

<b>Cold Entrées:</b>	<i>Beetroot Carpaccio with goat cheese, bear garlic and nuts</i>	165,- CZK
	<i>Vitello tonnato with fresh salad and capers</i>	219,- CZK
	<i>Beef Carpaccio with Parmesan, rucola and black olives</i>	269,- CZK
	<i>Sautéed duck liver with onion in duck fat</i>	139,- CZK

<b>Soup:</b>	<i>as daily menu</i>	85,- CZK
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<b>Hot Entrées:</b>	<i>Mushroom ragout with potato gnocchi</i>	199,- CZK
	<i>Italian risotto with muscat pumpkin and gorgonzola cheese</i>	199,- CZK
	<i>Baked goat cheese with truffle honey and fresh salad</i>	199,- CZK

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<b>Salads:</b>	<i>Mixed salad with goat cheese, honey, pears and walnuts</i>	219,- CZK
	<i>Vegetable salad with tuna and poached egg</i>	219,- CZK
	<i>Vegetable salad with Feta cheese and olives</i>	219,- CZK

**Main course:**

<i>Roasted Pike-Perch with celery puree, spinach, roasted potatoes and saffron sauce</i>	399,- CZK
<i>Guinea fowl roll with mushroom ragout, pumpkin puree and potato gnocchi</i>	479,- CZK
<i>Duck breast steak with ratatouille, black cherry sauce and gratin potatoes</i>	479,- CZK
<i>Steak from back of roe deer with rosehip sauce, pear puree, glazed vegetables and thyme potatoes</i>	549,- CZK
<i>Slowly roasted shoulder of veal in sage with rosemary risotto, bacon, garlic and onion</i>	449,- CZK
<i>Black Angus Steak with fresh salad with capers, goat cheese and cherry tomatoes, gratin potatoes and pepper sauce</i>	589,- CZK

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<b>Cheeses:</b> <i>Selection of cheeses</i>	159,- CZK
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<b>Dessert:</b> <i>Homemade apple strudel with caramel ice cream and whipped cream</i>	139,- CZK
<i>Chocolate fondant with raspberries</i>	149,- CZK
<i>Selection of homemade ice-cream or sorbets</i>	129,- CZK
<i>Crème Brûlée with fresh fruit</i>	149,- CZK