

# JÍDELNÍ LÍSTEK

## STARTERS

6 pc	<b>Snails from Moravia with herb butter and home-made cumin bread</b>	190,-
100 g	<b>Quail with herb couscous and beetroot</b>	220,-
100 g	<b>Slow-roast pork tongue from the Czech breed with potato gnocchi and dill sauce</b>	180,-

## SOUPS

0,33 l	<b>Beef broth with crunchy vegetables and pasta</b>	85,-
0,2 l	<b>Roasted garlic soup with lemon grass and garlic confit</b>	125,-

## PASTA AND RISOTTO

200 g	<b>Mushroom lasagne with cream and Parmesan cheese</b>	190,-
180 g	<b>Creamy risotto with baked chestnuts and celery</b>	195,-

## SALADS

300 g	<b>Sweet potato salad with sorrel, roast beef and horseradish mousse</b>	240,-
200 g	<b>Goat cheese from Karlovice farm with beetroot, wild salad and honey dressing</b>	250,-
280 g	<b>Leave salad with citrus dressing and roasted sheep cheese</b>	190,-

## FISH

	<b>Salt-crust baked sea bream with buttered potatoes</b> [price per wage 100 g/CZK 120]	120,-
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## MEAT

180 g	<b>Chicken roll with creamy polenta, herb sauce and arugula salad</b>	320,-
200 g	<b>Beef sirloin, grated potato with olives and pepper sauce</b>	590,-

200 g	<b>Pulled pork belly, preserved for 24 hours in butter cabbage and baked Topinambur</b>	<b>380,-</b>
200 g	<b>Duck breast with mushroom ragout, truffle gnocchi and pumpkin purée</b>	<b>450,-</b>
200 g	<b>Slow-pulled venison meat from our forests with traditional potato flat bread and rose hip sauce</b>	<b>450,-</b>

## DESSERTS

	<b>Coffee créme brulee with home-made biscuit and fruit</b>	<b>110,-</b>
	<b>Pistachio tart with home-made cream, basil ice-cream and roasted walnuts</b>	<b>95,-</b>
	<b>Baked pineapple in oranges with cinnamon, caramel sauce and white chocolate ice-cream</b>	<b>135,-</b>
	<b>Home-made sorbet according to daily offer</b>	<b>65,-</b>
	<b>Selection of local cheese and smoked meat products</b>	<b>150,-</b>