

MENU

STARTERS

BEEF CARPACCIO WITH DIJON MUSTARD MAYONNAISE Olive Oil and Parmesan Shavings	320 CZK
GRILLED GOAT CHEESE WITH FIG JAM and Spring Salad with Raddish and Basil Pesto	250 CZK
ROASTED OCTOPUS ON THYME AND GARLIC with Tomato Concassé and Chorizo Sauce	350 CZK
SEARED FRENCH DUCK FOIE GRAS with Herb Tramezzini and Onion Jam	320 CZK

SOUPS

STRONG OXTAIL CONSOMMÉ with Pulled Meat, Root Vegetables and Home-made Noodles	120 CZK
CREAMY FRESH FENNEL SOUP with Smoked Trout	120 CZK

HOUSE SPECIAL

GRILLED US PRIME FILET MIGNON	990 CZK
GRILLED VEAL TOMAHAWK STEAK	950 CZK
with Sauce of Your Choice	
- Thyme Demi-Glacé	
- 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 Janik and his team wish you a bon appétit.

MAIN COURSES

GRILLED YELLOW FIN TUNA STEAK WITH SEA SALT Romanesco with Butter, Pickled Ginger and Root Vegetables Marinated in Sesame Oil	650 CZK
SURF & TURF PRAWNS Wasabi Tempura and Grilled with Herbs and Garlic, served with Lime Froth and Arborio Risotto with Wine and Saffron	490 CZK
GRILLED LAMB CHOPS WITH GARLIC Pak Choi, Young Carrots and Thyme Jus	650 CZK
BREAST OF DUCK CONFIT and Sautéed Mediterranean Vegetables with Olive Oil	450 CZK
DEEP-FRIED VEAL WIENER SCHNITZEL and Mashed Potatoes with Cream and Spring Onions	450 CZK
CAESAR SALAD WITH CHICKEN SUPREME Crispy Pancetta and Butter Croutons	350 CZK

BEEF WELLINGTON Boiled Vegetables with Clarified Butter, Demi Glacé, Hollandaise Sauce and Potato au Gratin with Herb Curd <i>Please order at least 1 day prior to your visit.</i>	690 CZK
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CHEESES

FRENCH CHEESES VARIETY	250 CZK
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DESSERTS

WARM CHOCOLATE FONDANT with Vanilla Ice Cream	170 CZK
PINEAPPLE CORNET FILLED WITH MASCARPONE, Mango Sauce	170 CZK
VANILLA PANNA COTTA with Rhubarb and Caramel	170 CZK
HOME-MADE CHOCOLATE PRALINES	160 CZK
FRUIT SORBETS Lime, Strawberry, Blackcurrant, Mango	170 CZK