

*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*

Zander & 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 345 CZK
*Tomato, garlic, chilli,
parmigiano, lime*

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

Cheese

(Included in the tasting menu only)

*Cow fresh cheese, coffee cheese,
Barolo cheese, Délice cheese,
Cogna marmalade, pickles*

Before dessert

(Included in the tasting menu only)

Spruce, mint, hay

Dezert

Maracuja 250 CZK
*Coconut, lemon balm, almond,
mango*

Salted caramel 250 CZK
*Chocolate, orange, yoghurt,
cardamom*

Petit for you

3-course tasting – 1 500 CZK

4-course tasting – 1 850 CZK

5-course tasting – 2 200 CZK

By Jakub Fusek