



SOMETHING TO START WITH

Fresh cow`s cheese fried in crispy breadcrumbs, beetroot tartar, pine nuts, raspberry-nut dressing, red chard	159,-
Sautéed duck livers, calvados, fresh apple, dried plums, roasted almonds, potato pancake	179,-
“Sous-vide” pork belly spread, marinated red onion, lamb`s lettuce, roasted spelt bread	149,-
Marinated salmon with gin and fresh herbs, cucumber, melon, mustard sauce with honey and dill	199,-

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SOUPS

Goulash soup	69,-
Goulash soup in bread	119,-
Old Bohemian “kulajda” dill soup with porcini mushrooms, fresh dill, quail egg	69,-
Chicken bouillon, pulled chicken meat, root vegetables, parmesan-herb noodles	69,-

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FRESH SALADS

Caesar salad, chicken breast, crispy smoked pancetta, egg, croutons, parmesan	239,-
150g Roasted salmon steak with herb crust, salad leaves with arugula, orange and grapefruit, matured Italian olives, orange oil-chardonnay vinegar dressing	319,-
Gratinated goat`s cheese with lavender honey, fresh salad leaves, radicchio leaves, apple, roasted hazelnuts, blackcurrant dressing	289,-
Roasted pork belly marinated in chilli, ginger, garlic and soy sauce, freshly torn salad leaves, grilled pepper, roasted cherry tomatoes, honey-mustard dressing	289,-

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WITH BEER OR WINE

Grilled sausages, apple horseradish, mustard, fermented cabbage with vegetables, fresh bread	199,-
Pork ribs roasted in honey BBQ sauce, fermented cabbage with vegetables, mustard dip	289,-
Roasted chicken wings in spicy honey-ginger marinade, fresh vegetables, dips, herb baguette	239,-
Slowly roasted pork knee marinated overnight in beer marinade, apple horseradish, mustard, fermented vegetables	349,-
150g Beef striploin tartar with pickle, shallot, mustard and egg, roasted bread and garlic	279,-
150g Cheeses from Czech farm Krasolesí marinated in sunflower oil, red onion, chilli pepper, walnuts, fresh herbs, roasted bread	269,-





CZECH CUISINE

Roasted beef, prepared "sous-vide", larded with smoked bacon and root vegetables, served with creamy vegetable sauce and Carlsbad dumplings	219,-
Slowly braised beef goulash from ball tip, Carlsbad dumplings, red onion	219,-
Beef cheeks slowly braised with root vegetables, red wine and fresh herbs, butter potato purée	299,-
Duck leg confit with pears and apples, kohlrabi cabbage, potato-onion dumpling	299,-
400g Pork chop schnitzel on the bone fried in herb breadcrumbs, butter potato purée, marinated cucumber, lemon	299,-

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SPECIALITIES "KOTLETA"

300g Beef rib-eye steak, grenaille potatoes with sea salt, glazed carrot with green bean, Port wine sauce with mushroom and marrow	549,-
300g Roasted chicken breast with wing, pumpkin purée, roasted beet-root with herbs and shallot, creamy sage sauce	319,-
250g Pork tenderloin "sous-vide", parmesan risotto, crispy smoked bacon, Brussel sprouts, girolle mushroom sauce	349,-
200g Roasted salmon with herbs, wasabi purée, grilled vegetables, butter-wine sauce	349,-
Pumpkin risotto, cow's cheese from Krasolesí farm, roasted cherry tomatoes, pumpkin seeds, parmesan	249,-

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BURGERS

200g Our signature "Kotleta" Uruguayan beef burger with roasted pancetta, cheddar, caramelized onion, fresh tomato, herb ketchup and smoked mayonnaise, farm fries	299,-
Vegetarian burger, halloumi cheese, grilled pepper, parmesan-basil pesto, oak lettuce, grilled tomato, creamy balsamico, farm fries	299,-

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DESSERTS

Traditional apple pie with curd, star anise caramel	139,-
Panna cotta flavoured with tonka beans, ginger meringue, raspberry sorbet	139,-
Chocolate fondant, sea buckthorn sauce, braised spiced cherries, fresh whipped cream	139,-

