

VALENTINE'S DAY MENU

SOUP:

- 0,25 l Chestnut cream, pumpkin chutney with oranges
A: 1,3,7,9 95 CZK

STARTERS:

- 80 g Carpaccio – slices of raw beef tenderloin from Czech bulls with Parmesan and arugula, crispy white baguette with herbs
A: 1,3,7,12 225 CZK
- 80 g Beetroot carpaccio with goat cheese, olive oil, walnuts, arugula, baked baguette, balsamic vinegar
A: 1,3,7 225 CZK

MAIN COURSES:

- 150 g Grilled chicken breast steak with fleur de sel and herbs, buffalo mozzarella, sweet tomato and white wine reduction, smashed potatoes
A: 1,7,9,12 365 CZK
- 150 g Roasted salmon with thyme, potato gnocchi with sun-dried tomatoes and spinach pesto, lemon
A: 1,3,7,9,12 395 CZK
- 300 g Panzanella salad – toasted pieces of white Italian bread, cherry tomatoes, roasted peppers, onion, basil-infused olive oil, burrata, Parma ham
A: 1,3,7,12 325 CZK
- 200 g Beef tenderloin medallions, creamy porcini mushroom sauce, smashed potatoes with pancetta and leek, baked with Cheddar
A: 3,7,9,12 495 CZK

WE RECOMMEND IT WITH BEER:

- 150 g Tartar steak of raw beef tenderloin, Godet cognac, quail egg, garlic, toasts of Panorama rye bread
A: 1,3,6,10 395 CZK

DESSERTS:

- 1 pc Dessert of the day 145 CZK
- 120 g Crème brûlée – rich vanilla cream with a caramelized crust and fresh fruit, strawberry sorbet with chocolate soil
A: 1,3,7,8,13 185 CZK
- 150 g Fruit and sorbet sundae – lemon and strawberry sorbets, fruit, whipped cream
A: 7,8 175 CZK