

Starters / Les Hors - d'Oeuvre

- Nicoise Salad {60 g} – lettuce with fresh tuna, tomatoes, Grenaille potatoes, olives and egg ... 268 Czk
Duck liver pâté {40 g} – French duck liver with port reduction, pistachios and toast ... 268 Czk
River crayfish soup – creamy soup from fresh river crayfish ... 228 Czk
Escargots à la bourguignonne – snails baked with garlic and butter, toast ... 218 Czk
Foie gras {50 g} – baked French duck liver with Sauternes wine sauce, grapefruit mousse and toast ... 278 Czk
Fresh oysters {1 pc} – Normandy oysters of prestige quality with vinegar and lemon ... 75 Czk
Avruga caviar {60 g} – with crème fraîche, lemon and toast ... 485 Czk
Salmon caviar {65 g} – with crème fraîche, lemon and toast ... 345 Czk
Beluga caviar {56 g} – with crème fraîche, lemon and toast ... 2465 Czk
River crayfish {1 pc} – boiled river crayfish with beurre blanc sauce ... 118 Czk

Main Dishes / Les Plats

- Steak tartare Parisien {180 g} – freshly mixed Tartar beef steak with housemade French fries ... 368 Czk
Roast duck with honey {200 g} – boneless breasts with housemade cabbage ... daily while offer lasts ... 395 Czk
Daily fish – with seasonal vegetables roasted in butter, beurre blanc sauce ... 395 Czk
Yellowfin tuna fish fillet {180 g} – grilled as rare, baked beetroot and organic carrots ... 455 Czk
Wiener schnitzel {180 g} – fried veal schnitzel, fried sweetbread, housemade cranberries ... 378 Czk
Veal entrecôte à la périgourdine {180 g} – truffle sauce with foie gras and spinach roasted in butter ... 495 Czk
Tenderloin in cream sauce {180 g} – with bread dumplings ... daily while offer lasts ... 398 Czk
Tournedos {180 g} – grilled sirloin fillet from a Czech bull, seasonal vegetables roasted in butter ... 435 Czk

Grilled Czech aged beef
Served with seasonal vegetables roasted in butter.

Entrecôte {250 g} ... 455 Czk

Rump {200 g} ... 385 Czk

Steak sauces / Sauce à steak

Perigord ... 88 Czk Ambiente ... 38 Czk

Desserts / Les Desserts

- Crème brûlée with Tahitian vanilla – Fior di latte ice cream, pistachios ... 228 Czk
Crème brûlée with coffee – Fior di latte ice cream, pistachios ... 205 Czk
Fondue from Valrhona milk chocolate with honey – Jivara with 40% cocoa ... 168 Czk
Seasonal fruit to dip {100 g} ... 58 Czk