



Starters

Duck pate with forest fruit sauce
and port wine served with a toast of home-made rye bread

159,-

Charolais beef tartare with capers,
quail egg and baked home-made bread

179,-

Norwegian salmon carpaccio
with arugula, parmesan shavings, and dill dressing

189,-

Soups

Chicken broth with shredded meat, root vegetables,
Tyrolean dumplings with herbs

85,-

Tomato soup
with sour cream, basil and parmesan

85,-

Salads

Caesar salad
with grilled chicken breast, garlic croutons, and parmesan shavings

245,-

Beetroot Carpaccio marinated in herbal oil
with roasted goat cheese, radishes, cherry tomatoes, lettuce, and mustard dressing

265,-

Small mixed vegetable salad

95,-

Main dishes

Graff-beef steak Picanha / rump steak /
with cognac sauce, Brussels sprouts, and roasted grenaille potatoes with spring onions

575,-

Fresh linguine pasta
with cherry tomatoes, arugula, basil, and parmesan shavings

279,-

Mushroom risotto with arugula, truffle oil, and parmesan

279,-

Corn chicken supreme laced
with dried tomatoes, served with roasted pepper sauce, and butter-and-sage linguine

309,-

Veal Wiener schnitzel (Viennese cutlet)
with mashed potatoes, small cucumber salad and cranberries

395,-

Grilled pork tenderloin
with home-made potato gnocchi, strong meat juice, and cream spinach

329,-

Lemon risotto with salmon, spinach, and parmesan

329,-

Grilled zander in ghee
with herb crumbs, roasted cherry tomatoes, and pea purée

395,-

Czech specialities

Crispy Sous-vide duck breast
served with red apple cabbage and potato pancakes

339,-

Traditional dill sauce with hard-boiled farm egg, and grenaile potatoes

185,-

Chef's specialities

Beef cheek Bourguignon with glazed root vegetables, and potato purée

265,-

Roasted lamb shank with rosemary, spinach, and roasted grenaille potatoes

455,-

We serve all our dishes with home-made pastries from our bakery with citrus butter and salt

25,-

Desserts

Cottage-cheese dumplings in strawberry soup with sour cream

125,-

Crème brûlée with Madagascar vanilla

125,-

Daily cakes offer from our patisserie

Snacks to pair with wine

Selection of pickled olives

85,-

Selection of fresh cheeses with onion jam

159,-

Roasted salted almonds

89,-

Parmesan chips with truffle oil, and chipotle mayonnaise

155,-