

CUISINE FROM **AUSTRO-HUNGARIAN** REGIONS

STARTERS

SMOKED DUCK BREAST and Hungarian Goose Liver Terrine, Pear Purée with Cinnamon	190 CZK
ROE DEER LOIN CARPACCIO and Two Years Aged Parmesan Shavings	190 CZK

SOUPS

STRONG BEEF CONSOMMÉ with Tyrol Cheese- and Liver Dumpling	90 CZK
HUNGARIAN MUSHROOM SOUP with Sour Cream	110 CZK

MAIN COURSES

ROE DEER LOIN ROAST Rosehip Sauce, Green Bean Bundle, Rosemary Potatoes	450 CZK
SZEGED GOULASH with Wild Piglet Shoulder Roast, Dumplings with Tyrol Speck	380 CZK
BEEF LIVER, TONGUE AND HEART STEW Vienna Style with Sour Cream, Homemade White Bread Dumplings	350 CZK
SLOW ROASTED GOOSE LEG Potatoes with Mushrooms, Groats and Marjoram, Sauerkraut Salad with Fennel	450 CZK
GRILLED AND DEEP-FRIED BROOK TROUT FILLETS Lower Austrian Butter Potatoes with Parsley, Homemade Tartar Sauce	380 CZK
VEAL SCHNITZEL IN PARMESAN CRUST Butter Potatoes with Chives	450 CZK
CREAMY CHANTERELLE SAUCE WITH DILL OIL, White Bread Dumpling	350 CZK

DESSERTS

CREMESCHNITTE WITH VANILLA CUSTARD 95 CZK
and Whipped Cream

APRICOT SORBET AND ICE CREAM 95 CZK
Sweet Pickled Apricot Ragout, Mint Mascarpone

OUR CLASSICS

APPETIZERS

ASSORTED STARTERS 75 CZK
on a Tray (price per piece)

OUR TRADITIONALS

BEEF SIRLOIN BRAISED WITH PORCINI 370 CZK
Groats Risotto with Shallots and Marjoram

ROASTED BEEF IN HEAVY CREAM SAUCE 295 CZK
Grilled Carlsbad Dumplings, Homemade White-bread Dumplings
and Wild Cranberries

CAESAR SALAD 330 CZK
with Grilled Chicken Supreme and Butter Croutons

BEEF FILET WELLINGTON 690 CZK
with Hollandaise Sauce, Boiled Vegetables with Clarified Butter
and Baked Potatoes with Herb Curd (price per portion)

Please order at least 1 day prior to your visit. A minimum order of two portions is required.

DESSERTS

"MOOR" 110 CZK
Meringue with Chocolate, Fruit and Ice Cream

TRADITIONAL "ÉCLAIR" 45 CZK
with Whipped Cream

DESSERT MIGNON 45 CZK
based on Daily Offer

Enjoy your meal! Executive Chef Michal Janík with his team.