

Cold Entrées:	<i>Beetroot Carpaccio with goat cheese, bear garlic and nuts</i>	189,- CZK
	<i>Homemade duck liver pate, cranberries</i>	169,- CZK
	<i>Beef Carpaccio with Parmesan, rucola and black olives</i>	299,- CZK
	<i>Vitello tonnato with fresh salad and capers</i>	249,- CZK

Soup:	<i>as daily menu</i>	90,- CZK
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Hot Entrées:	<i>Italian risotto with bear garlic, parmesan and nuts</i>	229,- CZK
	<i>Baked goat cheese with truffle honey and fresh salad</i>	239,- CZK
	<i>Tagliatelle with dry tomatoes, Schwarzwald ham, thyme and parmesan</i>	239,- CZK

Salads:	<i>Mixed salad with goat cheese, honey, pears and walnuts</i>	259,- CZK
	<i>Vegetable salad with tuna and poached egg</i>	259,- CZK
	<i>Vegetable salad with Feta cheese and olives</i>	259,- CZK

Main course:

<i>Roasted Pike-Perch with celery puree, spinach, roasted potatoes and saffron sauce</i>	539,- CZK
<i>Rooster with wine, champignons, glazed carrots and potato puree</i>	499,- CZK
<i>Slowly roasted leg of veal with wild broccoli, garlic, Schwarzwald ham, thyme potatoes and walnut sauce</i>	539,- CZK
<i>Black Angus Steak with fresh salad with capers, goat cheese and cherry tomatoes, roasted potatoes and pepper sauce</i>	699,- CZK

Cheeses:	<i>Selection of cheeses</i>	199,- CZK
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Dessert:	<i>Creme Bruleé with fresh fruit</i>	169,- CZK
	<i>Homemade apple strudel with caramel ice cream and whipped cream</i>	169,- CZK
	<i>Chocolate fondant with raspberries</i>	169,- CZK
	<i>Raspberry-lemon sorbet with fruit</i>	169,- CZK