

# MENU

## STARTERS

Dozen gratinated snails, lovage butter, garlic **265,-**

½ dozen **145,-**

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 & brandy **135,-**

Soup of the day **95,-**

## MAIN DISHES

Creamy dill sauce, confitted beef rib,  
egg, ash-roasted potatoes **295,-**

Hazelnut crusted wild boar tenderloin,  
mushroom, rose hip sauce, spelt **385,-**

Pulled hare leg, dark gingerbread sauce,  
root vegetables, our noodles **325,-**

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

Chicken leg „ballotine“,  
charred leeks, champagne sauce, straw potatoes **285,-**

Trout fillet, hollandaise sauce,  
pea purée, blanched green peas **345,-**

## SALAD

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

## SPECIALITY

Beef burger with foie gras, lardo bacon, smoked blue cheese,  
roasted onion mayonnaise, brioche, straw potatoes **345,-**

## DESSERTS

Soufflé with eggnog, caramel, sorbet **155,-**

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

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