



STARTERS

80 g	Duck foie gras terrine green apple, almond crumble (1, 7, 8)	335 CZK
80 g	Tartare of aged beef tenderloin anchovies, capers, toast, microgreens (1, 3, 7, 10)	325 CZK
80 g	Goat's cheese crème brûlée beetroot gel, walnut crumble (1, 7, 8)	🍷 245 CZK
80 g	Smoked saddle of venison carpaccio pomegranate (7)	🍷 345 CZK
50 g	Wagyu tataki black truffle, smoked egg yolk, fermented garlic, vinaigrette (3)	🍷 495 CZK

A herb baguette is served with the starters (1, 7).

SOUPS

0,3 l	Beef consommé homemade liver dumplings, vegetables, noodles (1, 3, 7, 9)	125 CZK
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Soup of the day.

VEGETARIAN

100 g	Fried Comté cheese, fondant potatoes shallot chutney, panko breadcrumbs (1, 3, 7, 12)	🍷 395 CZK
200 g	Cauliflower gratin, fondant potatoes black truffle, béchamel, almond crumble (1, 7)	🍷 325 CZK

MAIN DISHES

400 g	Low & slow ribs, creamy mashed potatoes smoked Lapsang tea, black garlic, crispy pear (6, 7)	🍷 455 CZK
190 g	Guinea fowl supreme, potato espuma miso-caramel glaze, citrus, grilled shallots (6, 7)	🍷 465 CZK
150 g	Punkva River trout fillet, mashed potatoes lemon oil, peas, straw potatoes (4, 7)	🍷 395 CZK
200 g	Brisket burger, chips cheddar sauce, green pepper mayonnaise (1, 3, 7, 10, 11)	🍷 445 CZK
200 g	Sous-vide duck breast, red cabbage our bread dumplings (1, 3, 7, 10, 12)	475 CZK

STEAKS

300 g	New York striploin (7)	🍷 795 CZK
200 g	Aged beef tenderloin (7)	🍷 645 CZK
300 g	Aged ribeye (7)	🍷 795 CZK
200 g	Saddle of fallow deer (7)	🍷 455 CZK
200 g	Sous-vide duck breast (7)	🍷 335 CZK
200 g	Sous-vide chicken supreme (7)	🍷 285 CZK
200 g	Sous-vide pork tenderloin (7)	🍷 285 CZK
400 g	Beef Wellington (1, 3, 7, 9, 12)	1 545 CZK / for two



SIDE DISHES

Homemade chips	🍷 🍷 85 CZK
Sweet potato chips	🍷 🍷 95 CZK
Grilled wok vegetables with teriyaki sauce sesame oil, pepper, bok choy, red onion, mushrooms (6)	🍷 🍷 95 CZK
Potato gnocchi with sage butter (1, 3, 7)	🍷 75 CZK
Baked grenaille potatoes with herb dust and Parmesan (7)	🍷 🍷 85 CZK
Mashed potatoes with smoked butter and spring onion (7)	🍷 🍷 75 CZK
Toasted herb baguette (1, 7)	🍷 55 CZK

SAUCES & DIPS

Demi-glace with rosemary (7, 9)	🍷 55 CZK
Demi-glace with fermented Kampot pepper (7, 9, 12)	🍷 75 CZK
Pepper cream sauce with cognac (7)	🍷 🍷 55 CZK
Wild mushroom sauce with truffle oil (7, 9, 12)	🍷 🍷 65 CZK
Roasted garlic and lemon aioli (3, 7)	🍷 🍷 55 CZK
House tartar sauce with pickled gherkin (3, 7, 10)	🍷 🍷 55 CZK

SALADS

350 g	Caesar salad with grilled chicken supreme anchovies, Parmesan, guanciale, lettuce, garlic crouton (1, 3, 4, 7, 10)	345 CZK
350 g	Mediterranean salad with grilled calamari tentacles arugula, cherry tomatoes, Kalamata olives, red onion, crouton, citrus vinaigrette (1, 2, 10, 12)	395 CZK



PASTA & RISOTTO

- 320 g

Spaghetti aglio olio e peperoncino
garlic, peperoncino, olive oil (1, 3, 7, 9)

 315 CZK
- 320 g

Spaghetti alla carbonara
guanciale, egg yolk, pepper, Pecorino cheese (1, 3, 7, 9)

325 CZK
- 350 g

Tagliatelle with Ragù alla Bolognese
beef ragù, tomatoes, wine, root vegetables, Parmesan (1, 3, 7, 12)

365 CZK
- 350 g

Tagliatelle alla pescatora
seafood, tomatoes, garlic, lemon (1, 2, 3, 7, 9, 12)

395 CZK
- 320 g

Strozzapreti al pomodoro e basilico
tomatoes, basil, stracciatella, tomato sauce (1, 3, 7, 9)

 315 CZK
- 350 g

Gnocchi gratinati al formaggio
béchamel, Gorgonzola cheese, Parmesan (1, 3, 7, 9)

 345 CZK
- 320 g

Risotto alla Milanese
saffron, Parmesan (7, 9, 12)

 325 CZK
- 350 g

Risotto alla barbabietola con formaggio di capra  355 CZK
beetroot, goat's cheese (1, 3, 7, 9, 12)

Pasta can also be prepared in a gluten-free version (+30 CZK).

DESSERTS

- Chocolate fondant**
apples, eggnog (1, 3, 7)

195 CZK
- Pavlova**
fruit, mascarpone (7)

 155 CZK
- Homemade ice cream or sorbet** 1 scoop (1, 7)

45 CZK
- Daily desserts.**

NUTRENDworld



À la carte menu is served Mo-Fr from 15:30, Sa from 11:00, Su from 16:00; and is valid from 1.9.2025.

 gluten-free  vegetarian  spicy

Please ask our staff for the detailed list of allergens.
Modifications of final dishes are not possible.
Thank you for your understanding.



RADEK PAJER
chef

Restaurant opening hours are 7:00 to 23:00
(last orders are received till 21:30).

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MENU

à la carte

