

# MENU

## APPETIZERS

- Beetroot, arugula, pomegranate, burrata and hazelnuts / 245 CZK
- Sweet and sour plaice fish, baked eggplant with chilli and pumpkin / 325 CZK
- Carp fries with dill mayonnaise, cabbage salad / 255 CZK
- Baked duck pâté with poultry livers, onion jam, pistachios / 335 CZK
- Pulled pork, toast, chicory and Dijon mayonnaise / 325 CZK
- Beef cheeks, pickles remoulade, mustard seeds, onion / 345 CZK

## SOUPS

- Veal tripe soup / 115 CZK
- Soup of the day / 90 CZK

## MAIN COURSE

- Barley risotto with parmesan, pear, gorgonzola and walnuts / 335 CZK
- Cod fish Skrei, tagliatelle with kale, sage and parmesan foam / 495 CZK
- Chicken roulade, mushroom sauce and spätzle / 395 CZK
- Roasted duck leg, turnip cabbage, confit potato / 435 CZK
- Veal schnitzel, potato purée with truffles / 495 CZK
- Veal spider with mushroom-dill sauce, herb dumpling / 375 CZK
- Wild boar, beetroot gnocchi, brussels sprout and creamy root sauce / 450 CZK
- Kid's meal - 100g Chicken schnitzel with potato purée / 180 CZK

## DESSERTS

- Homemade cottage buns with rum raisin sauce and vanilla ice cream / 185 CZK
- Caramel egg / 170 CZK
- Nut cake, Baileys and salty caramel / 175 CZK
- Sorbet – raspberry, strawberry 1 pc / 60 CZK