



STARTERS

Venison Paté, Chestnut Purée with White Truffle Oil,
Marinated Shimeji Mushrooms, Pistachio Crumble, Butter Toast, Cranberry Purée
229,-

Homemade Smoked Salmon,
Cucumber Salsa, Lemon Mayonnaise, Grapefruit Caviar, Watercress
249,-

Gratinated Goat Cheese, Fig Jam, Goat Cheese Mousse,
Walnut Oil Sponge Cake, Topinambur Chips, Honey Caviar
239,-

Pan Seared Foie Gras, Peanut Sauce,
Cranberry Purée, Grilled Toast, Blanched Grapes, Peanut Crumble
269,-

SOUPS

Onion Soup with Gratinated Gruyère Cheese & Croutons
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

Spelt & Chive Risotto,
Sautéed Mushrooms, Parmesan, White Truffle Oil
289,-

Cannelloni Stuffed with Ricotta & Spinach,
Tomato Sauce, Roasted Cherry Tomatoes, Bechamel, Basil Pesto
299,-

Gratinated Aubergine with Mozzarella,
Basil Pesto, Tomato Sauce, Olive Tapenade, Roquefort Breadcrumbs
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,-

Lamb Shank Marinated with Rosemary & Garlic, Portobello,
Potato Purée with Basil, Sautéed Spinach, Marinated Carrot, Lamb Sauce
449,-

Sea Bass Fillet, Spelt & Chive Risotto,
Sautéed Vegetables with Butter & Rosemary, Root Vegetable Sauce with Cream & White Wine
389,-

GRILL

Beef Sirloin Steak, Grilled Potato,
Smoked Mayonnaise, Baby Vegetables with Butter, Pepper Sauce
549,-

Dry Aged Beef Flap Steak, Roquefort Potato Gratin,
Grilled Parsley Root, Sautéed Mushrooms, Young Green Peas,
Coarse-Grain Mustard Sauce, Parsley Mayonnaise
479,-

Veal Cutlet (400g) Sous Vide with Thyme, Carrot Purée,
Cauliflower, Smoked Onion, Creamy Sauce with White Wine & Thyme
589,-

Grilled Saddle of Fallow Deer, Pumpkin Purée with Maple Syrup,
Deep Fried Potato Croquette with Black Truffle, Caramelised Plums,
Gingerbread Sauce with Dried Plums
459,-

Corn Fed Chicken Breast,
Grilled Aubergine with Cherry Tomatoes, Basil Pesto, Tomato Sauce
369,-

DESSERTS & CHEESES

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

Chocolate Crème Brûlée
139,-

Open "Tiramisu" with Mascarpone Ice Cream,
Chocolate Sauce, Cocoa Sponge Cake
149,-

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

Vanilla Ice Cream Bar on Stick with Dark Chocolate Glaze,
Whipped Cream, Fruits, Chocolate Crumble
139,-

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