MENU

APPETIZERS

Marinated pumpkin and grilled zucchini salad, pear, pomegranate, hazelnuts / 245 CZK
"Olomoucké tvarůžky" cheese tartare, confit egg yolk, toast / 250 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
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

Tagliatelle, creamed beetroot, pecorino and pine nuts / 335 CZK
Butter pike perch, root vegetables, beetroot, roasted kale, pumpkin foam / 440 CZK
Baked chicken wings in sweet and sour sauce, sesame seed, "Coleslaw" salad and bread / 345 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
Beef cheeks in black beer and juniper, herb spätzle / 425 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 with mango / 170 CZK
Pumpkin dessert, orange, gingerbread / 175 CZK
Sorbet – raspberry, strawberry 1 pc / 60 CZK

The list of alergens upon request