

Menu

Hors-d'oeuvres and soups

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| 1 | 50g | Tartar of salmon and fried beetroot, hibiscus balsamic, whipped ricotta, tortilla chips | 90,- |
| 2 | 80g | Carpaccio of Southamerican sirloin of beef with grated Parmesan cheese, olive oil, sea salt, arugula, herb baguette | 155,- |
| 3 | 100g | Burgundy goose liver with lush cranberries, pastry | 95,- |
| 4 | 0,30l | Chicken bouillon with meat, noodles and root vegetables | 40,- |
| 5 | 0,30l | Original South Bohemian soup "Kulajda" with mushrooms and blend egg | 50,- |
| 6 | 0,30l | Cream soup with grilled pieces of Norwegian salmon, broccoli sprouts, herb canapés | 60,- |
| 7 | 0,30l | Daily soup see the actual offer | 40,- |

Fish and Poultry

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| 8 | 200g | Roasted pike-perch fillets with grilled Mediterranean vegetables, baked potatoes, Hollandaise sauce | 240,- |
| 9 | 200g | Roasted salmon with fresh chopped dill and cream-mustard sauce, fried celery rosti, mashed potatoes | 240,- |
| 10 | 200g | Grilled Norwegian salmon fillet with herb-cheese crumble, steamed vegetables Ratatouille | 240,- |
| 11 | 150g | Roasted chicken noodles with crispy vegetables, marinated ginger, black mushrooms, sour-sweet chilli sauce and rice noodles | 170,- |
| 12 | 150g | Roasted chicken breast with butter, grilled vegetable skewer with herb pesto and whipped Ricotta-sour cream dressing | 170,- |
| 13 | 200g | Grilled chicken breast, stuffed with Cheddar cheese and "Jalapeño" peppers. White cabbage salad "Coleslaw", potato slices roasted in olive oil and rosemary | 190,- |
| 14 | 220g | Grilled duck breast with lavender and sea salt, warm onion chutney, baked mashed potatoes | 260,- |
| 15 | 150g | Roasted goose liver with steamed mushrooms, shallot and marinated green pepper, home-made potato rösti | 190,- |

Burgers, Pasta and Salads for Main course dish

16	150g	Grilled chicken breast with Cheddar cheese and roasted beetroot salad served in a half of sesame roll, lettuce leafs, cranberry mayonnaise, home-made potato chips	185,-
17	200g	Grilled Southamerican beef burger with fried bacon, iceberg salad, tomatoes, sour gherkin, piquant onion chutney, mayonnaise, potato chips	220,-
18	130g	Cream tagliatelle with roasted Norwegian salmon and leaf spinach	170,-
19	130g	Tagliatelle with grilled pork tenderloin slices, parsley and mushroom ragout	170,-
20	130g	Caesar salad with grilled chicken meat – cherry tomatoes garlic canapés, Parmesan cheese shavings	150,-

Steak dishes

21	150g	Roasted beef noodles with red onion, beans, “red scorpion” peppers and Hoisin sauce, sour cream, home-made tortilla chips	240,-
22	200g	Pepper steak with sauce of cream, marinated green pepper and cognac	290,-
23	200g	Beef steak with bacon, fried egg, hot vegetable salsa and home-made raw potato pancakes	350,-
24	200g	Entrecôte with crushed pepper, roasted bean pods with bacon and garlic, potato slices baked in olive oil	270,-
25	200g	Entrecôte with steamed leaf spinach, pepper sauce, grilled potatoes	270,-
26	200g	Grilled pork tenderloin in herbal crust, cream mushrooms, mashed potatoes with arugula	185,-
27	150g	Spicy pork cutlet in wine with fresh grated horseradish served on crispy raw potato pancake (tomatoes, onion, pepper, smoked bacon, sausage, pepperoni, Burgundy wine)	170,-
28	200g	Roasted steak of pork with Viennese onion and mushroom sauce	170,-
29	150g	Fried steaks mignon of pork sirloin, lemon, boiled potatoes	160,-
30	400g	Glowing Lion’s mane - flambéed by wine brandy (marinated noodles of four kinds of top-quality steak meat with sausage, mushrooms, shallot, bacon, wine and pepperoni)	480,-

The price includes bowl of fresh vegetables, little raw potato pancakes and stuffed tortilla

Side Dishes

31	200g	Boiled potatoes with butter	35,-
32	200g	Hunter's potatoes (mashed potatoes, onion, bacon, marjoram)	40,-
33	200g	Potatoes baked in olive oil with herb	40,-
34	150g	Fried potato chips	40,-
35	4 pcs	Home made little fried raw potato pancakes	40,-
36	150g	Steamed rice	40,-
37	200g	Warm English vegetables	60,-
38	200g	Grilled Mediterranean vegetables (zucchini, aubergine, pepper, onion, garlic, butter)	70,-
39	200g	Steamed maize with butter	60,-
40	200g	Roasted bean pods with bacon and garlic	60,-
41	200g	Steamed broccoli with butter	60,-
42	1 pc	Pastry, bread, toast	8,-

Salads (small servings)

43	250g	White cabbage salad „Coleslaw“ with home-made potato chips	65,-
44	250g	Mixed salad of fresh vegetables	65,-
45	250g	Greek salad	70,-

Dressings, sauces

46	70g	Cranberry mayonnaise	25,-
47	70g	Tartar sauce	25,-
48	70g	Sweet-sour chilli sauce with Jalapeño peppers	25,-
49	70g	Garlic dressing	25,-
50	70g	Herb dressing of whipped ricotta and sour cream	25,-

Desserts, Ice cream

51		Chocolate fondant with whipped cream and cone of currant sorbet	75,-
52		Whipped cream Tiramisu with coffee sponge-cake strips, raspberries in jelly and bitter chocolate shavings	70,-
53		Hot raspberries with vanilla ice cream and whipped cream	70,-
54		Fried vanilla ice cream ball coated in grated gingerbread and almond flakes with hot cranberries	70,-
55	2sc	Fruit sorbet mix	50,-
56	2sc	Mixed ice cream with whipped cream	50,-

57	1sc	Mashed strawberries with sugar, whipped cream and strawberry ice cream	60,-
58	2sc	Sundae "Nutcracker" (Nutty ice cream, whipped cream, chocolate glaze, grillage)	60,-
59	2sc	Liquor capuchin (vanilla ice cream, brandy flip, instant-granular coffee, whipped cream)	65,-

Supplements - to consume not only with wine

60	120g	Olives - black, green, stuffed (see the offer)	80,-
61	200g	Cheese plate (cheese selection see actual offer) with olives and grapes	150,-
62	70g	Spanish almonds roasted in olive oil and sea salt	70,-
63	150g	Roasted loaches (small fishes as a whole)	150,-

Allergen list of meals above is available at your request for the service

At your request, half servings of most part of meals can be prepared for 75% price

The menu was designed and your dishes are prepared by Mr. Kuřátko and his team.

Valid since 1. November 2017