

SMALL PLATES

Aged Beef Tenderloin Tartare 345

our Easter sweet bread toasted in butter, dried egg yolk, Kampot pepper mayo

Aged Beef Tenderloin Carpaccio 365

wild garlic pesto, pickled green peppercorns, Grana Padano cheese

Mackerel 215

kefir, confit potatoes with flat-leaf parsley and lemon zest

Veltlínske zelené – Piálek & Jager, Moravia

“Tvarůžky“ 155

“Tvarůžky“ ripened sour curd cheese tartare and mousse, smoked paprika, our kimchi

Creamy Egg Barley 155

tomato sauce with sun-dried tomatoes, wild garlic, and Grana Padano cheese

Beetroot 155

hazelnuts, goat cheese mousse, blackberries

Artigues de Sénéjac 2015 – Bordeaux, France

SOUPS

Onion Soup 125

onion marmalade with coarse-grained mustard, buttered croutons with cheese, chives

Mushroom Dill Soup “Kulajda“ 145

mushroom duxelle with truffle paste, egg yolk espuma, fresh dill

Riesling Alte Reben – Rauhen Mosel, Germany

Beef broth 145

root vegetables sautéed in butter, beef, homemade noodles, chives

MAIN COURSES

Duck with Foie Gras Mousse	385
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pulled duck meat, sour cherries in griotte liqueur, crispy buckwheat,
sour cherry sauce

Full Circle 2022 – Saronsberg, South Africa

Salmon Trout	335
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butter sauce with zucchini, peas, and salmon trout caviar, chives

Tagliatelle	285
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homemade pasta, tomato sauce with sun-dried tomatoes, wild garlic,
Grana Padano cheese

Rainbow Trout	365
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locally farmed whole trout roasted with butter and herbs, grilled lemon

Veal Schnitzel	435
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mayonnaise smoked in our smokehouse with veal demi-glace, brown butter,
chives

Waldorf salad	285
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blue cheese dressing, grapes, apples, walnut praline

STEAKS

Filet mignon	price per 100 g	340
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young bull beef, aged 30 days

Ribeye	price per 100 g	315
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young bull beef, aged 30 days

Numina Gran Corte 2022 - Salentein, Argentina

Lamb T-Bone Steak	price per 100 g	315
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from Rudimov breed

CHILDREN ´S MENU

Panko-Crusted Chicken Schnitzel price per 100 g **115**

Grilled Chicken Breast price per 100 g **95**

Tagliatelle **185**

Homemade pasta with Tomato Sauce and Grana Padano cheese

SIDE DISHES

Homemade crispy French fries **89**

Mashed potatoes with butter, cream, and chives **89**

Confit grenaille potatoes with flat-leaf parsley and lemon zest **89**

Grilled Vegetables with Honey and Sesame Seeds **89**

Leaf salad with dressing **89**

Our sourdough bread **35**

SAUCES

Chateaubriand sauce **89**

Beef demi - glace **89**

Pepper sauce with Diplomatico rum **89**

Mayonnaise smoked in our smokehouse **50**

DESSERTS

Cottage Cheese Dumplings **185**

strawberry, elderberry and yogurt mousse, strawberry sorbet, toasted
breadcrumbs with clarified butter

Moravský muškát - Grmolec, Moravia

Dark Chocolate Ganache with Pistachios **195**

pistachio ice cream, matcha sponge, crispy kadaifi

Homemade Ice Creams and Sorbets **price per 1 serving 69**

oat granola with nuts

DELICACIES

Selection of Cheeses **price per 100 g 120**

Pecorino - traditional hard Italian sheep's milk cheese

Emmental - Swiss cheese with characteristic holes

Provolone - semi-hard Italian cow's milk cheese

Selection of Cured Meats **price per 100 g 120**

Jamon Serrano - Spanish dry-cured ham

Ventricina picante Italian salami with a mildly spicy character

Coppa Stagionatta - Italian dry-cured pork neck with rich flavor and delicate texture

Gordal green olives **price per 100 g 90**

premium Spanish table olives

Roasted Nuts **price per 100 g 90**

almonds, cashews, peanuts