

SEPTEMBER SEASONAL MENU

Game | Mushrooms | Nuts

To start...

Venison ham | porcini | hazelnuts | blackberries

Wild mushrooms and scrambled eggs | spruce | guanciale | parsley

To follow...

Braised wild boar cheeks | sweet potato purée | turnip | rowan berries | orange

Hare ragout | spinach pappardelle | baked celery root | chickpeas

Something to finish...

Pecan nut pie | maple syrup | grapefruit sorbet

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...

Sweetcorn soup | smoked egg yolk | Prague ham | watercress

CZK 220

Oxtail consommé | root vegetables | chive noodles | oxtail-walnut rillettes

CZK 260

Veal tartar | mustard seeds | horseradish | egg yolk emulsion | beer bread chips | silver onions

CZK 350

Mixed salad leaves | pickled and fresh radishes | fennel | pomegranate dressing

CZK 240

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

CZK 210

Salads can be served with:

Grilled corn fed chicken breast

CZK 220

Grilled prawns

5 pcs CZK 350

Main course...

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

CZK 350/390

Roasted chicken breast | potato spätzle | wild mushrooms | Black forest ham | Swiss chard

CZK 480

Farm-raised pork loin | crispy belly | pulled shoulder | crispy pork skin | St. Thomas beer sauce | ricotta gnocchi | fava beans | kohlrabi

CZK 510

Grilled beef picanha | kimchi | oyster mushroom | potato purée

CZK 620

Fish of the day | thyme sauce | creamy polenta | fresh spinach leaves

daily price

Chanterelles risotto | edamame | radicchio | bohemian highland cheese

CZK 410

Egg 63°C | cauliflower | fennel | artichokes

CZK 420