

# MENU

## STARTERS

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**TUNA TARTAR & SASHIMI**

Pickled Ginger, Root Vegetables in Sesame Oil

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

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### **STRONG OXTAIL CONSOMMÉ**

with Pulled Meat, Root Vegetables and Home-made 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

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

<b>BEEF WELLINGTON</b> Boiled Vegetables with Clarified Butter, Demi Glacé, Sauce Hollandaise and Potato au Gratin with Herb Curd	750 CZK
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*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>	<b>290 CZK</b>
<b>TALEGGIO D.O.P. II CARAVAGGIO</b>	<b>290 CZK</b>
<b>MANCHEGO SEMICURADO</b>	<b>290 CZK</b>

Accompanied by condiments:

- Truffle Honey
- Fig Jam
- Onion Chutney
- Dates

## DESSERTS

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<b>CHOCOLATE TRUFFLE MOUSSE WITH MACARON</b> Raspberry Reduction	<b>190 CZK</b>
<b>CRÈME BRÛLÉE</b> with Mint Mousse and Tahini	<b>190 CZK</b>
<b>PINEAPPLE CORNETS FILLED WITH MASCARPONE</b> and Mango Sauce	<b>190 CZK</b>
<b>FRUIT SORBETS</b> Lime, Apricot, Mango, Pear, Blackcurrant, Raspberry	<b>50 CZK</b>

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.