

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 with Pulled Meat, Root Vegetables and Homemade Noodles | 150 CZK |
| LOBSTER BISQUE with Lobster Meat | 380 CZK |

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

DUCK BREAST SOUS VIDE 490 CZK

Braised Celeriac, Bulgur, Duck Crisp and Madeira Cherries

DEEP-FRIED VEAL WIENER SCHNITZEL 490 CZK

and Mashed Potatoes with Cream and Spring Onions

GRILLED GOAT CHEESE WITH FIG JAM 390 CZK

on Shredded Lettuce with Mango, Radish and Mustard Seeds

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

| | |
|--|----------------|
| 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.