

# MENU

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Homemade bread and spreads

50,-

## STARTERS, SALAD

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

385,-

Smoked brook trout from our smokehouse, pickled asparagus, mustard seeds

375,-

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

295,-

Baked goat cheese, arugula, Lamb's lettuce, honey-raspberry dressing, raspberries, roasted hazelnuts

355,-

Turkey pastrami salad, romaine lettuce, asparagus, radish, quail egg, honey dressing, parmesan

395,-

Roasted duck liver Foie gras, apple puree, poached pear, butter brioche

475,-

Asparagus, poached egg, hollandaise sauce, parmesan crumble

295,-

## SOUP

Beef broth, liver dumplings, root vegetables, homemade noodles

155,-

## MAIN COURSES

Egg barley, wild garlic, basil pesto, asparagus, buffalo mozzarella, parmesan crumble

355,-

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

475,-

Fish of the day, green pea puree, asparagus, cherry tomatoes, wild garlic sauce

575,-

Confit duck leg, red cabbage, 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,-

Beef steak, roasted potatoes, asparagus, pancetta, hollandaise 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,-