

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, fennel, dill oil

375,-

Jelly from smoked pork knee and legs, creamed horseradish, marinated vegetables

295,-

Baked goat cheese, roasted beetroot puree, arugula, honey dressing, roasted hazelnuts

355,-

Turkey Pastrami, mayonnaise with coarse mustard, capers, marinated shallot

395,-

Foie Gras duck liver pate, apple puree, poached pear, butter brioche

475,-

Kulajda „JINAK“

mushroom, potato and dill ragout, 5-minute poached egg, dill oil

295,-

SOUP

Beef broth, liver dumplings, root vegetables, homemade noodles

155,-

MAIN COURSES

Egg barley, pumpkin puree, carrots, orange-ginger sauce, pumpkin seeds

355,-

Beef cheeks on red wine, root vegetables, potato puree with parmesan cheese

475,-

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

575,-

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

485,-

Fallow deer loin, pumpkin, spinach, rowan berry sauce

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