

MENU

STARTERS

TUNA TARTAR IN MARINATED VEAL LOIN with Pickled Ginger and Tuna Dip	350 CZK
PRAWNS GRILLED WITH GARLIC AND THYME Ratatouille with Herbs de Provence	330 CZK
DUCK FOIE GRAS WITH COGNAC AND SEA SALT Camomile Granola and Marinated Apricot	350 CZK
VEAL CARPACCIO with Pea Mayonnaise, Parmesan and Fried Capers	330 CZK
BEEF FILET TATAKI with Onion Ponzu and Garlic Crisps	350 CZK
HONEY GLAZED BEETROOT with French Bleu Cheese and Roasted Pine Nuts	290 CZK

SOUPS

STRONG OXTAIL CONSOMMÉ with Pulled Meat, Root Vegetables and Home-made Noodles	140 CZK
PEA VELOUTÉ WITH FENNEL CRÈME FRAÎCHE Smoked Duck Breast and Dried Apricot	140 CZK

HOUSE SPECIAL

GRILLED US PRIME FILET MIGNON with Braised Veal Sweetbreads and Demi Glacé	990 CZK
with Sauce of Your Choice	
- Thyme Jus	
- Pepper Sauce with Cognac	
- Blue Cheese Sauce	
Recommended Side Dishes	90 CZK
- Potato au Gratin with Herb Curd	
- Green Beans with Bacon	
- Sautéed Vegetables	
- Portobello Mushrooms with Caraway	

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.

Waiting staff will provide information on allergens in the individual dishes upon request.
Meals in the menu are intended for immediate consumption. All prices include VAT.
Executive Chef Michal Janík and his team wish you a bon appétit.

MAIN COURSES

YELLOW FIN TUNA AND PRAWNS GRILLED WITH SEA SALT Served with Shiitake Mushrooms and Arborio Risotto with Wasabi	650 CZK
GRILLED OCTOPUS with Bean-Butter Purée, Roasted Cherry Tomatoes and Chorizo Sauce	550 CZK
GUINEA FOWL SUPREME BREAST SOUS VIDE Larded with Smoked Speck, Roasted Fresh Vegetables with Yellow Curry and Basil	470 CZK
DEEP-FRIED VEAL WIENER SCHNITZEL and Mashed Potatoes with Cream and Spring Onions	470 CZK
TOURNEDOS ROSSINI WITH DUCK FOIE GRAS and Fresh Broccolini Sautéed with Butter	790 CZK
GRILLED GOAT CHEESE and Leafy Green Salad with Mango, Radish and Mustard Seeds	390 CZK
CAESAR SALAD WITH CHICKEN SUPREME Crispy Pancetta and Butter Croutons	390 CZK

BEEF WELLINGTON

Boiled Vegetables with Clarified Butter, Demi Glacé, Sauce Hollandaise
and Potato au Gratin with Herb Curd

750 CZK

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

CHEESES

FRENCH CHEESES VARIETY Camembert de Normandie AOP, Fourme d'Ambert AOP, Comté AOP	250 CZK
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DESSERTS

WARM CHOCOLATE FONDANT with Vanilla Ice Cream	180 CZK
PINEAPPLE CORNETS FILLED WITH MASCARPONE, Mango Sauce	180 CZK
NO-BAKE CHEESECAKE with Home-made Raspberry Sorbet	180 CZK
MOCHI LIMONCELLO with Strawberry Tartar	180 CZK
FRUIT SORBETS Lime, Strawberry, Blackcurrant, Mango	50 CZK