

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 275,-

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

Grilled halibut, mashed potatoes 345,-

French fries with ketchup 125,-

DESSERT

Crêpe in caramel sauce, vanilla ice-cream, cream 245,-

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



DEGUSTATION MENU

Beef tenderloin tartar, Mornay sauce, dried smoked egg yolk, fried potato, bread chips  
*Franciacorta Cuvée Brut, Lantieri, Italy*

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Egg barley, bryndza cheese, wild forest mushrooms, dried egg yolk, black garlic, chives  
*Chablis Terroir 2023, Patrick Piuze, France*

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Octopus, Pata Negra, potato, Taggiasca olives, dried tomatoes, black garlic  
*Verdicchio dei Castelli di Jesi 2023, Villa Bucci, Italy*

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Venison loin, foie gras, cabbage, iberico, black salsify, brussels sprouts, blueberry jus  
*La Mauriane 2014, France*

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Chocolate foam Valrhona, banana brownies with coffee, miso caramel with yuzu, banana  
*Diplomático Reserva Exclusiva, 12 years, Venezuela*

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,-
Hennessy V.S. & cranberry tonic	Hennessy V.S., Double Dutch cranberry tonic	355,-
Hendrick´s gin & premium tonic	Hendrick´s gin Original, cucumber, red pepper	315,-
Mezcal Paloma	Mezcal San Cosme, pink grapefruit soda, lime	295,-

STARTER

Beef tenderloin tartar, Mornay sauce, dried smoked egg yolk, fried potato, bread chips	445,-
Tuna tataki and crudo, ponzu, yuzu, bergamot, avocado, radish, seaweed caviar	465,-
 Our sommelier recommends Grüner Veltliner DAC 2024, Ingrid Groiss	250,-
Prawns and octopus, pumpkin, hummus, bell pepper, tomato, chimichurri sauce, focaccia	475,- / 685,-

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 yolk, black garlic, chives	325,- / 425,-
Wild broccoli, potato foam, cauliflower, winter truffle, beetroot	345,- / 445,-

PASTA

Tagliolini, tiger prawns, roasted garlic, piment d´ Espellete, chilli, burrata	545,- / 775,-
Tagliolini, black winter truffle, organic egg 63°C, chives	525,- / 685,-
*extra gram of truffle	185,-
Tagliolini, beef tenderloin, chilli, garlic, cream, tomato sauce, rosemary	545,- / 765,-

MAIN COURSE

Beef top blade, sour cream sauce, cranberry foam, lemon gel, Carlsbad dumpling	465,-
Organic chicken breast and thigh, black truffle, cauliflower, hazelnut, Jerusalem artichoke, truffle sauce	525,-
Veal cutlet schnitzel on rendered butter with mashed potatoes, cucumber salad with dill and sour cream	595,-
Halibut, parsnip, apple, curly kale, chilli, lemon sauce with yuzu	675,-
Duck breast and thigh, duck prosciutto, beetroot, persimmon, potato foam, Albufera sauce	745,-
Venison loin, foie gras, cabbage, iberico, black salsify, brussels sprouts, blueberry jus	775,-
Octopus, Pata Negra, potato, Taggiasca olives, dried tomatoes, black garlic	785,-
Beef tenderloin Black Angus, wild broccoli, celery, shallot, pepper sauce with cognac	995,-
*recommended side dish – roasted grenaille, in hazelnut butter, chives, smoked yogurt	175,-
Tournedos Rossini, foie gras, brioche, black truffle, truffle jus	1495,-

SIDE DISH

Mashed potatoes, julienne french fries, steak fries, cucumber salad with dill and sour cream	125,-
Roasted grenaille in hazelnut butter, chives, smoked yogurt	175,-
Seasonal vegetable and forest mushrooms, wild herbs, buckwheat popcorn	225,-
Steak or julienne fries, winter truffle, truffle mayonnaise, chives	275,-

CHEESE ADN DRIED HAM

Iberico - Pata Negra - Bellota, baguette, tomato tartar	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, banana brownies with coffee, miso caramel with yuzu, banana	345,-