

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetable 135,-

MAIN COURSE

Fried chicken nuggets **or** grilled chicken nuggets, french fries **or** mashed potatoes 265,-

Chicken in bell pepper creamy sauce, pasta 275,-

Grilled sea bass, mashed potatoes 325,-

French fries with ketchup 125,-

DESSERT

Crêpes with jam **or** nutella, whipped cream and vanilla sauce 245,-

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



DEGUSTATION MENU

Beef tenderloin tartar, smoked egg yolk, onion, horseradish, fried potato, bread chips
Grüner Veltliner DAC 2023, Ingrid Groiss, Austria

Egg barley, wild garlic, mascarpone, asparagus, fried egg, morels
Sauvignon Blanc Hermes 2021, Jaromír Gala, Czech Republic

Sea bass, cauliflower, romanesco, Vadouvan, potato gnocchi, caviar, sugar snap peas
Langhe Arneis 2023, Cordero di Montezemolo, Italy

Duck breast, duck thigh dumpling, Wonton, onion, apple, Comté cheese,
Pinot Noir Krásná Hora 2023, Milan Sůkal, Czech Republic

Chocolate foam Valrhona, Chantilly cream, dandelion, rhubarb, salted caramel ice-cream
Don Papa Baroko, Philippines

Price for 5 – Course degustation menu 1995 CZK / person


Price for 5 – Course degustation menu with wine pairing 3195 CZK / person

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

SIGNATURE COCKTAILS

Gin Fizz	Tanqueray No°10, lime, sugar, egg white	290,-
Hendrick´s gin & premium tonic	Hendrick´s gin Original, cucumber, red pepper	320,-
Negroni	Tanqueray No °10, Campari Bitter, Martini Rosso, orange	360,-
Pornstar Martini Royal	Moët & Chandon Brut Imperial, Belvedere vodka, passion fruit	650,-

STARTER

Beef tenderloin tartar, smoked egg yolk, onion, horseradish, fried potato, bread chips	425,-
Wild salmon Label Rouge, bergamot, green and white asparagus, almonds, ponzu	445,-
 Our sommelier recommends Grüner Veltliner DAC 2023, Ingrid Groiss	230,-

SOUP

Soup of the day	195,-
Beef consommé, root vegetable, liver dumplings, egg yolk noodles, chives	245,-

VEGETARIAN

Egg barley, wild garlic, mascarpone, asparagus, fried egg, morels	335,- / 445,-
Asparagus, polenta, wild garlic, morels, mangold	425,-

SALAD

Little Gem, anchovies, parmesan, garlic, egg, bacon, brioche	375,-
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PASTA

Tagliolini, black truffle, bio egg 63°C, chives	495,- / 685,-
*extra gram of truffle	185,-
Tagliolini, beef tenderloin, chilli, garlic, cream, tomato sauce, rosemary	545,- / 785,-

MAIN COURSE

Bio chicken breast and thigh, polenta, asparagus, morels, mangold, morels souce	475,-
Iberico pork shoulder, tarragon, baby carrot, onion, Sumac, mustard sauce * recommended side dish – mashed potatoes	485,- 125,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	595,-
Sea bass, cauliflower, romanesco, Vadouvan, potato gnocchi, caviar, sugar snap peas	665,-
Duck breast, duck thigh dumpling, Wonton, onion, apple, Comté cheese	695,-
Octopus, bell pepper, chorizo, white beans, wild garlic, harissa, arancini	775,-
Beef tenderloin Black Angus, broccoli, zucchini, truffle jus * recommended side dish – steak fries	995,- 125,-
Tournedos Rossini, foie gras, brioche, black truffle, truffle jus	1595,-

SIDE DISH

Mashed potatoes, Julienne French fries, Steak fries, Cucumber salad	125,-
Steak fries, summer truffle, truffle mayonnaise	245,-
Grilled seasonal vegetable, wild herbs, buckwheat popcorn	195,-

CHEESE ADN DRIED HAM

Iberico - Pata Negra - Bellota, baguette, spring wild herbs, cherry tomatoes	565,-
Selection of French cheeses, eggplant jam, brioche	495,-

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	95,-
Curd dumplings, strawberries, mascarpone, crumble, verbena, cream	285,-
Chocolate foam Valrhona, Chantilly cream, dandelion, rhubarb, salted caramel ice-cream	335,-