



CHEF'S SEASONAL MENU

12:00 - 15:00

2-course – 590 CZK per person

3-course – 690 CZK per person

Please select one dish from each section

STARTER

Velouté of Sour Cabbage

Beef tenderloin wonton, Sour cabbage, Herb oil, Chives, Smoke paprika

or

Celeriac Waldorf

Fine julienne of celeriac, Grapes, Toasted walnuts, Crisp apples,
Yogurt & Walnut oil

MAIN COURSE

Duck Breast & Pear

Duck Breast paired with Clove-Marinated pear, Pancake, Kohlrabi & Red cabbage

or

Pumpkin Gnocchi

Soft pumpkin gnocchi, Squash puree, Date syrup, Medjool dates,
Pomegranate seeds, Cottage cheese, Coconut cream

DESSERT

Chestnuts

Chestnut mousse with caramel crème, Nut brittle & hazelnut ice cream

or

Pastry Chef's choice

A seasonal surprise from our pâtissier — crafted with artistry and finesse

All prices are in CZK and include VAT. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage.