

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, horseradish cream, cucumber, dill oil

375,-

Carpaccio of carp, lemon sauce, lovage mayonnaise, sun-dried tomatoes

375,-

Cobb salad with Turkey Pastrami
tomatoes, cucumbers, radishes, peppers, iceberg lettuce, eggs, fried bacon,
dijon mustard and honey dressing

355,-

Nicoise salad
fresh tuna, potatoes, bean pods, tomatoes, black olives, asparagus, eggs,
dijon mustard and honey dressing

395,-

„ VITELLO TONNATO JINAK “
veal carpaccio, tuna sauce and capers

335,-

Grilled halloumi cheese, marinated grilled vegetables

295,-

SOUP

Beef broth, liver dumplings, root vegetables, homemade noodles

155,-

MAIN COURSES

Cauliflower crown, egg barley, paprika sauce, pine nuts, basil

355,-

Fish of the day, cauliflower puree, asparagus, velouté with wild garlic

575,-

Spinach ravioli filled with salmon, lemon-butter emulsion, salmon, ricotta

425,-

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,-

Piglet knee
cabbage, bacon, potato puree with coarse mustard, pork juice

475,-

Beef steak, potato rose, romaine leaf, chimichurri, pepper sauce with cognac

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