



CORNER
STORIES

FOOD AND
DRINKS
MENU

Drinks

Coffee

Ask the service what grains we currently have on the grinder :))

Espresso	65
Double espresso	80
Macchiato	75
Cappuccino	80
Cafe latte	90
Flat white	90
Batchbrew/refill	80/30
V60 / <i>according to the occupancy of the bar</i>	115
Espresso tonic	100
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Plant-based milk / oat	+0
Anything on ice / <i>we are happy to prepare any coffee for you on ice</i>	+15
Extra shot	+20

Tea

Green tea - Kukicha Kirishima

Basic variety of green tea from organic gardens on the island of Kyushu.

This tea stands out with a fuller, elegant sweet fresh taste with a slightly woody undertone

90

Black tea - Georgia Likhauri

Tea grown in gardens in the Ozurgeti region of Georgia. Golden-orange brew with a sweet, mild honey flavor with malt and caramel tones

90

White tea - Arya Tara Silver Tips

Rare Nepalese white tea, handmade only from the best spots of selected tea plantations.

This exceptional tea has a clear, pale greenish-yellow infusion, a pleasant floral aroma and a delicious, balanced, delicate taste with herbal notes with a light aftertaste

90

Rooibos Blood Orange

A pleasant, honeyed organic rooibos blend complemented with Sicilian orange peel and small pieces of hibiscus

90

Mixture of herbs and fruits - My Thai

An organic blend of herbs, dried fruit and spices. Nicely sweet, with a slightly spicy taste, the drink is underlined by notes of lemongrass

90

Fresh tea

according to the current offer :))

90

Warm up :))

Chai latte <i>Based on black tea, star anise, cinnamon, cloves, turmeric, ginger</i>	95
Coconut matcha <i>Japanese green tea Ikuyu no Tomo</i>	95
Cascara <i>Tea made from dried husks of coffee cherries</i>	80
Hot lemonade <i>Ginger lemonade with chamomile</i>	90
Beetroot latte with coconut milk <i>Beetroot Powder, coconut flower sugar, cocoa powder, ginger powder</i>	95
Charcoal latte <i>Sugar from coconut flowers, activated carbon, ginger. Serve with oat milk</i>	95
Hot chocolate <i>Organic dark chocolate from the Czech brand Šufan, served with whipped cream</i>	105

REFRESH YOURSELF

Homemade lemonade <i>According to the current offer</i>	90
Iced tea <i>According to the current offer</i>	85
Apple juice <i>100% cold-pressed apple juice</i>	70
Iced coconut matcha <i>Coconut milk, matcha</i>	105
Iced mango matcha <i>Mango, coconut milk, matcha</i>	115

REFRESH YOURSELF

Light alcohol version :))

Mango mimosa <i>Mango nectar, prosecco</i>	135
Passion fruit mimosa <i>Passion fruit nectar, prosecco</i>	135
Garden Belini <i>Peach and lemon balm puree, peach liqueur, prosecco</i>	185
Garibaldi spritz <i>Campari, prosecco, soda, whipped orange juice</i>	165
Corner Stories spritz <i>Our lemonade, prosecco, soda</i>	155

REFRESH YOURSELF

heavier alcohol version :))

La paloma <i>Tequilla, grapefruit cordial with pepper, grapefruit soda, lime</i>	185
Negroni sbagliato <i>Campari, vermouth rosso, prosecco</i>	185
Walking pineapple <i>Johnnie Walker Red Label, our chai latte, lime, pineapple soda</i>	185
Barbar daiquri <i>Plantatione rum pineapple, pineapple cordial, sugar syrup, lime</i>	185

Beer

Frajer <i>Light unfiltered beer from the Zichovec family brewery, top-fermented, APA type</i>	70
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Natural wines

White wine

La Frea - Langhe Favorita 2022, Poderi Cellario / 1dcl <i>Soft yellow color, some exotic fruit and flowers on the nose, fresh and balanced white wine on the palate. Hand picking, spontaneous fermentation, no additives and little sulfur added before bottling.</i>	100
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Pink wine

Pinot Griso 2021, Sassara Vini / 1dcl <i>Beautiful authentic color of this variety. Spontaneous fermentation, contact with the skins, aging in a stainless steel tank. No filtration or added sulfur. Elegant and dry with harmonious acidity.</i>	115
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Red wine

Lambrusco Rosato Frisante 2021, Il Fernetto / 1 dcl <i>12 hour maceration on the skins, 1 fermentation in concrete tanks. Bottled in spring with addition cider from the same harvest and re-fermented in the bottle. Fruity and fresh energizer! Serve over ice.</i>	100
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IL Lupo e la Botte 2021, Agricola Arzilla / 1dcl <i>A fantastic red wine from the Sangiovese variety from the Marche region. 70% of Sangiovese matures in used small oak barrels, 30% Sangiovese is 14 days on the skins and matures in stainless steel.</i>	115
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Bubbles

IL Baffone - Pet Nat, Poderi Cellario / 1dcl <i>The wine is a blend of the original Nascetta and Moscata varieties. Some of the Moscato grapes are late harvest. Spontaneous fermentation in a stainless steel tank and refermentation using the same must in the bottle. No added sulfur and unfiltered. The wine combines the aroma of nutmeg and the minerality of nascetta. The result is an ultra-drinkable wine with a pleasant sparkling.</i>	105
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Breakfast

Daily until 14:00

Scrambled eggs

Three farm eggs from Mr. Kubát's farm, bread from Le Caveau bakery, whipped butter and seasonal salad 180

Spring ricotta dumplings

Homemade ricotta dumplings with plum sauce, cinnamon and mascarpone 225

Soft boiled egg

Soft boiled egg from Mr. Kubát's farm, bread from the Le Caveau bakery with butter, comté cheese, grapes 145

Avocado bread

Bread from Le Caveau bakery, hummus, avocado, egg from Mr. Kubát's farm, tomatoes and microgreens 225

Sausages

Farm sausages, mustard, horseradish and bread from Le Caveau bakery 145
- add 2 scrambled eggs +50

Oatmeal

Gluten-free chocolate oatmeal with plum sauce, curd, nuts and cinnamon 198

Grandma's choice

Soft-boiled eggs from Mr. Kubát's farm, bread from Le Caveau bakery with whipped butter, baguette with pea spread, comté cheese, farm sausages with mustard and horseradish, mini termix with fruit and homemade cake. 290

Afternoon offer

Daily until 20:00

Homemade pate

Our pâté, cranberries and bread from Le Caveau bakery 180

Bread with pea spread

Bread from Le Caveau bakery with our pea spread, ricotta and walnuts 145

Quiche

Zucchini quiche with cheese, tomatoes and mini salad 120

Spring broth

Long-simmered chicken broth with vegetables, full of vitamins. :) 95

Comté cheese

comté cheese matured for 2 years, grape wine 120
- add bread with whipped butter +40

Sausages

Farm sausages, mustard, horseradish and bread from Le Caveau bakery 145

Canapés 3 pcs

1.) Whipped ricotta, salami, pesto, microgreens
2.) Pea spread, ricotta, walnuts and microgreens
3.) Our chicken liver pate, cranberries, microgreens 180

You can find the current dessert menu at the counter :))