

## MARCH SEASONAL MENU

### Duck | Topinambur | Blood Orange

#### To start...

Topinambur crème | marinated salmon | saffron | yuka root

Tortellini | oxtail | bone marrow | pine nuts | cauliflower

#### To follow...

Guinea fowl | carrot | salsify | kale | Albufera sauce

Duck leg | gingerbread gnocchi | red cabbage | quince | kumquat

#### Something to finish...

Blood orange tartlet | Grand Marnier | pecan | maple syrup

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

**2 course menu      460 CZK**

**3 course menu      560 CZK**

#### Starter...

Crayfish bisque | saffron gnocchi | clams | fava beans

CZK 420

Tartar and tongue from deer | kechup of wild mushrooms | smoked yolk | mustard seeds

CZK 350

Mixed leave salad | pickled and fresh radishes | fennel | blood orange dressing

CZK 260

Little gem salad | parmesan dressing | semi-dried tomatoes | anchovies

CZK 240

#### **Can be served with:**

Grilled corn fed chicken breast

CZK 220

Grilled prawns

5 pcs CZK 360

#### Main course...

Home made spaghetti *Aglio olio e pepperoncino* or *Bolognese*

CZK 350/390

Corn chicken breast | pumpkin | brussels sprouts | trumpets

CZK 480

Grilled octopus | Fregola Sarda | chorizo | concassé | bisque

CZK 520

Cod Skrei | fennel risotto | parsley mayo | trout caviar | blood orange

CZK 640

Nut risotto | pistachio | pinenut cream | chestnuts

CZK 420