MENU

I love good food. That is why in our kitchen we prepare dishes only from carefully selected ingredients. In addition to our regular menu of international cuisine, we also cook special seasonal dishes from local ingredients. I am confident you will find something you like.

Bon appétit!

Ladislav Douša Executive Chef



SMALL DISHES

Veal tripe on marjoram				
crackling croquettes, smoked espuma, glazed carrot				
Beef tenderloin tartare				
cornichos dip, mayonnaise chipotle, quail egg, root bread				
Beetroot carpaccio				
with goat chese and spinach pesto, balsamico, pine, watercress				
Duck liver Foie Gras duet				
roasted livers in variation with duck paté, pear compote, cranberries, onion marmelade $\mid 1 \mid 3 \mid 7 \mid$				
Tuna tartare with spicy mayonnaise				
with avocado and wakame salad, hoisin cream 3 4 7 11				
SOUPS				
Dill soup with egg "63"				
porcini, potatoes and dill oil 1 3 7				
Beef broth with liver dumplings				
sherry, noodles and root vegetables				
Soup of the day				
1 3 7				

SALADS & VEGI & PASTA			
Linguine with shrimps, spicy Tom Yum pasta			
broccoli, marinated carrot, coconut milk, galangal, coriander			
Caesar salad with chicken breast			
roman leaves, parmesan, bacon 1 3 4 7 1 0			
Caesar salad with roasted shrimps			
roman leaves, parmesan, bacon 1 2 3 4 7 10			
Italian pumpkin risotto			
with shredded rabbit, pancetta, parsley and parmesan 7			
MAIN COURSES			
Veal schnitzel			
with butter mashed potatoes or potatoes salad 1 3 7			
5 pcs Fried tiger shrimps in panko breadcrumb and sesame			
avocado guacamole, spicy Japanese sauce 1 2 3 7 1 1			
Roasted pike perch with lobster sauce			
black pasta, glazed carrot and wasabi stems 1 2 3 4 7			
Beef steak with pepper sauce			
truffle potatoes, shallot in port wine, jerusalem artichoke, oyster mushroom and spinach leaves			
Guinea fowl breast with chestnut			
sweet potatoes, black lentil purée, forest mushrooms with spinach leaves 1 7			
Beef flank US Prime Beef			
selection of Hokaido pumpkin, onion confit, Foie Gras sauce			

| 1 | 3 | 7 | 10 |

OUR RECCOMENDATION

Traditional braised beef in cream sauce "svíčková"	ZK 349
with carlsbad dumplings and cranberries 1 3 7 9 10 12	
Boiled beef ribs	ZK 499
chive crème fraiche, creamy spinach, roasted potato and apple horseradish 1 3 7	
Stuffed dumplings with shredded duck meat	ZK 399
red cabbage, greaves and smoked foam 1 3 7	
Veal cheeks on porcini	ZK 459
with bacon dumplings 1 1 3 7 1	
DESSERTS	
Puff pastry cake with caramel cream	ZK 165
Czech macaroon "laskonka" with hazelnuts	ZK 165
chocolate, banana cream, egg liqueur ice cream 1 3 6 7 8	
White chocolate cake with coffee	ZK 165
Plum dumplings	ZK 165
Homemade sorbetsC	CZK 65
1 pcs 3	
Selection of ice cream	CZK 65
3 7	

GROUPS OF ALLERGENS

1	1	1	cereals containing gluten
1	2	Ī	crustaceans and products made of them
1	3	Ī	eggs and products made of them
1	4	Ī	fish and products made of them
1	5	I	peanut kernels and products made of them
1	6	I	soybeans and products made of them
1	7	I	milk and products made of them
1	8	I	nuts, almond, hazelnuts, walnuts, cashews, pecans, brazilnuts, macadamianuts and products made of them almost a constraint of the contraction of the contra
1	9	I	celery and products made of them
:	1 0	I	mustard and products made of them
:	1 1	I	sesame seeds and products made of them
:	1 2	I	sutur dioxide and sulphites at concentrations higher than 10 mg/kg
1	1 3	I	lupine and products made of them

| 1 4 | molluscs and products made of them