



Venison and duck delicatessen

Karel Hynek, Chef de Cuisine

Appetizers

*Game terrine with toasted brioche
and a sauce of cranberries, Beaujolais wine and cardamon
220 CZK*

*Pan fried duck „Foie Gras“ on Calvados,
honey glased apple and a chutney of dates and grapes
310 CZK*

Main course

*Roebuck medaillons in Bayonne ham with hipberry sauce
and homemade potato pancake
570 CZK*

*Roasted duck breast on oranges & ginger
with curly cabbage and sweet potato pureé
490 CZK*

Desserts

*Warm Norman pear tart
with a scoop of apple & cognac ice cream
180 CZK*

*Enjoy our seasonal specialities from
1st of November till 30th of December 2011*