

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 halibut, mashed potatoes 285,-

French fries with ketchup 125,-

DESSERT

Crêpe with jam **or** nutella and whipped cream 225,-

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



DEGUSTATION MENU

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

Egg barley, bryndza cheese, wild forest mushrooms, dried egg, black garlic
Sauvignon Blanc 2024, Milan Sůkal, Czech Republic

Halibut, Pata Negra, zucchini, carrot, potato, tomato pot au feu
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 dumpling, wild forest blueberries, crumble, yogurt, vanilla sauce
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, pearl onion, fried potato, bread chips	425,-
Wild salmon Label Rouge, cream cheese, dill, ponzu, bergamot, cucumber, carrot, caviar	385,-
 Our sommelier recommends Grüner Veltliner DAC 2023, Ingrid Groiss	230,-
Prawns, pumpkin, hummus, chimichurri sauce, cumin	395,-

SOUP

Pumpkin cream soup, ginger, pear, mountain cheese, curry, coconut	185,-
Beef consommé, root vegetable, liver dumplings, egg yolk noodles, chives	245,-

VEGETARIAN

Egg barley, bryndza cheese, wild forest mushrooms, dried egg, black garlic	325,- / 425,-
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PASTA

Tagliolini, tiger prawns, roasted garlic, piment´d Espellete, zucchini, chilli	485,- / 675,-
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, black truffle, celery, hazelnuts, sunchoke, truffle sauce	485,-
Halibut, Pata Negra, zucchini, carrot, potato, tomato pot au feu	585,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	595,-
Duck breast and thigh, duck prosciutto, radicchio, chanterelles, Rouennaise sauce with foie gras	695,-
Venison loin, foie gras, chocolate, blackberries, celery, red cabbage, chives	765,-
Beef tenderloin Black Angus, potato croquette, onion, egg yolk, pepper sauce with cognac	995,-
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	275,-
Autumn vegetable and forest mushrooms, 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,-
Curd dumplings, wild forest blueberries, crumble, yogurt, vanilla sauce	285,-
Chocolate foam Valrhona, cream, plums, poppy seeds	295,-

WINE SNACK

Pata Negra, selection of French cheeses, focaccia, grissini	225,-
Steak fries, summer truffle, truffle mayonnaise	275,-