

Menu à la carte

Appetizers

*Poached pear in Cider, roasted with Bresse Bleu cheese
and figs on cranberry jelly with fruit bread
160 CZK (6 Euro)*

*Champignon gratiné and Burgundy snails
with herbal crust, served with toasted baguette
190 CZK (7 Euro)*

*Tuna tartar with capers and Dijon Mustard,
pan fried scallop on cous-cous with coriander and lime
290 CZK (12 Euro)*

*Duck Foie Gras terrine, plum & date purée
and slice of toasted ginger bread
360 CZK (14 Euro)*

Czech speciality

*Prague ham duo with apple & horseradish chutney
/prepared in short crust pastry and aspic/
180 CZK (7 Euro)*

Soups

*Pumpkin & celeriac cream with fried onion straws
170 CZK (7 Euro)*

*Provencal fish & tomato soup with Aioli sauce and butter croutons
290 CZK (11 Euro)*

*Veal consommé Sarah Bernhardt with cheese dumplings and Julienne vegetables
200 CZK (8 Euro)*

Main courses

Fish dishes

*Grilled tuna fillet with fennel chutney,
grilled sweet red pepper relish and lentils ragout
540 CZK (21 Euro)*

*Pan fried zander (pike-perch) fillet with Hollandaise sauce,
sautéed salsify and carrot in vanilla butter,
rattled potatoes with spinach leaves
480 CZK (19 Euro)*

Czech specialities

*Butter fried trout fillet with caraway seeds,
green pea purée and boiled chive potatoes
420 CZK (17 Euro)*

*Confited duck leg with thyme, braised red cabbage
with cranberries and gratinated potatoes with cream
440 CZK (17 Euro)*

*Honey glazed pork belly, roasted root vegetable with apples,
ginger bread dumpling and onion sauce
360 CZK (14 Euro)*

Meat dishes

*Roasted rabbit leg with plum sauce,
potato gnocchi with bacon, confited shallot and garlic
400 CZK (16 Euro)*

*Pink roasted veal medallions with cepé mushrooms and crème of white truffles,
grilled artichokes and tomato tagliolini with fresh herb
580 CZK (23 Euro)*

*Beef Entrecôte steak with Pinot Noir demi glas,
jacket potato with crème fraiche and bunch of french beans in bacon
520 CZK (21 Euro)*

*Slowly roasted lamb shank with Burgundy sauce,
Brussel sprouts and potato purée with nutmeg
550 CZK (22 Euro)*

*Grilled lamb chops with Béarnaise sauce,
ratatouille and gratinated polenta with Beaufort cheese
570 CZK (22 Euro)*

Vegetarian dish

*Baked jacket potato with crème fraiche on lentil ragout,
roasted pumpkin, artichokes and Brussel sprouts
320 CZK (13 Euro)*

Desserts

*Chocolate tunnel with orange jelly and caramelized orange fillets
190 CZK (7 Euro)*

*Crème Brûlée variation - white chocolate & Cassis / peach & lavender
170 CZK (7 Euro)*

*Lemon & pineapple mousse in biscuit Charlotte with meringue
170 CZK (7 Euro)*

*Warm Norman apple tart with apple & cognac ice cream
180 CZK (8 Euro)*

*Selection of french and local cheese
200 CZK (8 Euro)*