

MENU



STARTERS

Dozen gratinated snails, lovage butter, garlic **285,-**
1/2 dozen **165,-**

Thinly sliced beef tenderloin carpaccio, spruce tip oil,
smoked mayonnaise, crackers **295,-**

Veal tartare, rye bread chips, pickled gherkin, capers **275,-**

Gently smoked salmon, fenchel, pink ginger, horseradish **285,-**

Whipped goat cheese, citrus fruits, coriander,
wafer made from pumpkin seeds, coconut and sunflower **265,-**

SOUP

Cream of potato soup, egg 62°C, straw potatoes, parsley oil **145,-**

MAIN DISHES

Confitted beef rib,
creamy dill sauce, egg, ash-roasted potatoes **365,-**

Beef tenderloin steak, black truffle, red wine sauce,
potato purée **645,-**

Veal rib eye steak, truffle butter, french fries,
onion mayonnaise **565,-**

Lamb tenderloin,
spring vegetables, grenaille, rosemary sauce **495,-**

Grilled duck breast,
pak choi, parsley root purée, sour cherries, sesame **385,-**

Chicken leg Ballotine with wild garlic stuffing,
asparagus, carrot, morel sauce **295,-**

King sea bream fillet, roasted baby potatoes,
zucchini, olives, basil, cherry tomatoes **395,-**

Sautéed vegetables & parmesan stuffed sweet potato,
vegetable sauce, parsley oil **285,-**

SPECIALITY

Beef burger, marinated cucumber, Czech semi-hard cheese with green pepper,
straw potatoes **345,-**

SALADS

Lettuce with apple dressing, oven-dried cherry tomatoes,
roasted walnuts **185,-**

Lettuce with compressed watermelon & feta cheese **245,-**

DESSERTS

Poppy seed cake, white chocolate cream, spruce tip sugar, sea buckthorn,
walnut ice cream **185,-**

Passion fruit panna cotta, raspberry sauce, coconut sponge cake **165,-**

French cheese selection, fig chutney, walnuts **225,-**

The information about allergens will be provided by our staff. All prices are set in CZK and incl. VAT.