

# MENU

## STARTERS

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| <b>TUNA TARTAR &amp; SASHIMI</b><br>Pickled Ginger, Root Vegetables in Sesame Oil | 370 CZK |
| <b>GRILLED SCALLOPS</b><br>on Peas Purée with Wine Froth                          | 370 CZK |
| <b>GAMBAS AL AJILLO</b><br>Shrimps in Olive Oil with Garlic and Chilli Strings    | 370 CZK |

## SOUPS

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| <b>STRONG OXTAIL CONSOMMÉ</b><br>with Pulled Meat, Root Vegetables and Home-made Noodles | 150 CZK |
| <b>LOBSTER BISQUE</b><br>with Lobster Meat   | 380 CZK |

## HOUSE SPECIAL

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| <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

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| <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><br>Edamame Beans Purée and Saffron Risotto | <b>690 CZK</b> |
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| <b>GRILLED SHRIMPS WITH AVOCADO RAVIOLI</b><br>on Beetroot Ragout and Thyme, Garlic and Olive Oil | <b>550 CZK</b> |
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| <b>DUCK BREAST SOUS VIDE</b><br>Braised Celeriac, Bulgur, Duck Crisp and Madeira Cherries | <b>490 CZK</b> |
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**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

**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

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**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

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