

# MENU

## APPETIZERS

Marinated watermelon, tomato salad with olives, white bread chips / 245 CZK

Sweet and sour herring, smoked salmon butter, caviar and quail egg / 325 CZK

Carp fries with dill mayonnaise, cabbage salad / 255 CZK

Duck breast, marinated asparagus, spinach and strawberry coulis with hoisin sauce / 345 CZK

Beef tartare, Jerusalem artichoke, capers, parmesan and toast / 355 CZK

Piglet knuckle porchetta, béarnaise sauce, radish, fried onion / 325 CZK

## SOUPS

Veal tripe soup / 115 CZK

Soup of the day / 90 CZK

## MAIN COURSE

Honey carrot with snow peas, curd cheese, peanut-celery sauce / 335 CZK

Butter pike perch, strozzapreti with spinach, shellfish foam / 440 CZK

Guinea fowl suprême, sautéed romaine lettuce salad, tomatoes and chorizo / 455 CZK

Confit duck leg, red cabbage sauerkraut, roasted potato dumpling / 435 CZK

Veal schnitzel, Viennese potato 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

Curd cheese gnocchi with ricotta cheese and strawberries / 175 CZK

Sorbet – raspberry, strawberry 1 pc / 60 CZK