



A CULINARY TRIBUTE
TO CZECH HERITAGE

DISCOVER CONTEMPORARY CZECH CULINARY
DISHES INSPIRED BY BOHEMIA'S RICH CULINARY
TRADITIONS.

LED BY EXECUTIVE CHEF MICHAL HORVÁTH AND
HIS TRUSTED SOUS CHEFS TOMÁŠ KOJETSKÝ
AND TADEÁŠ SYNEK, ALONG WITH THEIR
DEDICATED TEAM, THEIR CUISINE CELEBRATES
AUTHENTIC CZECH FLAVOURS USING THE
FINEST INGREDIENTS AVAILABLE.

CHAMPAGNE & PROSECCO

	150ml	750ml
Valdobbiadene Jeio Extra Dry Bisol, <i>Prosecco, Italy</i>	300	1 400
Taittinger, Brut Réserve, Reims, <i>Champagne, France</i>	795	3 695

SEASONAL COCKTAILS

Kafka's Treasure <i>Martell VSOP, Amaretto Disaronno, Absinthe, Nutmeg</i>	775
The Druid's spell <i>Tullamore dew, Red vermouth, Chocolate bitter</i>	550
Silk Blossom <i>Hendrick's gin, Prosecco, Apple juice, Elderflower syrup</i>	420
Cocopari <i>Malibu coconut rum, Campari, Lemon juice, Chocolate bitter</i>	340
L'Alchimiste II <i>Bartida rum, Cointreau, Coffee, Almond syrup</i>	430
Whisper of Jade <i>Amaretto Disaronno, Cinnamon tea, Honey, Lemon juice</i>	450

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STARTERS

Grilled Hokkaido Pumpkin   395
Spiced coriander yogurt, Black garlic salsa, Roasted pumpkin seeds

Beef Broth 395
*Tafelspitz, Roasted shallots, Rump steak, Root vegetables,
Baked apple, Fresh horseradish*

Sour Cabbage Soup 395
Beef wonton, Sour cabbage, Herb oil, Chives, Smoked paprika

Celeriac Salad   370
Celery, Grapes, Walnuts, Apples, Radicchio

Truffle Chicken Liver Pâté 400
Black truffle, Seabuckthorn, Warm bun

Fish Cake 395
*Bergamot, Cayenne pepper, Pike perch, Fennel, Orange vinegar,
Pickled shallots, Herb velouté*

Steak Tartare 410
*Beef fillet, Japanese mayonnaise, Wholegrain mustard ice cream,
Forest honey, Crispy pane carasau*



MAIN COURSES

Pumpkin Gnocchi

550

Squash purée, Date syrup, Medjoo dates, Pomegranate, Cottage cheese

Crispy Cheese

550

Blatácké zlato cheese, Smoke, Potatoes, Dill, Sour cream, Tomato salsa

Sweetheart Cabbage

550

Spicy tomato-garlic sauce, Chive crème fraîche, Parmesan crumble, Red chilli, Grated parmesan

Pikeperch & Black Pudding Ravioli

720

Umami glaze, Daikon cabbage with lemon, Herbs salad

Duck Breast & Pear

650

Pancake, Kohlrabi and Red cabbage, Clove marinated pear

Veal Schnitzel

820

Veal striploin, Panko, Pickled onions, Mustard seeds, Sour apple-veal sauce, Brown butter mashed potatoes

Beef steak

1 250

Beef tenderloin, Truffle potato pavé, Chanterelles, Shallots, Sliced truffle, Chantarelle sauce



We are committed to responsible seafood sourcing and the offering of sustainable seafood in our menus. By sourcing responsibly, we hope to contribute our part in reducing negative impact on the environment and increase public awareness regarding sustainable seafood consumption (ASC-MSC certified).

Responsible sourcing is also applied to all other products, such as coffee, tea, cocoa, sugar, vanilla, paper products and cage-free eggs.

All prices are in CZK and include VAT. If you require any information about ingredients in our dishes which may cause allergies or intolerances, please do not hesitate to contact our service team. List of allergens on request.



DESSERTS

Chestnut

350

Chestnut mousse, Caramel crème, Nut brittle, Hazelnut ice cream

Semolina Cream with Churros

350

Traditional semolina porridge, Churros, Chocolate ice cream

Chocolate Ganache

350

Dark chocolate ganache, Sour cherry sorbet



Vegetarian



Wellness recommendation