

## DESSERTS

Chocolate Fondant with baked apples and cinnamon 7,3,7 $\mathbf{1 8 9} \mathbf{C Z K}$ caramel

Daily Desserts from our café
Our ice cream or sorbet
35 CZK

|  | SIDES |  |  |
| :---: | :---: | :---: | :---: |
| Spiced roasted potatoes |  | $\uparrow$ | 69 CZK |
| Fries |  | $p$ | 69 CzK |
| Grilled vegetables 7 |  | $p$ | 69 CzK |
| Grilled mushrooms with herbs |  | $p$ | 69 CzK |
| Baked grenaille with herb butter |  | $p$ | 69 CzK |
| $\downarrow$ vegetarian | gluten-free | (n) spicy |  |

If you do have any allergies, please ask our staff to give you the allergen information. Changes to composed dishes are not possible. Thank you for your understanding.
The à la carte menu is valid from 7st January 2024.

World restaurant

## New à la carte is here!

Fall calls for new flavours and more experiments... Some menus simply are better than the others. We carefully se lected fresh ingredients to put together such a Fall menu to grant you an unmatched culinary experience. We want o play with your taste buds and surprise you with uncom mon variations - same as the fall plays with colours of the ature. Fall mood does not need to be melancholic, on the contrary! Taste our new menu that was prepared with love and care by our team or experienced chefs.

RADEK PAJER, chef



MENU
à la carte


## STARTERS



## SALAD / POKE BOWL

| 350 g | Salad with Marinated Bectroot l, 3, 7, 12 <br> grilled goat cheese, herb croutons, vinegar, mixed greens | 335 CZK |
| :--- | :--- | :--- |

## VEGETARIAN

180 g Fried Cheese Croquettes with jalapeños
78 <u) 305 CZK fondant potatoes, almond crumble, capers, gribiche, mixed greens

250 g Chickpea Curry with sweet potatoes 7,77 次 iasmine rice, marinated courgette, coriander, coconut milk, chilli, lime

## MAIN DISHES

200 g Pulled Beef Burger, steak fries 7,3 shallot
200 g Mouflon with wine, baked potato purée 3, 7, 12 415 CZK deep-fried celeriac, roasted mushrooms, root vegetables

200 g Grilled Venison Backstrap, mushroom ragu 7 , 545 CZK herbs, demi-glace, mashed potatoes, puffed buckwheat

200 g Sous Vide Duck Breast, red cabbage purée $7,3,7,72 \quad 445$ CZK roasted potato gnocchi, jus, dried apples
200 g Sous Vide Pork Tenderloin 7,12 $\qquad$ 445 CZK fried potatoes, cream, garlic confit, white wine, rosemary oil, traditional Slovak bacon, herb sauce
200 g Chicken Supreme with plum sauce 7, 405 CZK confit grenaille, sour cream, parsley, walnuts
750 g Grilled Tuna Steak with avocado 4, 6, 7 445 CZK grenaille, spinach, soy sauce, ginger, lime, coriander
750 g Grilled Pike Perch Fillet, groat ragu $7,2,4,7,72$ 415 CZK raisins, lobster bisque

350 g Grilled Calamari Tentacles, bean purée 7,72 ; 485 CZK onion, tomatoes, garlic, butter
350 g Marinated Pork Ribs, pumpkin purée 395 CZK range and chilli, maple syrup. parsley, smoked paprika


## SOUPS

| 0,31 Beef Consommé with Meat Raviolo $7,3,7,72$ | 99 CZK |
| :--- | :--- | :--- |
| root vegetables, parsley |  |



## PASTA \& RISOTTO

| 350 g | Spaghetti alla Gricia $1,3,7$ <br> pepper, Guanciale, pecorino, arugula | 275 CzK |
| :---: | :---: | :---: |
| 350 g | Risotto alla Zurcea 7,12 <br> roasted pumpkin seeds, baked pumpkin, microgreens | 285 CZK |
| 350 g | Mewre con Polpo 1, 3, 7, 9, 12,14 <br> baby octopuses, calamari, wine, cherry tomatoes | 345 CZK |
| 350 g | Gnocchi Salsiccia c Funghi $7,3,7,9,12$ salsiccia ragu, shitake, green pea, cream | 315 CZK |
| 350 g | Lasagne alla Bolognese 7, 3, 7, 9, 72 <br> beef ragu, crushed tomatoes, wine, vegetables, bechamel, | $305 \text { CZK }$ <br> parmesan |

## STEAKS

200 g Sous Vide Pork Tenderloin
315 CZK
200 g Sous Vide Chicken Supreme
285 CZK
200 g Aged Becf Tenderloin
565 CZK
300 g Aged Striploin

## SAUCES

| Demi-glace $7,9,12$ | 69 CZK |
| :--- | :--- |
| Peppercorn 7 | 69 CZK |
| Mushroom 7 | 69 CZK |
| Red wine sauce with chocolate $7,9,72$ | 69 CZK |

