

MENU

APPETIZERS

Marinated kohlrabi with citrus, goat cheese espuma, pine nuts / 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

Beef cheeks, pickles remoulade, mustard seeds, onion / 345 CZK

SOUPS

Veal tripe soup / 115 CZK

Soup of the day / 90 CZK

MAIN COURSE

Roasted vegetables with wild garlic, pumpkin hummus, chilli and hazelnuts / 335 CZK

Butter pike perch, fennel cabbage, roasted Grenaille potatoes and dill sauce / 440 CZK

Guinea fowl suprême, asparagus, green peas, black trumpet and pancetta foam / 455 CZK

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

Minced pork schnitzel with cheese, potato purée, little gem salad and bacon / 375 CZK

Veal spider with mushroom-dill sauce, herb dumpling / 375 CZK

Pulled lamb knuckle from Rudimov farm, savory carrot pie and wild garlic / 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

Puff pastry dessert, raspberry, rhubarb and crème fraîche ice cream / 175 CZK

Sorbet – raspberry, strawberry 1 pc / 60 CZK