



## STARTERS

	Kč
Homemade duck pâté with livers and apple chutnay	110,-
Beetroot confit in sweet - acidic brine with horseradish cream	110,-
■ Carpaccio from Norwegian salmon with lime marinade, roquette , capers and tomatoes	180,-
Buffalo mozzarella with tomatoes, roquette and basil pesto	140,-

## SALADS

Fresh spinach and roquette salad with gorgonzola, pine nuts, cherry tomatoes, capers and virgin olive oil	160,-
Chef salad choice of salad leaves with cherry tomatoes, corn, mushrooms, egg, tuna and onion	140,-

## SOUPS

■ Homemade turkey broth With mear, vegetables and wide noodles	65,-
Pumpkin cream with pumkin seeds and sour cream	65,-

## PASTA AND RISOTTOS

Mushrooms risotto with wild mushrooms, chanterelles a parmesan cheese	180,-
Potato Gnocchi with pieces of chicken, fresh creamy spinach and parmesan cheese	220,-



## CHEF'S RECOMMENDATION

Kč

### Roasted lamb sirlion

with grilled hot pepper, served with sautéed green beans sprinkled by black sesame and goats risotto

410,-

## MAIN COURSES

### Fillet of pike-perch

roasted on lime served with linguine in a basil pesto

290,-

### Baked salmon

with vegetable ratatouille, bulgur and sauce choron

290,-

### Roasted duck breast

with pumpkin cabbage, vegetable dumplings and sauce demi - glas

280,-

### 🍷 Chicken larded with tiger prawns

roasted pumpkin with cilantro, bacon and baked mashed potatoes

260,-

### 🍷 Grilled pork tenderloin

with oyster mushroom and potato gnocchi

240,-

### 🍷 Veal osobucco

with saffron Italian risotto

290,-

### Viennese veal escalope

with homemade light potato salad and cucumber salad

320,-

### Grilled beef „HANGER“ steak

with caramelized onion, potato-celery purée and green pepper sauce

360,-

### Rib eye steak

with zucchini ragout,, baby carrots and fried potato rolls

390,-

## DESSERTS

### 🍷 Chocolate mousse

with caramel lattice and fruit

110,-

### Tiramisu

made of mascarpone cheese with physalis.

110,-

### Homemade cottage cheese ravioli

filled with jam and sour cream

80,-

### Grilled pineapple

With teamy caramel

90,-