

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 135,-

MAIN COURSE

Tagliolini with tomato sauce, parmesan 225,-

Fried chicken nuggets **or** grilled chicken nuggets, French fries **or** mashed potatoes 275,-

Beef sour cream sauce, Carlsbad dumpling **or** pasta 295,-

Grilled salmon trout, mashed potatoes 345,-

French fries with ketchup 135,-

DESSERT

Crêpe with jam **or** nutella, vanilla ice-cream, whipped cream 245,-

Scoop of ice-cream **or** sorbet 95,-



DEGUSTATION MENU

Tuna tataki and tartar, bell pepper, feta cheese, katsuobushi, wasabi
Franciacorta Cuvée Brut DOCG, Lantieri, Italy

Roasted foie gras, maple syrup, black walnut, cured duck breast, red apple, brioche
Riesling Charm 2024, Georg Breuer, Germany

Egg barley, pumpkin, pear, blue Stilton, pumpkin seeds, wild herbs
Bourgogne Blanc 2022, Olivier Leflaive, France

Beef tenderloin Black Angus, almond potato croquette, carrot, truffle sauce
Blason d'Issan 2021, Château d'Issan, France

White chocolate foam Valrhona, passion fruit, mango, chilli, popping sugar
Don Papa Baroko, Philippines

Price for 5–Course degustation menu 1995 CZK / person

Price for 5–Course degustation menu with wine pairing 3395 CZK / person

Due to the length of the degustation, menu can be ordered until 8:30 pm.

SIGNATURE COCKTAILS

Pornstar Martini Royal	Moët & Chandon Brut Impérial, Belvedere vodka, passion fruit	655,-
Negroni	Tanqueray No °10, Campari Bitter, Martini Rosso, Orange	355,-
Eminente Highball	Eminente Reserva, Angostura bitter, soda, lemon peel	325,-
Hendrick´s gin & premium tonic	Hendrick´s gin Original, cucumber, red pepper	315,-

STARTER

Beef tenderloin tartar, porcini foam, shimeji, chilli, ginger, Jerusalem artichoke, crostini	395,-
Tuna tataki and tartar, bell pepper, feta cheese, katsuobushi, wasabi	465,-
 Our sommelier recommends Franciacorta Cuvée Brut DOCG, Lantieri	290,-
Roasted foie gras, maple syrup, black walnut, cured duck breast, red apple, brioche	445,-

SOUP

Celery cream, parmesan, black truffle, potato, granny smith apple	195,-
Beef consommé, root vegetables, liver dumplings, egg yolk noodles, chives	245,-

VEGETARIAN

Egg barley, pumpkin, pear, blue Stilton, pumpkin seeds, wild herbs	335,- / 445,-
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PASTA

Tagliolini, black truffle from Alba, organic egg 63°C, truffle sauce, chives	545,- / 745,-
*extra gram of truffle	185,-
Tagliolini, tiger prawns, octopus, smoked tomatoes, black garlic, piment d'Espelette	575,- / 775,-
Ravioli with mountain cheese, porcini, porcini duxelles, broccoli, porcini sauce	495,- / 695,-

MAIN COURSE

Veal Blanquette de veau, carrot variation, seasonal forest mushrooms, rustic potato dumplings	475,-
Organic chicken breast, porcini, ravioli with mountain cheese, porcini duxelles, broccoli, porcini sauce	585,-
Veal cutlet schnitzel on rendered butter with mashed potatoes, cucumber salad	595,-
Salmon trout, trout caviar, tramezzino toast, polenta, leek, Pata Negra sauce	645,-
Octopus ang tiger prawns, Italian tomato risotto, piment d'Espelette, burrata	745,-
Beef tenderloin Black Angus, almond potato croquette, carrot, truffle sauce	995,-
Tournedos Rossini, foie gras, mashed potatoes with truffle, black truffle, truffle sauce	1395,-

SIDE DISH

Mashed potatoes, julienne French fries, steak fries, cucumber salad	135,-
Mashed potatoes with black truffle from Alba, mountain cheese	245,-
Seasonal buttered vegetables, wild herbs, buckwheat	245,-
Steak or julienne fries, black truffle from Alba, truffle mayonnaise, parmesan, chives	295,-

CHEESE ADN DRIED HAM

Iberico - Pata Negra - Bellota, baguette, cherry tomatoes, herb pesto	565,-
Selection of French cheeses, red onion jam, brioche	525,-

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	95,-
Banana split chocolate sphere, salted caramel	335,-
White chocolate foam Valrhona, passion fruit, mango, chilli, popping sugar	295,-