

<b>Cold Entrées:</b>	<i>Beetroot Carpaccio with goat cheese, bear garlic and nut and walnuts</i>	189,- CZK
	<i>Beef Carpaccio with Parmesan, rucola and black olives</i>	299,- CZK
	<i>Homemade duck liver pate, cranberries</i>	189,- CZK
<b>Soup:</b>	<i>as daily menu</i>	99,- CZK

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<b>Hot Entrées:</b>		
	<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>Potato gnocchi with Schwarzwald ham, sun-dried tomatoes, garlic and thyme</i>	249,- CZK

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<b>Salads:</b>	<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>Roasted Pike-Perch with roasted vegetables, potato puree and rosemary sauce</i>	559,- CZK
<i>Guinea Fowl Breast steak with ratatouille, potato gratin and black cherry sauce</i>	549,- CZK
<i>Leg of lamb with rosemary, green beans, bacon, garlic, parsnip puree, roasted potatoes and port wine sauce</i>	549,- CZK
<i>Slow roasted veal shoulder with Italian risotto, bear garlic, bacon and onion</i>	539,- CZK
<i>Beef Black Angus Flank steak with roasted vegetables, gratin potatoes and truffle sauce</i>	799,- CZK

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<b>Cheeses:</b>	<i>Selection of cheeses</i>	199,- CZK
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**Dessert:**

<i>Creme Brulée with fresh strawberries</i>	179,- CZK
<i>Homemade apple strudel with caramel ice cream and whipped cream</i>	179,- CZK
<i>Chocolate fondant with fresh strawberries</i>	179,- CZK
<i>Raspberry sorbet</i>	179,- CZK