

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 and Whipped Cream	90 CZK
STRAWBERRY SPONGE CAKE with Sorbet	90 CZK

SNACK

BRETTLJAUSE Sliced Tyrolean Bacon, Bergkäse (Mountain Cheese), Venison Sausage and Onion Jam	190 CZK
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Enjoy your meal! Executive Chef Michal Janík with his team.
For selected meals, you can order half portion at 70% of the price. All prices include VAT.
Waiting staff will provide information on allergens in the individual dishes upon request.