

STARTERS AND SALADS

| | |
|--|---------|
| Marinated salmon with cranberry vinaigrette and candied lime (4) | 125 CZK |
| Duck Prosciutto with legume salad and lavender honey | 115 CZK |
| Beef steak tartare with fresh chilli and toasts or classic brown toasts (1,3,6,10) | 255 CZK |
| Young herb salad with pancetta-wrapped gratinated goat cheese, lentil salad and beetroot (7) | 175 CZK |
| Caesar salad with grilled chicken breast, smoked bacon chips, Parmesan cheese and croutons (1,3,4,7,10) | 195 CZK |

SOUPS

| | |
|---|--------|
|  Czech Specials Beef broth with meat and cut vegetables (1,3,9) | 85 CZK |
| Pumpkin soup with seaberry and ravioli (1,7) | 85 CZK |

MAIN COURSES

| | |
|--|---------|
| Ravioli with buffalo ricotta and spinach filling, cream sauce and Parmesan cheese (1,3,7) | 245 CZK |
| Creamy mushroom risotto with truffle and Parmesan cheese (1,3,7) | 295 CZK |
| Grilled Halloumi cheese with roasted bell pepper sauce, hummus and quinoa (7,11) | 325 CZK |
| Salmon fillet with legume ragout and potato purée (1,3,4,7) | 365 CZK |
| Chicken breast supreme with buttered vegetables and pumpkin risotto (1,7) | 315 CZK |

| | |
|--|---------|
|  Sous vide thyme-roasted duck with red wine cabbage and bread dumplings (1,3,7) | 325 CZK |
| Pancetta wrapped rabbit saddle with cream sauce and cranberries, bread dumplings (1,3,7,9,10) | 335 CZK |
| Duroc pork steak with garlic confit sauce, mashed potatoes and pancetta-wrapped baby corn (1,7) | 315 CZK |
| Beef steak Diamond medium with pepper sauce, fried spicy potatoes or grilled vegetables (1,7,9) | 465 CZK |

DESSERTS

| | |
|---|---------|
| Seaberry and mango sorbet with Absolut vodka | 85 CZK |
| Vanilla panna cotta (7) | 85 CZK |
| Crème brûlée (3,7) | 85 CZK |
| Tiramisu (1,3,7) | 85 CZK |
| Premium cheese selection with fig marmelade (7) | 185 CZK |

Menu composed by Executive Chef Otto Kokoszynski.
Offer valid from November 13th 2018.
All prices are in CZK and include 15% VAT.