

MENU

STARTERS

TUNA TARTAR & SASHIMI Pickled Ginger, Root Vegetables in Sesame Oil	370 CZK
GRILLED SCALLOPS on Peas Purée with Wine Froth	370 CZK
GAMBAS AL AJILLO Shrimps in Olive Oil with Garlic and Chilli Strings	370 CZK
DUCK FOIE GRAS WITH COGNAC AND SEA SALT Camomile Granola and Marinated Apricot	350 CZK
BEEF CARPACCIO WITH DIJON MUSTARD MAYONNAISE Olive Oil and Parmesan Flakes	350 CZK

SOUPS

STRONG OXTAIL CONSOMMÉ 150 CZK
with Pulled Meat, Root Vegetables and Homemade Noodles

LOBSTER BISQUE 380 CZK
with Lobster Meat

HOUSE SPECIAL

GRILLED US PRIME FILET MIGNON 990 CZK
US PRIME STEAK & LOBSTER ON BUTTER 1490 CZK

with Sauce of Your Choice

- Green Peppercorn and Cognac Sauce
- Demi-glace

Recommended Side Dishes 90 CZK

- Potato au Gratin with Blue Cheese
- Green Beans with Bacon
- Pimientos de Padrón

The word "prime" is a quality grade given by the U.S. Department of Agriculture to describe the highest quality beef in terms of tenderness, juiciness and flavour. This meat quality grade is awarded based on a combination of marbling and maturity. Marbling adds flavour and tenderness, and younger beef produces a finer texture and a lighter red colour.

MAIN COURSES

YELLOW FIN TUNA GRILLED WITH SEA SALT 690 CZK
Edamame Beans Purée and Saffron Risotto

LOBSTER BRAISED IN BUTTER ON LEMON PEPPER LINGUINE 690 CZK
with Bisque and Pecorino Cheese

GRILLED SHRIMPS WITH AVOCADO RAVIOLI 550 CZK
on Beetroot Ragout and Thyme, Garlic and Olive Oil

GRILLED GOAT CHEESE WITH FIG JAM 390 CZK
on Shredded Lettuce with Mango, Radish and Mustard Seeds

CAESAR SALAD WITH CORN CHICKEN SUPREME 390 CZK
Pancetta and Butter Croutons

BEEF WELLINGTON 750 CZK
Boiled Vegetables with Clarified Butter, Demi Glacé, Sauce Hollandaise
and Potato au Gratin with Herb Curd

Please order at least 1 day prior to your visit. A minimum order of two portions is required.

CHEESES

REBLOCHON DE SAVOIE	290 CZK
TALEGGIO D.O.P. II CARAVAGGIO	290 CZK
MANCHEGO SEMICURADO	290 CZK

Accompanied by condiments:

- Truffle Honey
- Fig Jam
- Onion Chutney
- Dates

DESSERTS

POTATO DUMPLING WITH WHITE POPPY SEEDS Plum Sauce with Rum and Butter Crumble	190 CZK
CHOCOLATE TRUFFLE MOUSSE WITH MACARON Raspberry Reduction	190 CZK
CRÈME BRÛLÉE with Mint Mousse and Tahini	190 CZK
PINEAPPLE CORNETS FILLED WITH MASCARPONE and Mango Sauce	190 CZK
CHOCOLATE BALL with Vanilla Ice Cream and Raspberry Sauce, Flambéed in Grand Marnier	190 CZK
FRUIT SORBETS Lime, Apricot, Mango, Pear, Blackcurrant, Raspberry	50 CZK

For selected meals, you can order half portion at 70% of the price.

Waiting staff will provide information on allergens in the individual dishes upon request.

All prices include VAT.

Executive Chef Michal Janík and his team wish you a bon appétit.