

APRIL SEASONAL MENU

Green peas | Lamb | Egg

To start...

Green pea soup | lamb sweetbread | crème fraîche | chives

Tuna | quail egg | olives | little gem | green beans | spring potatoes | mustard dressing

To follow...

Lamb shank | ramson | stuffing | tomato jam | green pea

Ravioli | egg yolk | basil | parmesan sauce | truffle oil

Something to finish...

Cream puff | rhubarb

Bohemian hard and semi hard cow milk cheese from local farm | seasonal chutney | nuts with honey | flat rye bread

2 course menu CZK 460

3 course menu CZK 560

Starter...

Cream of "Bramboračka" | root vegetables | black truffle | egg yolk confit CZK 250

Beef tartar | mustard seeds | mayonnaise | horseradish | egg yolk emulsion | beer bread chips | silver onions CZK 350

Goulash soup | peppers | potato | caraway bread CZK 260

Roasted yellow and purple carrots | goat cheese | pine nut granola | raisins CZK 310

Salads...

Assorted greens | endive | St. Thomas beer dressing | bacon croutons CZK 210

Little gem | parmesan dressing | semi-dried tomatoes CZK 210

Can be served with:

Grilled corn fed chicken breast CZK 220

Grilled prawns 7 pcs CZK 350

Main course...

Home made spaghetti *Aglio olio e peperoncino* or *Bolognese* CZK 350/390

Beef burger | cheddar cheese | bacon | french fries | homemade onion mayonnaise CZK 360

Farm-raised pork cheeks | crispy belly | sausage | St. Thomas beer sauce | Brussels sprouts | potato purée with confit garlic CZK 510

Fish of the day | creamy polenta | fresh spinach leaves

Sheep milk cheese "Bryndza" | filo dough | potato | sweetheart cabbage daily price

Marek Fichtner – Executive Chef

CZK 420



If you have any concerns regarding food allergies,
please alert your server prior to ordering.
All prices include TAX
Exchange rate 1EUR = 25 CZK