

MENU

APPETIZERS

- Marinated kohlrabi with citrus, goat cheese espuma, pine nuts / 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

- Roasted vegetables with wild garlic, pumpkin hummus, chilli and hazelnuts / 335 CZK
- Butter pike perch, fennel cabbage, roasted Grenaille potatoes and dill sauce / 440 CZK
- Confit duck leg, red cabbage sauerkraut, roasted potato dumpling / 435 CZK
- Veal schnitzel, potato purée with truffles / 495 CZK
- Veal spider with mushroom-dill sauce, herb dumpling / 375 CZK
- Pulled lamb knuckle from Rudimov farm, savory carrot pie and wild garlic / 455 CZK
- Cabbage leaf stuffed with wild boar meat, celery root, leek and mushroom ragout / 430 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