## **MENU**

Selection of bread from our bakery and greaves and cheese spread 50.-



## Starters, salads and soup

Beef tartar, capers, shallots, egg yolk and toasts of caraway bread 299, -

Roasted chicken liver, sour mushrooms with marjoram, 6 minutes poached egg, and lovage oil 245, -

Vitello tonnato veal roastbeef with tuna sauce, capers
295, -

Confit of goose and duck Foie gras, marinated red cabbage, caraway bread 295, -

Pickled fried Carp, pickled vegetables 245, -

**Beef broth, liver dumplings,** root vegetables and homemade noodles **105,** -



## Main courses

Whole baked trout on garlic butter, ratte potatoes, autumn vegetable

325, -

1/4 **of roasted duck,** cabbage with red wine, baked apple, Carlsbad or potato dumplings

315, -

Tafelspitz - beef broth,

fillet of beef, roast potatoes, cremed spinach, grated apple and horseradish, horseradish sauce

445, -

"Svíčková" - slowly stewed boar neck, creamy sauce, Carlsbad dumplings, cranberries 345, -

Roast saddle of venison, almond croquettes romanesco, kale, red wine reduction with plum jam 485, -

Grilled veal tongue, potatoes puree with barley, bacon and spring onion, herb glazé

325, -

Boiled veal tongue, creamy horseradish sauce, Carlsbad dumplings
295, -

Pumpkin gnocchi, pumpkin seeds, kale, goat cheese, parmesan crumble 345,-



## **Desserts**

Sourdough buns with rum syrup and vanilla blancmange 127, -

Dumplings stuffed with seasonal fruit "žmolenka" and freshly grated curd, clarified butter 165, -

Slice of chocolate mousse with nougat, chocolate crumble, raspberries, raspberry puree and sweet curd

145, -

Information on contained allergens can be provided upon request.