

MENU

APPETIZERS

- Marinated pumpkin and grilled zucchini salad, pear, pomegranate, hazelnuts / 245 CZK
- Marinated salmon in beetroot, Granny Smith and celery salad, buttermilk, horseradish / 345 CZK
- Carp fries with dill mayonnaise, cabbage salad / 255 CZK
- Duck galantine, red cabbage and plum sauce, marinated onion, mustard seed / 345 CZK
- Beef tartare, Jerusalem artichoke, capers, parmesan and toast / 355 CZK
- Pulled beef, roasted peppers with balsamic vinegar, Philadelphia cheese and jalapeños / 340 CZK

SOUPS

- Veal tripe soup / 115 CZK
- Soup of the day / 90 CZK

MAIN COURSE

- Barley risotto with tomatoes, roasted eggplant, Stracciatella cheese / 335 CZK
- Butter pike perch, root vegetables, beetroot, roasted kale, pumpkin foam / 440 CZK
- Guinea fowl suprême, sautéed romaine lettuce salad, tomatoes and chorizo / 455 CZK
- Confit duck leg, red cabbage, potato dumpling / 435 CZK
- Veal schnitzel, mashed potatoes, tomato salad / 495 CZK
- Veal spider with mushroom-dill sauce, herb dumpling / 375 CZK
- Confit beef ribs, peppers and bean purée / 455 CZK
- Kid's meal - 100g Chicken schnitzel with potato purée / 180 CZK

DESSERTS

- Homemade cottage buns with rum raisin sauce and vanilla ice cream / 185 CZK
- Caramel egg / 170 CZK
- Apple Tarte Tatin, cinnamon ice cream / 175 CZK
- Sorbet – raspberry, strawberry 1 pc / 60 CZK