

# MENU

## STARTERS

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<b>TUNA TARTAR &amp; SASHIMI</b> Pickled Ginger, Root Vegetables in Sesame Oil	370 CZK
<b>GRILLED SCALLOPS</b> on Peas Purée with Wine Froth	370 CZK
<b>GAMBAS AL AJILLO</b> Shrimps in Olive Oil with Garlic and Chilli Strings	370 CZK
<b>DUCK FOIE GRAS WITH COGNAC AND SEA SALT</b> Camomile Granola and Marinated Apricot	350 CZK
<b>CRUNCHY VEAL SWEETBREAD</b> with Beetroot Ice Cream and Mint Mascarpone	350 CZK
<b>BEEF CARPACCIO WITH DIJON MUSTARD MAYONNAISE</b> Olive Oil and Parmesan Flakes	350 CZK
<b>GRILLED ARTICHOKEs</b> with Creamed Wasabi Sauce and Olive Oil	350 CZK

## SOUPS

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<b>STRONG OXTAIL CONSOMMÉ</b> with Pulled Meat, Root Vegetables and Homemade Noodles	<b>150 CZK</b>
<b>LOBSTER BISQUE</b> with Lobster Meat	<b>380 CZK</b>

### HOUSE SPECIAL

<b>GRILLED US PRIME FILET MIGNON</b>	<b>990 CZK</b>
<b>US PRIME STEAK &amp; LOBSTER ON BUTTER</b>	<b>1490 CZK</b>

with Sauce of Your Choice

- Green Peppercorn and Cognac Sauce
- Demi-glace

<b>Recommended Side Dishes</b>	<b>90 CZK</b>
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- 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

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<b>YELLOW FIN TUNA GRILLED WITH SEA SALT</b> Edamame Beans Purée and Saffron Risotto	690 CZK
<b>LOBSTER BRAISED IN BUTTER ON LEMON PEPPER LINGUINE</b> with Bisque and Pecorino Cheese	690 CZK
<b>GRILLED SHRIMPS WITH AVOCADO RAVIOLI</b> on Beetroot Ragout and Thyme, Garlic and Olive Oil	550 CZK
<b>NEW ZEALAND LAMB CHOPS IN PISTACHIO CRUST</b> Baby Spinach and Veal Trotter Pies	690 CZK
<b>DUCK BREAST SOUS VIDE</b> Braised Celeriac, Bulgur, Duck Crisp and Madeira Cherries	490 CZK
<b>VEAL TOMAHAWK STEAK</b> with Broccoli on Butter and Potatoes with Grilled Eggplant and Garlic	890 CZK
<b>DEEP-FRIED VEAL WIENER SCHNITZEL</b> and Mashed Potatoes with Cream and Spring Onions	490 CZK
<b>GRILLED GOAT CHEESE WITH FIG JAM</b> on Shredded Lettuce with Mango, Radish and Mustard Seeds	390 CZK
<b>CAESAR SALAD WITH CORN CHICKEN SUPREME</b> Pancetta and Butter Croutons	390 CZK

### **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

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<b>REBLOCHON DE SAVOIE</b>	290 CZK
<b>TALEGGIO D.O.P. II CARAVAGGIO</b>	290 CZK
<b>MANCHEGO SEMICURADO</b>	290 CZK

Accompanied by condiments:

- Truffle Honey
- Fig Jam
- Onion Chutney
- Dates

## DESSERTS

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