

CUISINE FROM **AUSTRO-HUNGARIAN** REGIONS

STARTERS

SMOKED DUCK BREAST with Fine Creamy Horseradish and Apple Sauce	170 CZK
TERRINE AND GRILLED GOOSE LIVER with Shallots and Cumin	160 CZK

SOUPS

ROOSTER BROTH WITH PULLED MEAT, Root Vegetables and Egg Noodles	90 CZK
HUNGARIAN MUSHROOM SOUP with Sour Cream	110 CZK

MAIN COURSES

BEEF SIRLOIN BRAISED WITH BONE MARROW, Jasmine Rice with Clove, Pumpkin Compote	390 CZK
LAMB CHOPS WITH ROSEMARY, Meat hash with Capers, Brussels Sprout and Mashed Potatoes	450 CZK
BEEF LIVER, TONGUE AND HEART STEW Vienna Style with Sour Cream, Semolina Gnocchi with Butter and Chives	350 CZK
SLOW ROASTED GOOSE LEG in Traditional Groat Cholent	390 CZK
POTATO CRUST VEAL SCHNITZEL, Butter Potatoes with Chives, Cranberries	450 CZK
WILD BOAR PIGLET ROAST, White and Red Cabbage Sauerkraut, Potato Dumplings with Onions	390 CZK
CREAMY CHANTERELLE SAUCE WITH DILL, White Bread Dumpling	350 CZK

DESSERTS

CREMESCHNITTE WITH VANILLA CUSTARD 90 CZK
and Whipped Cream

STRAWBERRY SPONGE CAKE 90 CZK
with Sorbet

SNACK

BRETTLJAUSE 190 CZK
Sliced Tyrolean Bacon, Bergkäse (Mountain Cheese),
Venison Sausage and Onion Jam

OUR CLASSICS

APPETIZERS

ASSORTED STARTERS 70 CZK
on a Tray (price per piece)

MAIN COURSES

BUTTER ROASTED PIKE PERCH WITH BASIL, 350 CZK
Sautéed Vegetables and Potato Gnocchi

PORK TENDERLOIN, 290 CZK
Portobello Mushrooms Ragout with Dill,
Roasted Potatoes with Bacon and Spring Onion

GRILLED GOAT CHEESE 290 CZK
with Onion Jam on Shredded Lettuce
with Radish and Sour Cream with Avocado and Garlic

DESSERTS

"MOOR" 90 CZK
Meringue with Chocolate, Fruit and Ice Cream

DESSERT MIGNON 40 CZK
based on Daily Offer

TRADITIONAL "ÉCLAIR" 40 CZK
with Whipped Cream

Enjoy your meal! Executive Chef Michal Janík with his team.