

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, -


¼ of roasted duck,
cabbage with red wine, baked apple, Carlsbad
or potato dumplings
315, -

Tafelspitz – beef broth,
fillet of beef, roast potatoes, creamed spinach,
grated apple and horseradish, horseradish
sauce
445, -

"Svíčková" - slowly stewed veal shoulder,
creamy sauce, Carlsbad dumplings, cranberries
345, -

Stewed lamb shoulder "Osso bucco"
with root vegetables and red wine,
potato puree
425, -

Cutlet of piglet, creamy kale with caraway,
roasted potato cones, garlic
425, -

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

Salmon and spinach in puff pastry,
Choron sauce
(for 2 persons)
699,-



Desserts

Sourdough buns with rum syrup
and vanilla blanchmange
127, -

Quark dumplings with blueberry cream
sauce, quark, cinnamon sugar
145, -

Slice of chocolate mousse with nougat,
chocolate crumble, raspberries, raspberry puree
and sweet curd
145, -

*Information on contained allergens
can be provided upon request.*