



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.



BITES

Chicken Satay <i>Peanut sauce, Chilli, Coriander</i>	380
Panko Prawns <i>Hand breaded tiger prawns, Spicy mango mayonnaise</i>	420
Cauliflower Croquettes  <i>Homemade cauliflower croquettes, Black garlic mayonnaise</i>	380
Mushroom Croquettes  <i>Brown champignons, Black truffle, Garlic dipping</i>	380
Selection of Dim Sum <i>Pork & prawn, Spring onion, Soy sauce</i>	495

STARTERS

Tafelspitz Beef Broth <i>Roasted shallots, Rump steak, Root vegetables, Baked apple, Fresh horseradish</i>	395
Celeriac Salad   <i>Celery, Grapes, Walnuts, Apples, Radicchio, Honey vinaigrette</i>	370
Pikeperch Fish Cake <i>Fennel, Bergamot, Cayenne pepper, Orange vinegar, Pickled shallots, Herb velouté</i>	395
Mixed Leaf Salad  <i>Red radish, Herbs, Cherry tomato, Lemon dressing</i>	390



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.



MAIN COURSES

Pumpkin Gnocchi  	550
<i>Squash purée, Medjool dates, Pomegranate, Cottage cheese</i>	
Grilled Salmon	680
<i>Black rice, Baby spinach, Chives, Creamy fish sauce</i>	
Duck Breast & Pear	650
<i>Pancake, Kohlrabi, Red cabbage, Clove poached pear</i>	
Veal Striploin Schnitzel	820
<i>Brown butter mashed potatoes, Pickled onion and mustard seed relish, Sour apple veal sauce</i>	
Filet Mignon	I 250
<i>Truffle potato pavé, Chanterelles, Shallots, Sliced truffle, Chanterelle jus</i>	

ORIENTAL HERITAGE

Vegan Tikka Masala  	550
<i>Basmati rice, Papadum</i>	
Chicken Tikka Masala	650
<i>Basmati rice, Papadum</i>	



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COMFORT CLASSICS

Caesar Salad

380 | 440 | 455

Choice of: Classic / Cajun Chicken / Smoked Salmon
Pickled anchovies, Parmesan panko crumble

Chicken Club Sandwich

525

Chicken, Egg, Bacon, Tomato, Mayonnaise, Lettuce
Choice Of Bread: Brown toast, White toast
Served with Salad or French Fries

Monastiq Burger

610

Homemade potato-honey bun, Pickles, Lettuce, Smoked mayonnaise
Choice Of: Roquefort, Cheddar or Bacon
Served with Salad or French Fries

Quinoa Burger

550

Pickles, Lettuce, Smoked mayonnaise
Choice Of: Roquefort, Cheddar or Bacon
Served with Salad or French Fries

Pasta All'Arrabbiata

450

Choice Of: Penne or Spaghetti
Tomato, Chili pepper, Garlic

Pasta Bolognese

550

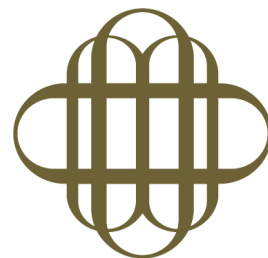
Choice Of: Penne or Spaghetti
House-ground beef, Tomato, Root vegetables



Vegetarian



Wellness recommendation



ON THE SIDE

Brown Butter Mashed Potatoes	165
Mixed Leaf Side Salad	165
Basmati Rice	165
Papadum Chips	165
French Fries	165
Steamed Vegetables	165

DESSERTS

Chestnut	350
<i>Chestnut mousse, Caramel crème, Nut brittle, Hazelnut ice cream</i>	

Chocolate Ganache	350
<i>Dark chocolate ganache, Sour cherry sorbet, Callebaut chocolate flakes</i>	

Homemade Ice-cream & Sorbet	125 per scoop
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Madagascar Vanilla

Callebaut Chocolate

Croissant (Zero-waste initiative)

Peanut & Salted Caramel

Hazelnut

Pear & Cream

Vegan Coconut

Sour Cherry Sorbet

Strawberry Sorbet

Mango Sorbet



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