



EVENING MENU

5pm - 11pm

APPETIZERS

CZK

Lettuce salads with poached BIO - egg, watercress, yogurt sauce and white bread croutons	160,-
■ Carpaccio of Norwegian salmon with lime sauce, rocket, cherry capers and tomatoes	210,-
Prawns croquettes with avocado cream and tomato sauce	330,-

SOUPS

■ Home-made turkey broth with meat, vegetables and noodles	80,-
Creamy spinach soup with roasted Pancetta	80,-

MAIN COURSES

Monkfish cheeks with confit tomatoes and prawn risotto	540,-
BIO - Grilled salmon roasted with thyme, sugar pea and mashed lime potatoes	550,-
■ Chicken filled with tiger prawns served with roasted pumpkin and coriander, bacon and gratinated mashed potatoes	240,-



Traditional Czech roasted duck with variation of dumplings and cabbage	370,-
Confit rabbit leg with pepper sauce and butter gnocchi	290,-
■ Grilled pork tenderloin served with oyster mushroom porkolt and potato gnocchi	280,-
■ Veal Ossobucco with Italian saffron risotto	360,-
BIO - Saddle of lamb baked in puff pastry with paste of champignons and potato-celery purée	550,-
Beefsteak with grilled zucchini, aubergine, peppers and roasted potato with Gorgonzola cheese	650,-

DESSERTS

■ Chocolate mousse with sponge and caramel	150,-
Grilled pineapple with pistachio, cognac cream and sorbet	150,-
“Apple Beně” - marinated, fried apples with wine foam	150,-
Selection of French cheeses with fig mustard and fruit bread	290,-