

Cold Entrées:	<i>Beetroot Carpaccio with goat cheese, bear garlic and nuts</i>	189,- CZK
	<i>Homemade duck liver pate, cranberries</i>	189,- CZK
	<i>Beef Carpaccio with parmesan, rucola and black olives</i>	299,- CZK

Soup:	<i>as daily menu</i>	99,- CZK
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Hot Entrées:	<i>Baked goat cheese with truffle honey and fresh salad</i>	249,- CZK
	<i>Italian risotto with bear garlic, nuts and parmesan</i>	249,- CZK
	<i>Lamb ragout with potato gnocchi and parmesan</i>	269,- CZK

Salads:	<i>Mixed salad with goat cheese, honey, pears and walnuts</i>	269,- CZK
	<i>Vegetable salad with tuna and poached egg</i>	269,- CZK
	<i>Vegetable salad with Feta cheese and olives</i>	269,- CZK

Main course:

<i>Octopus with rosemary, black risotto, fresh salad and pistachios</i>	559,- CZK
<i>Breast steak of guinea fowl with Schwarzwald ham, Mediterranean vegetables, potato gnocchi and black cherry sauce</i>	549,- CZK
<i>Roast leg of lamb with parsnip puree, spinach, garlic and roasted potatoes</i>	539,- CZK
<i>Slow roasted veal shoulder with rosemary risotto, bacon and garlic</i>	499,- CZK
<i>Black Angus Beef Steak with black truffles, fresh caper salad, goat cheese, cherry tomatoes, roasted potatoes and truffle sauce</i>	759,- CZK

Cheeses:	<i>Selection of cheeses</i>	199,- CZK
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Dessert:	<i>Homemade apple strudel with caramel ice cream and whipped cream</i>	179,- CZK
	<i>Chocolate fondant with raspberries</i>	179,- CZK
	<i>Creme brulée with fresh strawberries</i>	179,- CZK
	<i>Strawberry sorbet</i>	179,- CZK