

# FISH *and* SEAFOOD

80 g **Sea Bass Ceviche** 275 CZK  
citrus, chilli, chervil, baguette (1, 4)

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**French Bouillabaisse** 165 CZK  
(2, 4, 9, 12, 14)

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5 pcs **Grilled Prawns with Sweet and Sour Sauce** 525 CZK  
carrot purée, samphire, caviar (2, 6, 7)

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300 g **Grilled Gilthead Sea Bream with Herbs** 485 CZK  
roasted cherry tomatoes, baguette (1, 4, 7)

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130 g **Lobster Tail Thermidor** 985 CZK  
dijon mustard, tagliatelle, herb oil, chips (1, 2, 3, 7, 9, 10, 12)

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600 g **Mussels in Wine with Pickled Lemon** 585 CZK  
garlic, sriracha, cream, baguette (7, 12, 14)

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250 g **Fried Squid Tentacles in Panko Breadcrumbs** 495 CZK  
chipotle mayo, mango and coriander salad (1, 3, 7, 9, 12)

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150 g **Halibut all'Acqua Pazza** 525 CZK  
root vegetables, fennel, tomatoes, herbs, focaccia (1, 4, 7, 9, 12)

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# Selected BEVERAGES

## **ARONN Methode Classique**

ARONN Methode Classique is a producer of sparkling wines from South Moravia. The winery grows grapes in its own vineyards located in Kurdějov. The vineyards are certified organic.

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## **ARONN Cuvée Brut**

0,1 l / 155 CZK    0,75 l / 955 CZK

Sparkling wine made using the traditional Champagne method. It is a cuvée of five grape varieties – Pinot Noir, Chardonnay, Pinot Gris, Pinot Blanc, and Merlot. Dosage: 5 g/l. This wine received 92 points in the [jamesuckling.com](http://jamesuckling.com) rating.

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## **ARONN Brut Rosé**

0,1 l / 155 CZK    0,75 l / 955 CZK

Sparkling wine blended from three grape varieties – Merlot, Pinot Noir, and Blaufränkisch. Produced using the traditional Champagne method. Dosage: 8 g/l. Recently, this sparkling wine also received 91 points from [jamesuckling.com](http://jamesuckling.com).

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## **ARONN Tramín**

0,1 l / 195 CZK    0,75 l / 1 295 CZK

Single-varietal sparkling wine made using the traditional Champagne method. Its hallmark is the intense aromatic profile typical of Gewürztraminer. Dosage: 12 g/l.

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