

MENU

STARTERS

Dozen gratinated snails, lovage butter, garlic **245,-**

Morel with poultry stuffing, morel sauce,
wild garlic, toasted bread **285,-**

Thinly sliced deer tenderloin, lettuce & apple salad,
lovage mayonnaise, spruce oil **265,-**

Asparagus, hollandaise sauce, fried bio egg **185,-**

SOUP

Creamy crayfish soup, fennel, tarragon **125,-**

MAIN DISHES

Creamy dill sauce, confitted beef rib,
egg, ash-roasted potatoes **285,-**

Hazelnut crusted wild boar tenderloin,
mushroom, rose hip sauce, spelt **345,-**

Pulled hare leg, dark gingerbread sauce,
root vegetables, our noodles **295,-**

Beef sirloin steak, foie gras, truffle caviar,
wine sauce, potato purée **595,-**

Chicken leg „ballotine“,
charred leeks, champagne sauce, straw potatoes **265,-**

Trout fillet, hollandaise sauce,
blanched green peas **325,-**

SALAD

Shredded lettuce, fried egg, apple, fennel,
dressing from homemade elderberry vinegar **245,-**

SPECIALITY

Beef burger, foie gras, lardo bacon, smoked blue cheese,
roasted onion mayonnaise, brioche, straw potatoes **325,-**

DESSERTS

Soufflé with eggnog, caramel, sorbet **145,-**

Chocolate cake, hazelnuts, raspberries, nut ice cream **145,-**

Cheese from Mr. Mikuláš, our marmalade, dried fruits **145,-**