

MENU

APPETIZERS

- Salad with persimmon, pomegranate, burrata and hazelnuts / 245 CZK
- Fish croquette, grilled vegetable salad, herb velouté and chilli oil / 335 CZK
- Carp fries with dill mayonnaise, cabbage salad / 255 CZK
- Mushroom pâté, marinated champignons, goose cracklings and toast / 295 CZK
- Beef tongue terrine, marinated onion and creamy apple horseradish / 325 CZK
- Duck foie gras, fig and beetroot jam, brioche / 425 CZK

SOUPS

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

MAIN COURSE

- Barley risotto with parmesan, pear, gorgonzola and walnuts / 335 CZK
- Butter salmon, creamy fregola, black kale and chorizo / 425 CZK
- Chicken roulade, mushroom sauce and spätzle / 395 CZK
- Confit duck leg, onion cabbage and potato pancake / 435 CZK
- Veal schnitzel, baked potato salad with pickles and dill / 495 CZK
- Veal spider with mushroom-dill sauce, herb dumpling / 375 CZK
- Venison, dark chocolate sauce and dumpling with plum / 445 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
- Chocolate dessert, figs, hazelnuts and coffee ice cream / 175 CZK
- Sorbet – raspberry, strawberry 1 pc / 60 CZK