

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, Prosecco, Italy	300	1 400
Taittinger, Brut Réserve, Reims, Champagne, France	795	3 695
SEASONAL COCKTAILS		
Kafka's Treasure Martell VSOP, Amaretto Disaronno, Absinthe, Nutmeg		775
The Druid's spell Tullamore dew, Red vermouth, Chocolate bitter		550
Silk Blossom Hendrick's gin, Prosecco, Apple juice, Elderflower syrup		420
Cocopari Malibu coconut rum, Campari, Lemon juice, Chocolate bitter		340
L'Alchimiste II Bartida rum, Cointreau, Coffee, Almond syrup		430
Whisper of Jade Amaretto Disaronno, Cinnamon tea, Honey, Lemon juice		450

A CULINARY TRIBUTE TO CZECH HERITAGE



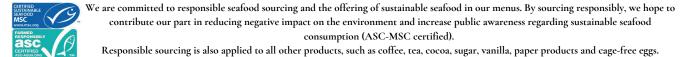
STARTERS

Grilled Hokkaido Pumpkin 🗸 🕏 Spiced coriander yogurt, Black garlic salsa, Roasted pumpkin seeds	395
Beef Broth Tafelspitz, Roasted shallots, Rump steak, Root vegetables, Baked apple, Fresh horseradish	395
Sour Cabbage Soup Beef wonton, Sour cabbage, Herb oil, Chives, Smoked paprika	395
Celery, Grapes, Walnuts, Apples, Radicchio	370
Truffle Chicken Liver Pâté Black truffle, Seabuckthorn, Warm bun	400
Fish Cake Bergamot, Cayenne pepper, Pike perch, Fennel, Orange vinegar, Pickled shallots, Herb velouté	395
Steak Tartare Beef fillet, Japanese mayonnaise, Wholegrain mustard ice cream, Forest honey, Crispy pane carasau	410



MAIN COURSES

Pumpkin Gnocchi & S Squash purée, Date syrup, Medjoo dates, Pomegranate, Cottage cheese	550
Crispy Cheese De Blaťácké zlato cheese, Smoke, Potatoes, Dill, Sour cream, Tomato salsa	550
Sweetheart Cabbage	550
Pikeperch & Black Pudding Ravioli Umami glaze, Daikon cabbage with lemon, Herbs salad	720
Duck Breast & Pear Pancake, Kohlrabi and Red cabbage, Clove marinated pear	650
Veal Schnitzel Veal striploin, Panko, Pickled onions, Mustard seeds, Sour apple–veal sauce, Brown butter mashed potatoes	820
Beef steak Beef tenderloin, Truffle potato pavé, Chanterelles, Shallots, Sliced truffle, Chantarelle sauce	1 250





DESSERTS

Chestnut Chestnut mousse, Caramel crème, Nut brittle, Hazelnut ice cream	350
Semolina Cream with Churros Traditional semolina porridge, Churros, Chocolate ice cream	350
Chocolate Ganache Dark chocolate ganache, Sour cherry sorbet	350

