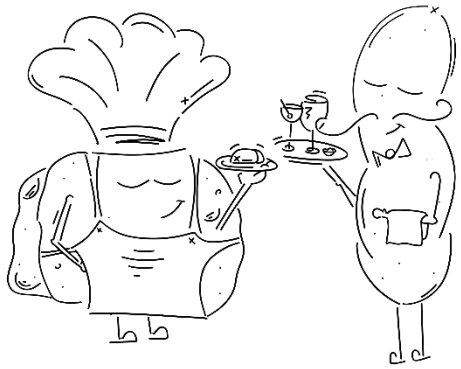


Business lunch menu

Entrées

Fig salad, lamb's lettuce, hazelnut vinaigrette
240 CZK

Lyonnaise salad, poached egg, bacon, shallot vannaigrette
195 CZK

Beef tartare, truffle mayonnaise, crispy potatoes, chives, mimolette cheese
355 CZK

Parsley root creamy soup, apples, croutons
145 CZK

Corn chicken consommé with filled chicken wings, tarragon, root vegetables
195 CZK

Main courses

Puy lentil ragout, king oyster mushroom, baby broccoli, mustard vinnaigrette
265 CZK

Baked & glazed carrots in spiced nut crumble, carrot purée, parsley pesto, ricotta
375 CZK

Fried catfish, mashed potatoes, lettuce, lemon mayonnaise
365 CZK

Veal osso bucco, Gruyére and caramelized onion risotto, red wine sauce
395 CZK

"Svíčková" Slow braised pork cheeks, root vegetable cream sauce, potato & Carlsbad dumpling
575 CZK

Lobster raviolo, prawn tartare, bisque
690 CZK

Desserts

Vanilla cream, sea buckthorn, pumpkin, white chocolate
145 CZK

Pistachio baba, citrus glazé, carrot-tangerine sorbet
145 CZK

Tonka bean chocolate tart, salted caramel, quince sorbet
235 CZK

Beverage menu



Business lunch wines

Sparkling 0,1 l

Champagne Veuve Clicquot, brut, France	395 CZK
Prosecco Doro brut nature, Le Vigne di Alice, Italy	220 CZK

White 0,125 l

Wine of the day	189 CZK
Chardonnay, Jakub Smrčka, Czech Republic	235 CZK

Red 0,125 l

Wine of the day	209 CZK
Frankovka, Kamil Prokeš, Czech Republic	249 CZK

Non-alcoholic wines 0,125 l

Tea Royal (sparkling), Firmenich, Austria	220 CZK
Riesling, Dr. D. Thanisch, Mosel, Germany	189 CZK

Beer

0,3 l	Vinohradská 11 (Draft lager)	105 CZK

Softs

Filtered water (still / sparkling unlimited)		95 CZK
0,33 l	Aquila / Mattoni	105 CZK
0,75 l	Aquila / Mattoni	145 CZK
0,75 l	Perrier	180 CZK
0,4 l	Craft lemonade	115 CZK

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BRASSERIE