



## SOMETHING BEFORE

Goat's cheese gratinated on butter brioche, served with fig fried in honey batter, roasted pecan nuts and strawberry-cranberry dressing	179,-
Beef carpaccio served with capers, mustard dressing, arugula and parmesan shavings	219,-
Fresh asparagus gratinated with béchamel sauce, Prague ham, gouda cheese and cherry tomatoes	189,-

...

## SOUPS

Rich goulash soup with potatoes	69,-
Rich goulash soup with potatoes served in baked bread	119,-
Creamy porcini mushroom soup with thyme whipped cream	79,-

...

## FRESH SALADS

Fresh cow's cheese from a Czech farm, served on fresh salad with rocket, chicory leaves, fresh strawberries, pomegranate apple, roasted pecan nuts and blackberry-currant dressing	299,-
Prawns marinated in chilli, ginger and garlic with fresh salad leaves, avocado, roasted cherry tomatoes and lemon olive oil	319,-
Caesar salad with grilled chicken meat, egg, croutons and parmesan shavings	219,-
200g Grilled filleted duck breast, served on freshly chopped leaves of salad with walnuts, matured cheese, blueberries and roasted bacon-3yo apple vinegar dressing	319,-

...

## TO BEER OR WINE

Our meaty pork ribs, roasted in barbecue sauce, served with pickled vegetables and mustard dip	269,-
Chicken wings roasted in a spicy honey-ginger marinade, served with fresh vegetables, cold dips and baked baguette	219,-
Slowly roasted pork knee, marinated overnight in beer marinade, served with horseradish, mustard, pickle and fresh bread	299,-
150g Our signature beef tenderloin tartar, mixed by our chefs, served with fried bread and garlic	329,-
Selection of cheeses from Krasolesí farm, served on a wooden platter with grapes, strawberries, walnuts and homemade apricot marmelade	299,-



## FRESH FISH

200g Roasted salmon with lemon pepper, served with spinach sautéed in clarified butter, grenaille potatoes and avocado guacamole 339,-

...

## CZECH CUISINE

Roasted beef, prepared „sous-vide“, larded with smoked bacon and root vegetables, served with creamy vegetable sauce and homemade bread-bacon dumplings 219,-

Slowly braised beef goulash from ball tip with homemade bread-bacon dumplings and red onion 219,-

250g Beef cheeks slowly braised with root vegetables, Moravian red wine and fresh herbs, served with potato purée 289,-

Duck leg confit served on red cabbage with fresh apple and homemade potato gnocchi 299,-

200g Fried chicken schnitzel coated in sesame breadcrumbs with butter potato purée, pickle and lemon 229,-

...

## „KOTLETA“ SPECIALITIES

400g Grilled pork chop served on creamy ragout made of Grenaille potatoes, dark root, gorgonzola, Italian bacon, red onion and cherry tomatoes 379,-

300g Grilled beef striploin steak with gratinated carrot-parmesan potatoes, sautéed asparágus with red onion, smoked bacon and cherry tomatoes with port wine-fig sauce or pickled green pepper sauce 499,-

250g Roasted pork tenderloin wrapped in smoked bacon, served with gratinated parmesan potatoes Grenaille, green beans and cherry sauce 359,-

300g Roasted chicken breast with wing, served with sautéed asparágus, herb tagliatelle and dried tomato sauce 339,-

200g Our signature “Kotleta” Uruguayan beef burger with bacon, cheddar, caramelized onion, fresh tomato, herb ketchup and mayonnaise with wholegrain mustard and sweet garlic, served with chips 329,-

...

## DESSERTS

Fresh pineapple ravioli filled with whipped vanilla mascarpone, served with raspberry sauce 149,-

Traditional homemade buns with vanilla cream and fresh strawberries 149,-