



22,23,29,30.12. 2025 + 1-2.1.2026

Starters

Cucumber roll, avocado pureé, cashew, pickled kohlrabi, green apple, dill (VG)	285 czk
“Bryndza” parfait with white chocolate and hazelnuts, red onion, apricot pureé, brioche	295 czk
Beef tartar, wild garlic capers, pickled chantarelles, black truffle, sunflower seed	370 czk

Vege

Wheat dumplings stuffed with mixed mushrooms, black trumpets, cep velouté, lentil, daikon (VG)	375 czk
Fried cauliflower, green beens, quail egg, dill, cucumber, confit cherry tomatoes, wild garlic capers	380 czk

Meat

150g / 300 g Wild Bio salmon trout	605 / 885 czk
100g Bio grass feed Rib eye steak & demi-glace	450 czk
Rabbit loin roll, confit rabbit leg croquette, curly parsley puree, cranberries, parsley root, red berries	655 czk

Sauces

85 czk

Fish velouté
Beef demi-glace
Rabbit demi-glace

Sides

French fries (3 g black truffles)	120 czk / 305 czk
Baby courgette, baby carrot, shallot vinaigrette	130 czk
Mixed salad, house dressing, blueberries	120 czk

Desserts

Pavlova, coconut sponge, pistachios, chocolate ganache, raspberry extract	215 czk
Chocolate pave, strawberry sorbet, lime zest, pecan nuts	230 czk