

*We wish you
Bon appetite.*

MENU

A la Carte

- | | |
|--------------------------------|------------------------------------|
| 1. cereal containing
gluten | 8. nuts |
| 2. crustaceans | 9. celery |
| 3. eggs | 10. mustard |
| 4. fish | 11. sesame seeds (sesame) |
| 5. groundnuts | 12. sulfur dioxide
and sulfites |
| 6. soybeans | 13. lupine |
| 7. milk | 14. molluscs |

- Prices include VAT
- Waiting time depending on the dish max. 30 min
- Last order at 9:45 p.m.

On request complete list of allergens published
in Directive 2000/89 EC from 13. 12. 2014 Directive
1169/2011 EU:



EN

Amuse bouche

Pastry

Starter

Beef tartare 250 CZK
Ginger, capers, chilli, kimchi

Gyoza 180 CZK
Mushrooms, kumquat, ceylon consommé, shimeji

Main courses

Duck 465 CZK
Cherry, parsley, chayote, aniseed

Beef 995 CZK
Pineapple, pepper, turnip, beetroot, fennel

Candied & turkey 495 CZK
Yuzu, sweet potatoes, sun-dried tomatoes, cauliflower, sage

Lamb & pork 595 CZK
Morels, potatoes, spinach, hazelnuts, marjoram

Rooster 595 CZK
Pistachios, truffle, bee pollen, eggplant, chocolate, coffee

Zucchini flower 425 CZK
Gnocchi, kimchi, Pecan, Saint Agur, truffle

Bigoli

Tomato, garlic, chilli, parmigiano, lime 345 CZK

Eggs

Lettuce, asparagus, kohlrabi, blueberries, elderflower, bread ice cream 345 CZK

Cheese

(Included in the tasting menu only)

Cow fresh cheese, coffee cheese, Barolo cheese, Délice cheese, Cognac marmalade, pickles

Before dessert

(Included in the tasting menu only)

Spruce, mint, hay

Dezert

Maracuja

Coconut, lemon balm, almond, mango 250 CZK

Salted caramel

Chocolate, orange, yoghurt, cardamom 250 CZK

Petit for you

3-course tasting – 1 500 CZK

4-course tasting – 1 850 CZK

5-course tasting – 2 200 CZK

By Jakub Fusek