

## STARTERS

Goat's curd mousse, marinated pumpkin, creamy balsamico, pumpkin seeds **155,-**

Marinated salmon, dill cream, marinated egg, crispy buckwheat **175,-**

Beef tartar, truffle mayonnaise, marinated mushrooms, buttery brioche **185,-**

## SOUP

Chicken broth with meat, herb drop dumplings, root vegetables **75,-**

Soup of the day **65,-**

## SALADS

Shredded lettuce, marinated pumpkin & vegetables, mozzarella from Hole farm **175,-**

Seaweed Wakame salad, grilled calamari, parsley pesto **265,-**

## BOHEMIAN SPECIALITY

Duck leg confit with thyme & garlic, red cabbage with cranberries,  
onion crusted potato dumpling, duck sauce **295,-**

## MAIN DISHES

Creamy risotto with seasonal vegetables, herb oil & parmesan **165,-**

Sea bass fillet, saffron velouté **295,-**

½ grilled corn fed chicken, creamy sauce, brown champignons **245,-**

Matured & gently smoked beef rib, veal sauce, marinated red onion **295,-**

Grilled beef rumpsteak **345,-**

Augustin chop from free range pork **265,-**

## SIDE ORDERS

- Grilled vegetables **65,-**
- Lettuce with tomatoes and pumpkin seeds **75,-**
- Our french fries **55,-**
- Potato purée **55,-**

## SAUCES

- Cognac with green pepper **55,-**
- Our spicy mayonnaise **45,-**
- Creamy veal sauce with brown butter **55,-**

## DESSERTS

Chocolate cake with chestnuts, marinated pears & crispy pastry **125,-**

Coconut panna cotta with raspberries, chocolate & mango sorbet **125,-**

Ice Cream Angelato (2 scoops of your choice) **85,-**