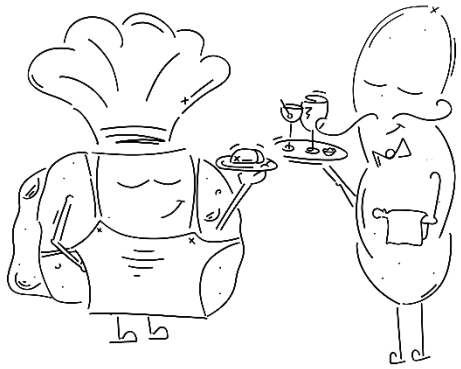

Business lunch menu

Entrées

Vegetable consommé, oyster mushrooms, lovage
145 CZK

Corn chicken consommé with stuffed chicken wing, tarragon, root vegetables
195 CZK

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

Radicchio, pears, walnuts, pickled pumpkin, comté

185 CZK

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

355 CZK

Main courses

Roasted sweet potato, pumpkin seed and jalapeno salsa, wild broccoli, pickled vegetables, celeriac velouté

285 CZK

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

Nile perch, spinach, grenaille, parsnips, white wine sauce

355 CZK

Goose blanquette, hearts, liver, kohlrabi, baby carrot, vol-au-vent

365 CZK

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

Pork loin, Brussels sprouts, apple, shallots, bacon, mustard sauce
465 CZK

Desserts

Mille feuille, vanilla, sea buckthorn, honey ice cream

145 CZK

Almond pie, pears, blackcurrant

135 CZK

Tonka bean chocolate tart, salted caramel, milk chocolate ice cream
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, Ota Ševčík, Czech Republic	265 CZK

Red 0.125 l

Wine of the day	209 CZK
Pinot Noir, Ota Ševčík, Czech Republic	285 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)	95 CZK

Softs

Filtered water (still / sparkling, unlimited)		95 CZK
0.33 l	Aquila / Mattoni	85 CZK
0.75 l	Aquila / Mattoni	135 CZK
0.75 l	Perrier	180 CZK
0.4 l	Craft lemonade	95 CZK

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BRASSERIE