MENU

STARTERS

GOOSE LIVER PÂTÉ · 145

PORK CRACKLING SPREAD · 119

SOUPS

TRADITIONAL GOOSE GIBLET SOUP · 105

CZECH CREAMY DILL AND MUSHROOM SOUP (KULAJDA) · 95

MAIN COURSES

CONFIT GOOSE LEG WITH A SELECTION OF CABBAGE AND DUMPLINGS · 495

BEEF BOURGUIGNON WITH MASHED POTATOES · 315

ROASTED FRENCH COQUELET (YOUNG CHICKEN) WITH GRILLED AUTUMN VEGETABLES · 395

VENISON HAUNCH IN ROSEHIP SAUCE WITH KARLOVY VARY BREAD DUMPLINGS · 325

POTATO DUMPLINGS STUFFED WITH SMOKED MEAT, SERVED ON WHITE CABBAGE AND TOPPED WITH CRISPY FRIED ONIONS · 235

RABBIT LEG WITH GARLIC, SPINACH AND POTATO DUMPLING · 295

ROASTED TRADITIONAL CZECH PORK SAUSAGE WITH GREEN SALAD AND MASHED POTATOES · 195

ROASTED CZECH BLOOD SAUSAGE WITH GREEN SALAD AND MASHED POTATOES · 195

AUTUMN VEGETABLE SALAD WITH APPLES, NUTS, HALLOUMI CHEESE AND HONEY-MUSTARD DRESSING · 260

DESSERTS

KAISERSCHMARRN WITH APPLES · 155

DESSERT OF THE DAY · 95



INFORMATION ABOUT ALLERGENS AVAILABLE UPON REQUEST | PRICES ARE LISTED IN CZECH CROWNS

Most of our ingredients come from local farmers and regional suppliers.