

MENU

Homemade bread and spreads
50,-

STARTERS, SALAD

Beef tartare prepared at the table, capers, shallot, egg yolk,
fried caraway seed bread
385,-

Home smoked salmon, sour cream, marinated celery, roasted hazelnuts, dill oil
375,-

Roastbeef, marinated shallot, yuzu cucumber, mayonnaise with coarse grain mustard
375,-

Roasted duck liver Foie gras, caramelized apple, pomegranate,
glazed with calvados, butter brioche
485,-

Kulajda „JINAK“
mushroom, potato and dill ragout, 5-minute poached egg, dill oil
295,-

Buffalo mozzarella, beetroot, apple, arugula, pine nuts, honey dressing
335,-

SOUP

Beef broth, liver dumplings, root vegetables, homemade noodles
155,-

MAIN COURSES

Veal cheeks on red wine, root vegetables, potato puree with parmesan cheese
455,-

Fish of the day, Jerusalem artichoke puree, Jerusalem artichoke, spinach,
chorizo sauce
575,-

Raviolli filled with ricotta and mushrooms, parmesan cream, roasted mushrooms
395,-

¼ of roasted duck, red cabbage, baked apple, bread and potato dumplings
385,-

Svíčková- slowly braised beef fake sirloin, creamy sauce,
bread dumplings, cranberries
355,-

Beef steak, parsnip-potato puree, seasonal vegetables in butter, demi glace with red wine
595,-

DESSERTS

Little yeast buns with rum syrup, vanilla pudding sauce
175,-

Fruit cottage cheese dumplings, sauce, cottage cheese
185,-

Chocolate cake with nougat, chocolate crumble, raspberries,
raspberry puree, sweet cottage cheese
195,-

Information about contained allergens is available upon request