



SEASONAL MENU

mo-su 17⁰⁰-22³⁰

VENISON

Starter

Venison terrine, chicory, lamb's lettuce and apple salad, dried plums, pistachios, rosehip-juniper gel 165 CZK
3, 7, 8, 12

Soup

Rich wild boar broth, chestnut dumplings, root vegetables 95 CZK
1, 3, 7, 9

Main course

Grilled wild boar loin, fregola sarda, black salsify purée and chip, sea buckthorn demi-glace 560 CZK
1, 3, 7, 9, 12

Venison loin with rosehip sauce, croquette in almond panko crumbs, pearl onions 450 CZK
1, 3, 7, 8, 9

Dessert

Chocolate choux, caramelized pears, pistachio cream 145 CZK
1, 3, 7, 8

