

STARTERS	3 pcs	Oysters „Champagne “ Caviar, lime	359,-
	60g	Crispy oysters, house made lime tonnaise sauce, lime (cipe inspired by the Michelin chef Nathan O.)	259,-
	70g	Beef tartare with fermented onion, truffle mayonnaise, chili, home made bread	189,-
	70g	Shrimp on coconut rice bon bon, shredded coconut, mango sauce	159,-
	70g	Beetroot cream, goat cheese, arugula, house made bread	119,-
	70g	Grilled sardine in tonnaise sauce, fennel, chili, fresh dill, lime	159,-
SOUPS	250 ml	South Bohemian traditional dill soup „Kulajda“, forest mushrooms, roasted potatoes, poached egg	89,-
	250 ml	Rich potato cream soup with truffle oil, house made pasta made of white truffles, milk foam, herb croutons	89,-
SALADS	250g	Caesar salad with chicken breast cuts, bacon, house made bread croutons, parmesan	219,-
	250g	Salad with grilled octopus, beluga lentils, citrus fruits	219,-
MAINS	180g	Veal schnitzel with potato mash	289,-
	250g	Confit duck leg, cranberry cabbage, bacon traditional dumplings	299,-
	150g	Traditional "svíčková" with dumplings, cranberries and whipped cream	239,-
	200g	Chicken supreme with ratatouille puree, roasted bell pepper segments, onion hearts filled with onion remoulade	289,-
	200g	Beef filet mignon, strong wine sauce, gratin dauphinois, roasted garlic, roasted cherry tomatoes (we recommend with our house made truffle paste)	499,-
	180g	Veal tongue sous vide with beurre blanc, figs, gratin dauphinois (we recommend in Surf & Turf option)	299,-

	200g	Bohemian river trout fish roll with fish bon bon, caviar, fresh dill, cauliflower puree	329,-
	180g	Duck bon bon with celearic puree and fermented cherry gel	359,-
	200g	Pork tenderloin filled with plums and bacon, chanterelles, potato croquette with roasted onions	339,-
	200g	Beef rump steak with summer salad and grilled house made bread	359,-
	300g	Creamy risotto with forest mushrooms, garden rocket, parmesan, and truffle	239,-
KIDS MAINS	100 g	Chicken mini schnitzel, potato mash	149,-
	100 g	Traditional "svíčková" with dumplings, cranberries and whipped cream	149,-
DESSERTS		Chocolate tart with fermented cherries and chocolate cream	119,-
		Fresh vanilla pancakes, vanilla ice cream, forest fruits	119,-
		Traditional apple strudel with vanilla – cognac sause	99,-
		Vanilla ice cream ball in pistachio nuts with chocolate sauce	89,-