

MENU

Homemade bread and spreads

50,-

STARTERS, SOUP

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

385,-

Smoked Brook trout, stalk celery, mustard seed

375,-

Aspic of oxtail and pork knee, onion chutney with plums, mustard seed, chorizo

355,-

Beef tongue with beef foam, autumn vegetables, pumpkin seed oil, horseradish

325,-

Roasted foie gras, fruit puree from our garden, spiced glaze, brioche

475,-

Pumpkin and goat cheese carpaccio, pumpkin seed oil, pumpkin seeds

295,-

Beef broth, liver dumplings, root vegetables, homemade noodles

155,-

MAIN COURSES

Mushroom ravioli, mushroom sauce, mushrooms

395,-

Beef cheeks, buttered mashed potatoes, root vegetable, parmesan

485,-

Fish of the day, spinach, jerusalem artichoke velouté, chorizo oil

575,-

Confit duck leg, red cabbage, bread and potato dumplings

385,-

„Svíčková“ – slowly braised beef fake sirloin, creamy sauce,
bread dumplings, cranberries

355,-

Pork knuckle, mashed potatoes with whole grain mustard and bacon,
head cabbage, pork gravy

495,-

Game steak, chestnut purée, roasted pumpkin, spiced glaze, rowan berries

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,-