



STARTERS

Blanched Asparagus, Fried Egg,

Tomato Salsa, Buttered Panko Breadcrumbs, Lemon Mayonnaise

199,-

Grilled Baby Octopus, Sweet Potato Purée, Squid Ink Mayonnaise
and Spongecake, Watercress, Semi Dried Cherry Tomatoes, Topinambur Chips

259,-

Fresh Sheep Cheese & Pepper Baked in Crispy Batter,

Tomato Sauce, Red Chard Salad

229,-

Homemade Smoked Salmon, Avocado Salsa, Citrus Mayonnaise,

Rucola Salad with Radishes, Fried Tapioca, Salmon Caviar

249,-

Beef Tartare, Anchovy Mayonnaise,

Mustard Salsa, Parmesan, Butter Brioche, Chervil

229,-

SOUPS

Creamy Dill Soup, Poached Egg, Potatoes, Forest Mushrooms

129,-

Soup of the Day

109,-

SALADS

Lettuce with Cherry Tomatoes, Radishes & Cucumber,

Honey Dressing with Lemon

199,-

Shredded Lettuce, Pear, Fennel, Roquefort, Walnuts,

Pear Vinaigrette

239,-

VEGETARIAN DISHES

Shrimp & Asparagus Risotto with Coriander

299,-

Homemade Cannelloni Stuffed with Ricotta & Spinach,

Tomato Sauce, Baked Cherry Tomatoes, Bechamel, Basil Pesto

289,-

MAIN DISHES

Duck Leg Confit with Thyme & Garlic,

Red Cabbage with Cranberries, Onion Crusted Potato Dumpling, Duck Sauce

379,-

Pork Knuckle Roasted in Dark Beer, Potato Purée Whipped
with Bread, Browned Onion & Coarse-Grained Mustard, Smoked Onion, Beer Sauce
369,-

Rabbit Leg Marinated with Rosemary,
Carrot Purée, Ricotta Gnocchi with Truffles, Blanched Broccoli
389,-

Pike Perch Fillet, Potato Purée with Herbs,
Roasted Vegetables, Morel Sauce
399,-

GRILL

Argentinian Rib Eye Steak, Baked Potato with Rosemary,
Mushroom Mayonnaise, Carrot, Asparagus & Baby Corn, Pepper Sauce
479,-

Veal Steak, Sweet Potato Purée with Lemon & Butter,
Kale Salad with Pine Nuts & Pesto, Asparagus, Carrot Sauce
489,-

Pork Cutlet with Olive Oil & Herbs, Baked Sweet Potato,
Sautéed Spinach with Mushrooms & Smoked Onion, Beer Sauce
379,-

Chicken Breast Supreme, Thyme, Grilled Vegetables,
Tomato Sauce, Basil Pesto, Asparagus, Cherry Tomatoes
369,-

DESSERTS & CHEESES

Selection of Cheeses, Butter Brioche, Fig Marmalade, Walnut Crumble
239,-

Open Apple Strudel, Cinnamon Ice Cream & Espuma, Caramel Sauce
139,-

Creamy Honeycomb, Fresh Fruits, Salted Caramel Ice Cream,
Honey Sponge Cake
149,-

Chocolate Ganache with Nougat Cream, Coconut Ice Cream,
Peanut Crumble, Fresh Fruits
149,-

Vanilla Panna Cotta, Raspberry Sauce, Raspberries, Sponge Cake
129,-

Currant Sorbet with Fruits & Apricot Sauce
139,-

**The information about allergens will be provided by our staff.
All prices are set in CZK and includes 15% VAT.**