

APPETIZERS

CZK

Green Romaine leaf salad

340

with a light parmesan and anchovy dressing, croutons and roasted bacon

Half dozen of fresh Bretagne oysters

420

with shallots vinaigrette

Tuna tartar

420

seasoned with lemon rind and Asian ginger, served with avocado dip

Mediterranean fish soup

420

with mussels, fish meat, chilli a herb baguette

Braised oxtail with truffle tagliolini

460

and two kind of delicacy Sauce

Seared scallops

490

with potato purée and lobster sauce

Velvety foie gras terrine

490

with baked apples purée and raspberry sauce

ENTREES

Vegetarian

Homemade potatoes gnocchi

450

with forest mushrooms and creamy sauce with parmesan

Fresh risotto

450

with dried tomatoes, peppers, goat cheese and arugula

Fish

Flame grilled medallions of yellow fin tuna

640

baby zucchini, oven-roasted plum tomatoes and sweet garlic foam

Sea bass by sous vide

690

with sautéed garden vegetable and Beurre Blanc sauce

Grilled black tiger prawns

690

with garlic/herbed butter and sliced zucchini

Meat

Baked juicy chicken breast

590

with potato purée and foie gras sauce

Grilled duck breast Barberie

670

with turnip-truffle purée and calvados sauce

Confit of lamb fore shank

670

with creamy polenta and sherry tomatoes

Juicy pork tenderloin prepared by Sous Vide method

690

with yellow organic peas and roasted pancetta

Flame grilled Rib eye steak

690

with Cafe de Paris sauce and mashed potatoes

TRADITIONAL CZECH SELECTIONS

Traditional potato soup

290

with fresh mushrooms and herbs

Bohemian Beef Shank Goulash

570

with Carlsbad dumplings and thinly sliced red Bermuda onions

Crispy Oven Roasted "Vodňany" Duck

640

with organic sauerkraut, steamed red cabbage and South – Bohemian row potato dumplings