

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 285,-

French fries with ketchup 125,-

DESSERT

Crêpes with strawberries, whipped curd with vanilla and cream 245,-

Ice-cream sundae of the day 195,-

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, baby spinach, mascarpone, egg, morels
Sauvignon Blanc 2024, Milan Šůkal, Czech Republic

Sea bass, tomato variation, Taggiasche olives, caviar, sugar snap peas, basil, lemon sauce
Rosalie 2024, Bernhard Ott, Austria

Duck breast and thigh, duck prosciutto, radicchio, chanterelles, Rouennaise sauce with foie gras
Villa Martis 2020, Marchesy di Grésy, Italy

Curd dumplings, strawberries, mascarpone, crumble, verbena, cream
Hennessy V.S.O.P., France

Price for 5–Course degustation menu 1995 CZK / person


Price for 5–Course degustation menu with wine pairing 3195 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 Imperial, Belvedere vodka, passion fruit	655,-
Henessy V.S. & cranberry tonic	Hennessy V.S., Double Dutch cranberry tonic	355,-
Hendrick´s gin & premium tonic	Hendrick´s gin Original, cucumber, red pepper	320,-
Mezcal Paloma	Mezcal San Cosme, pink grapefruit soda, lime	295,-

STARTER

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

SOUP

Soup of the day	175,-
Beef consommé, root vegetable, liver dumplings, egg yolk noodles, chives	245,-

VEGETARIAN

Egg barley, wild garlic, baby spinach, mascarpone, egg, morels	325,- / 425,-
Peas, egg, baby carrot, chanterelles, morels, mangold, wild herbs, spinach	395,-

SALAD

Little Gem, tomato variation, Stracciatella cheese, basil, dandelion honey, Chardonnay dressing	425,-
Little Gem, goat cheese, quinoa, peas, carrot, radish, basil, wild herbs	395,-

PASTA

Tagliolini, black truffle, organic egg 63°C, chives	495,- / 685,-
*extra gram of truffle	185,-
Tagliolini, beef tenderloin, chilli, garlic, cream, tomato sauce, rosemary	545,- / 765,-

MAIN COURSE

Organic chicken breast and thigh, morels, mint, mangold, morels sauce	445,-
Iberico pork shoulder, tarragon, baby carrot, smoked onion foam, Sumac, mustard sauce * recommended side dish – mashed potatoes	465,- 125,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	595,-
Sea bass, tomato variation, Taggiasche olives, caviar, sugar snap peas, basil, lemon sauce	645,-
Duck breast and thigh, duck prosciutto, radicchio, chanterelles, Rouennaise sauce with foie gras	695,-
Octopus and prawns, piment d'Espelette, basil, tomato, focaccia, roasted bell pepper sauce	775,-
Beef tenderloin Black Angus, cauliflower variation, truffle jus * recommended side dish – steak fries	995,- 125,-
Tournedos Rossini, foie gras, brioche, black truffle, truffle jus	1395,-

SIDE DISH

Mashed potatoes, Julienne French fries, Steak fries, Cucumber salad	125,-
Steak fries, summer truffle, truffle mayonnaise	265,-
Grilled seasonal vegetable, wild herbs, buckwheat popcorn	195,-

CHEESE ADN DRIED HAM

Iberico - Pata Negra - Bellota, baguette, 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,-
Ice–cream sundae of the day	195,-
Curd dumplings, strawberries, mascarpone, crumble, verbena, cream	285,-
Chocolate foam Valrhona, cream, dandelion, apricots	295,-