regularly updated. A simple, modern and airy interior, non-smoking, pleasant atmosphere. Apart from cider, also available on tap here is Zemský ležák regional lager – an honest-to-goodness bitter 12° from the ‘Zemský akciový’ stockholders 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.

The current selection of draught beers can be found on the restaurant website.

Pivovarský klub ('Brewery Club')

Křižíkova 17, Prague 8 – Karlín

Mon–Sun 11.30am–11.30pm

+420 222 315 777

www.pivovarskyklub.com

  Florenc



The Brewery Club restaurant and beer-shop is based on a simple idea – it's almost universal 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), of which there have been more than 700 on offer since the club opened in 2005, they also sell at least 250 bottled beers.

Primarily Czech breweries are on offer, though imported beers included are predominantly from Belgium, Germany, the British Isles and the USA. The staff are happy to advise you about pairing food and beer (beer sommelier.) 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.**

The current selection of draught beers can be found on the restaurant website.



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

Čestmírova 5, Prague 4 – Nusle

Mon–Fri 11am–2am, Sat 5pm–2am (Beerhall)

Mon–Fri 12.30pm–8.30pm (Beer-shop)

+420 723 339 995 (Beerhall),

+420 739 437 507 (Beer-shop)

www.zlycasny.eu

  Náměstí Bratří Synků



The iconic Prague beerhall with its unique charm is situated near the Náměstí Bratří Synků (square) and its **48 tap bar offers light 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 "Hermelin" (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.

The current selection of draught beers can be found on the restaurant website.



Napalmě Beer Bar

Na Žertvách 32, Prague 8 – Libeň
Mon–Fri 3pm–11pm, Sat–Sun 5pm–11pm

+420 605 283 520

www.napalme.cz

  Palmovka



This small family tavern, a short walk from Metro station Palmovka, offers beers from small and medium-sized breweries. **Beer from the Únětice brewery is always on tap; Czech and sometimes imported beers rotate on the other 5 taps.** Beers here have a fairly high turnover, so they do not go off at the bar and are nice and fresh.

The menu includes a wide selection of beer snacks including several types of pickled Petrovice cheeses. The interior is simply and cosily furnished. This is a smoking bar, however, there are regular non-smoking Mondays and Wednesdays. A small front garden with sun-shades is available in summer. In the evening, a reservation is recommended, or you may have a beer standing up.

Beers on tap:

Únětice 10°, Únětice 12°, Specials from small breweries,
F. H. Prager Cider

Where to try and buy (beer-shops)

Illegal Beer Beer-shop

Ve Smečkách 16, Prague 1 – New Town

Mon–Sun 4pm–11pm

+420 774 055 540

 Muzeum



A non-smoking 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 homely 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.

The current selection of draught beers can be found on the restaurant website.

Pivo a párek (‘The Beer and Sausage’) Beer-shop

Korunní 105, Prague 3 – Vinohrady

Mon–Sun 2pm–10pm

+420 734 201 195

 Perunova



‘The Beer and Sausage’ beer-shop, which opened in 2012 in Vinohrady, 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. Beer can be enjoyed standing up directly at the bar or sitting in the back room. In the summer a covered garden is open in the courtyard.

The current selection of draught beers can be found on the restaurant website.

BeerGeek Beer-shop

Slavíkova 10, Prague 3 – Žižkov

Mon–Fri 1pm–9pm,

Sat 11am–9pm, Sun 3pm–9pm

+420 775 260 871

www.beergeek.cz

  Jiřího z Poděbrad



The BeerGeek beer-shop opened in 2013 and **currently 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 straw 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.

The current selection of draught beers can be found on the restaurant website.



Galerie Piva ('Beer Gallery')

Krymská 36, Prague 10 – Vršovice

Mon–Sun 3pm–9.30pm

+420 702 400 573

www.galeriepiva.cz

 Ruská

COLD DISHES



A smallish and stylish beer-shop in Vršovice which offers a large selection of quality beers produced by dozens of small domestic and foreign breweries - **beer specials, beer gift baskets, beer cassette-carriers and everything related to beer.** The pleasant staff will happily acquaint their customers with the different types of beer, their production and the histories of the breweries that make them. Choice beer samples every day at the Beer-shop. You may also order your beer in advance, for collection, or order beer deliveries in the Prague area and beyond.

The current selection of draught beers can be found on the restaurant website.

Pivní galerie ('Beer Gallery')

U Průhonu 9, Prague 7 – Holešovice

Tue–Fri 1.30pm–8pm

+420 220 870 613

www.pivnigalerie.cz

 U Průhonu

A shop with one of the largest selections of bottled beer in the Czech Republic, with a wide range of beer souvenirs and beer gift wrapping, in operation since 2001. Also available draught beer specials and since 2004, maintains a partnership with a beer-shop in Brussels. It currently cooperates with 29 Czech and Moravian breweries, whose beer (a total of 120 varieties) and other products are clearly displayed and offered to customers in the stylish shop. It provides a location where any product that enriches the offered range of specialist beers in the Czech Republic may be presented.

The current selection of draught beers can be found on the restaurant website.

Base Camp Beer Gallery

U Studánky 27, Prague 7 – Bubeneč

Mon–Sun 2pm–12pm

+420 773 260 707

www.pifko.info

 Letenské náměstí

Base Camp beer gallery is a small and friendly place with a very wide range of bottled beers and non-alcoholic beverages, where you may also sit down and have a drink. **The range includes several hundred kinds of beer to delight lovers of Czech and European brands (for example, beer from Jamaica or Thailand.)** The extensive range includes lagers, specials, wheat and dark beers, radlers and popular ciders. The beer shop offers a beer importing service to Prague and other locations in the Czech Republic.

The current selection of draught beers can be found on the restaurant website.

Království piva ('Beer Kingdom') Beer-shop

Bubenečská 33, Prague 6 – Bubeneč

Mon–Sat 3pm–11.30pm,

Sun 6pm–11.30pm

+420 724 763 100

www.kralovstvipiva.com

 Hradčanská

COLD DISHES



A shop and small tavern selling beer specials with 6 rotating beers on tap and a large selection of bottled beers from small breweries (up to 150 varieties.) **The Beer Kingdom 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.** You may sit down with one of the beers inside the pleasant non-smoking establishment, which also has a piano and a children's corner. As for food, you can enjoy local farm-cured smoked meats and cheeses.

The current selection of draught beers can be found on the restaurant website.

Prague classics

U Černého Vola ('The Black Ox Inn')

Loretánské náměstí 1, Prague 1 – Hradčany

Mon–Sun 10am–10pm

+420 606 626 929

 Pohořelec



One of the original Old Prague beerhalls is located on the Loretta Square (Loretánské náměstí) near Prague Castle. The Renaissance building with a Baroque facade was built in the 16th century and references to the local taproom appear as early as the 18th 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. It is usually crowded, but you can always have a beer standing up at the bar.

Beers on tap:

Velkopopovický Kozel light 12°, Velkopopovický Kozel dark 10°, Pilsner Urquell

U Hrocha ('The Hippo') Beerhall

Thunovská 10, Prague 1 – Lesser Town

Mon–Sun 11am–10.30pm

+420 257 533 389

 Malostranské náměstí



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 ambiance, 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.

Beers on tap:

Pilsner Urquell

U Zlatého tygra (‘The Golden Tiger’) Beerhall

Husova 17, Prague 1 – Old Town

Mon–Sun 3pm–11pm

+420 222 221 111

www.uzlatehotygra.cz

  Staroměstská,  Karlovy lázně



The Golden Tiger Beerhall is tucked away in a small street called Husova, a short walk from the tourist-teeming Karlova Street.

Thanks to the excellent Pilsner and the atmosphere, made famous by Bohumil Hrabal’s short stories, it has become the iconic venue for Czech beer aficionados. The Golden tiger was Hrabal’s favourite pub and to this day his favourite spot is still reserved for him.

The house has a history going back to the 14th 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 specialty 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.

Beers on tap:

Pilsner Urquell

U Pinkasů Restaurant

Jungmannovo náměstí 16, Prague 1 – New Town

Mon–Sun 10am–1am

+420 221 111 152

www.upinkasu.cz

 Můstek



The “U Pinkasů” restaurant, founded by Jakub Pinkas in 1843, was the first restaurant in Prague to serve the bottom-fermented lager Pilsner Urquell 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. The quality of the draught beer matches that of the brewery, it is not pasteurized and, moreover, it is pressurized in the aforementioned tanks using expansion ‘bladders’ so that ‘propulsive gases’ are avoided. The result 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 (At home, The Upper- and The Lower House of Parliament), there is the Pinkas cellar and a unique Gothic garden, which was established in the adjacent grounds of the Franciscan garden.

Beers on tap:

Pilsner Urquell, Velkopopovický Kozel dark, Radeagast Birell (alcohol-free)



Beer gardens and garden restaurants

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

www.facebook.com/hospudkanahradbach

 Vyšehrad,  Ostrčilovo náměstí



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 non-traditional views of Prague and the impressive panorama of New Town and the Nusle Bridge. There are three small rooms inside as well as the outdoor garden. 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.

Beers on tap:

Velkopopovický Kozel 10°, Pilsner Urquell

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

 Jiřího z Poděbrad,  Vinohradská tržnice



‘Riegrový Sady’ is one of the most popular parks in Prague, with a spectacular view of Prague Castle and the Lesser Quarter. 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.

Beers on tap:

Gambrinus, Velkopopovický Kozel, Pilsner Urquell, imported specials in the summer

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)

+420 724 170 940

 Výstaviště Holešovice



This popular beer garden in Letná Gardens, 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 pizza to go with your beer.

Beers on tap:

Gambrinus

Šlechtovka.com

Královská obora 20, Prague 7 – Bubeneč

Mon–Sun 11am–11pm (open in the summer season)

+420 607 816 817

www.slechtovka.com

 Výstaviště Praha



Stromovka Park, originally the Royal Deer-park, is one the largest parks in Prague, with a feel reminiscent of the famous Central Park in New York City. The Šlechtovka restaurant, originally a baroque summer palace from the 17th century, is located in the middle of the Park and is a protected cultural monument, which has sadly been waiting for renovation for many years. This is why the garden restaurant and rental facility for sports equipment opened in 2011, next to the historic building.

The restaurant is open all year round and the menu includes grilled “Hermelin” (Camembert style) cheese, tortillas, and a cheeseburger. You can rent a portable grill and enjoy your own barbecue party. Šlechtovka organizes sports and cultural events throughout the year. In the summer season there is a bouncy castle, and art and sports workshops for children.

Beers on tap:

Pilsner Urquell, Gambrinus Excelent, Kingswood Cider



BBB Prague Beer Spa

Masná 5, Prague 1 – Old Town

Mon–Sun 10am–10pm

+420 222 762 620

www.pivnilaznebbbpaha.cz

 Staroměstská, Náměstí Republiky



Beer Spa BBB PRAHA is part of the Bier Bottich Bad Group, the oldest and largest pan-European network of beer spas protected by patents and utility model rights. Treatments available here derive from natural products and the spa tradition. The Beer Spa BBB offers high-quality treatments in a beautiful, modern environment, unlimited beer consumption and subsequent relaxation on a bed of genuine oat 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. They also offer the option of accommodation right in the centre of the Old Town in the BBB Apartment directly above the Spa.

Beers 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

  Náměstí Republiky

The Bernard Beer Spa offers relaxing cures in an elegant environment. Treatments include bathing in a beer bath - in the original big bathtub for 2 people - together with unlimited Bernard beer consumption, which each client draws from the tap themselves. **The bathing fluid is a Bernard Brewery developed and tested healing blend, rich in vitamin B** and the highest quality Czech hops from Žatec (Saaz.) Bathing is followed by relaxation in an adjacent room. A relaxing massage may also be booked to accompany the bathe. 100% privacy is guaranteed during all treatments.

Beers on tap:

Bernard 10° light, dark, amber

SPA BEER LAND

Žitná 9, Prague 1 – New Town

Mon–Sun 10am–10pm

+420 252 544 849

www.pivnilaznespabeerland.cz

  Karlovo náměstí



A relaxation room offering a unique spa-style treatment, making use of exclusively natural ingredients, ingredients and old Czech healing cures. Beer bathing takes place in hand-made, one-thousand-litre vats, made of “Royal Oak”, featuring bathing in natural extracts used in the brewing of Czech beer – selected varieties of hops, brewer’s yeast and malt. The high content of hop silicates assists in the overall re-vitalization and opening-up of skin pores. **Brewer’s yeast, with its high vitamin B content and active enzymes, promotes skin regeneration.** During beer bathing, clients may pour themselves an unrestricted amount of draught Krušovice beer. Bathing is followed by relaxation on a bed of wheat straw, by the glow of an open fire, while enjoying the taste of fresh beer bread. An iconic hop sauna is also available.

Beers on tap:

Krušovice 10° light, dark

Lázně Pramen (‘The Wellspring Spa’)

Dejvická 18, Prague 6 – Dejvice

Mon–Sun 11am–10pm

+420 728 059 770

www.pivnispa.cz

  Hradčanská

Lázně Pramen offers traditional beer baths using a combination of selected ingredients: hops, malt, the purest water and genuine Czech beer, the Kynšperský Zajíc. The stylish basement chambers are fitted out in stone and wood. Clients can opt for a room with a Jacuzzi tub of Royal Oak or larch, with a capacity of 1000 litres (over 200 gallons). The tub holds water at 35–38°C, which is fortified with dark beer plus a mélange of brewer’s yeast and a selection of crumbled hop varieties, and malt. While in the beer bath you can draw as much beer as you like to drink from the adjacent tap. After the bath, there follows a relaxing lie-down by the fireplace, wrapped up on a bed of fresh straw.

Beers on tap:

Kynšperský Zajíc



Beer-themed experiences

Prague Museum of Beer

Husova 7, Prague 1 – Old Town

Mon–Sun 11am–8pm

+420 778 072 337

www.beermuseum.cz

🍺 Staroměstská, Můstek

Admission: 280 CZK (tour with tasting), 580 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 13th century building you may taste a number of varieties of Czech beer, either in a pub from the 19th century or in the traditional local from the era of socialism, all within the price of your entry fee. A guided tour includes admission, guide, tasting of six beers and bottling your own beer. It takes place every day at 3.30pm.



U Fleků Brewery museum

Křemencova 11, Prague 1 – Old Town

Mon–Sat 10am–4pm

+420 224 934 019–20

www.ufleku.cz

 Karlovo náměstí,  Myslíkova

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 on 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.

Visitor centre Staropramen

Pivovarská 9, Prague 5 – Smíchov

Mon–Sun 10am–6pm

+420 273 132 589

www.centrumstaropramen.cz

  Anděl

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 brand name Staropramen. 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” (‘The White Bowling Pin’) - Míšeňská 12,
Prague 1 – Lesser Town

hana.smitalova@ambi.cz

www.skolacepovani.cz

 Malostranské náměstí

Draughting with Lukáš Svoboda

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 with substantial foam (“šnyt”), flat head beer (“hladinka”), frothy beer (“mlíko”), crisp beer (“na dvakrát”), Half and Half (“řezané”)... You can drink everything you draw. During the course for 4-8 participants, you will learn everything about beer taste profiles, obtain information about production and find many more curiosities from the beer world. Those who will complete the course will receive a diploma and a gift.

Birthday Draught Beer

Price: 2,300 CZK / person

The celebrator will obtain two hours of instruction by the master bartender, a one-hour excursion to the beer management in the restaurant and one hour of practice, during which the celebrator can serve his or her friends, as the course price includes 20 large glasses of beer (hladinka).

Beer Pairing

Price: 950 CZK / person

During two hours, you will be served 4 courses, 6 domestic or world beers* and listen to a professional instruction by the Draught Beer World Champion Lukáš Svoboda. The minimum number of participants is 8, the maximum is 20.

Beer Tour with Lukáš Svoboda

Price: 3,000 CZK per one or two persons,
with 3-5 participants the price is 1250 CZK per person

A walk in a small group of 2-5 persons to visit renowned Prague beer houses in company of the Draught Beer World Champion Lukáš Svoboda. You will visit four establishments in 2.5 hours. The price includes unlimited beer consumption for everyone, a choice of hors d'oeuvres in the Lokál Restaurant and drawing your own beer if you wish.



Prague City Tourism Guide Office

Staroměstské nám. 1 (Staroměstská radnice – ‘Old Town Hall’),
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Provides guide services in Czech and foreign languages. Our qualified guides will introduce visitors to the history and culture of the Czech capital, whether during general or specialized tours. Excursions to the surrounding countryside are also available, complete with transportation options.

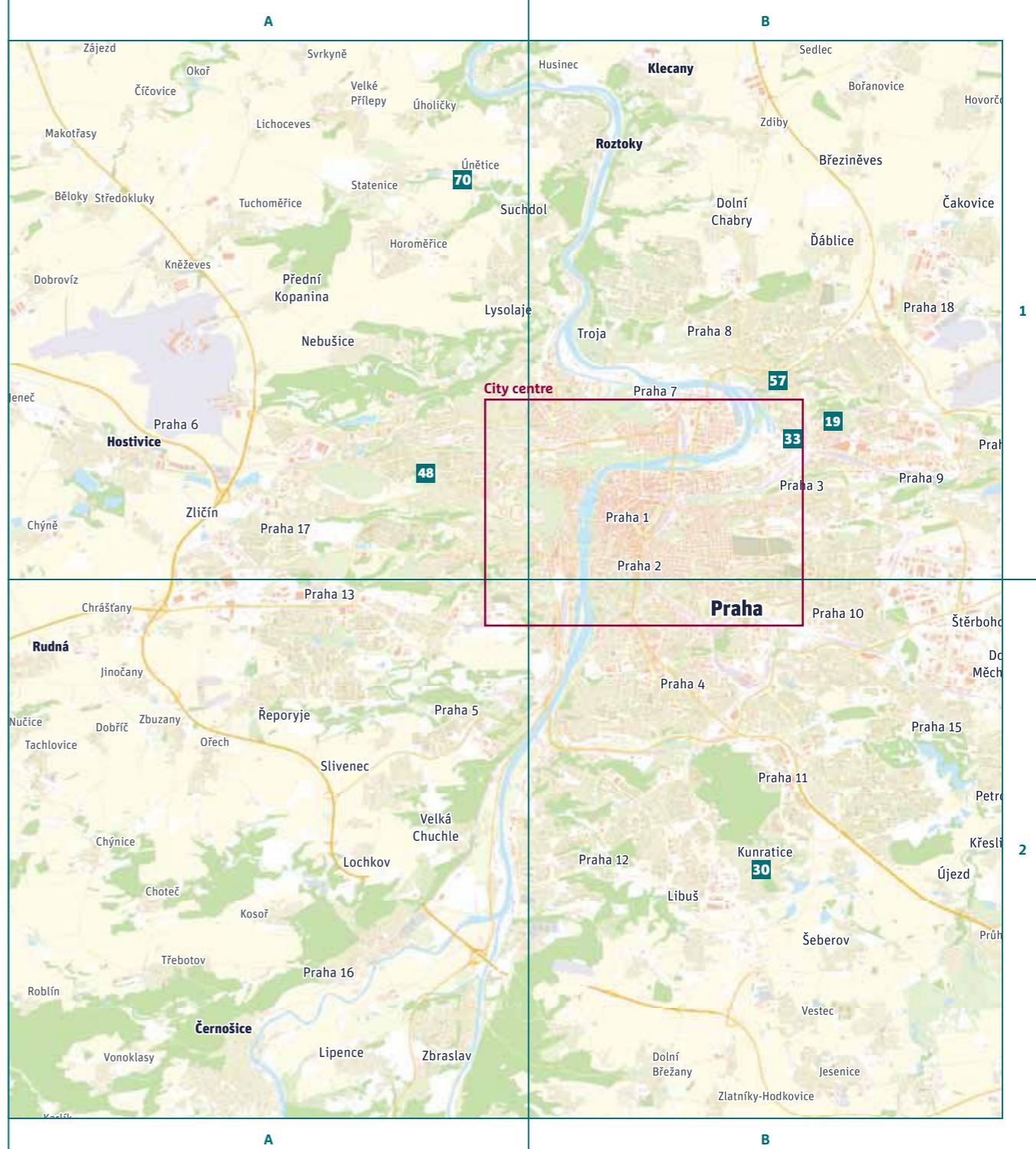
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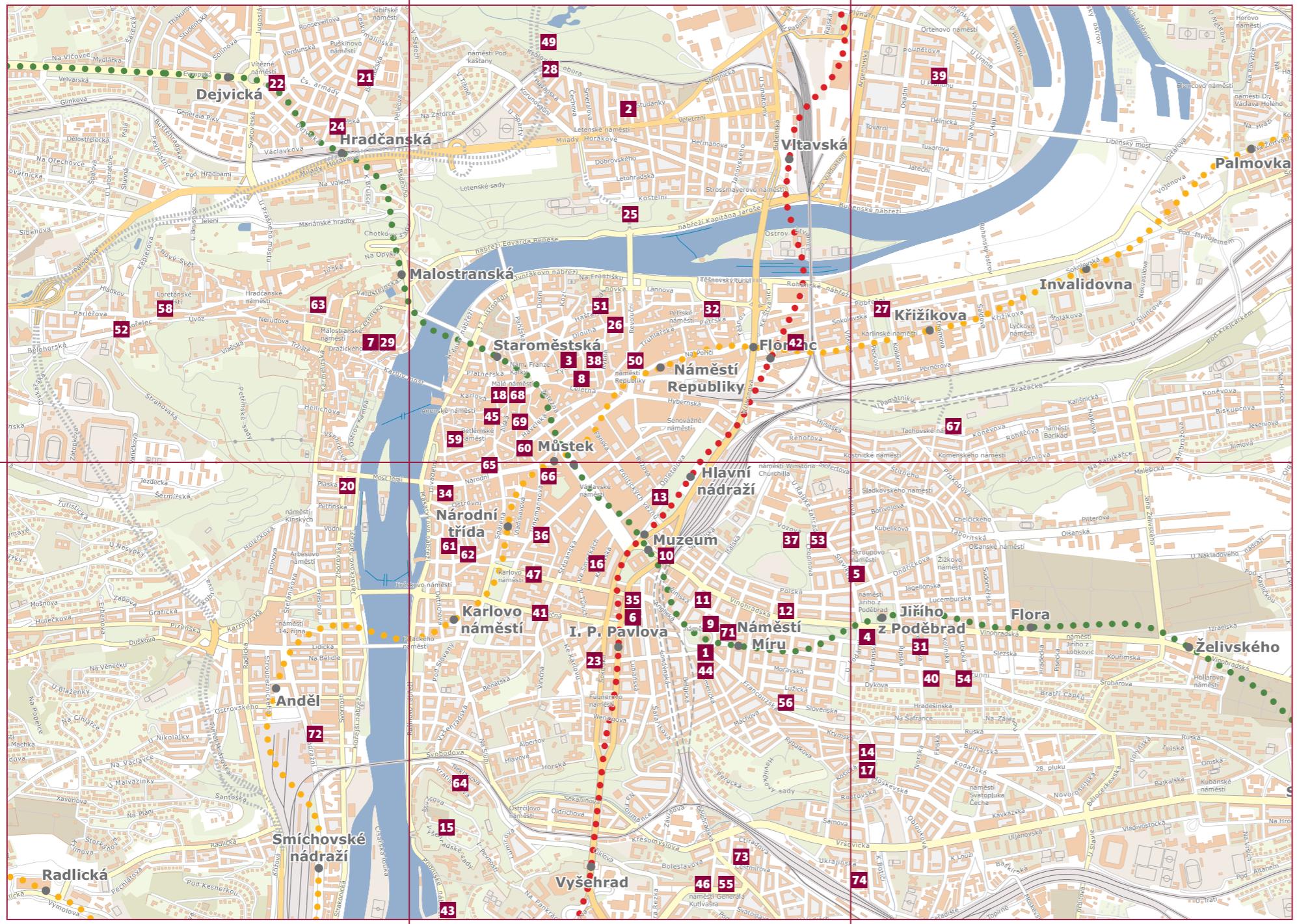
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