



SEASONAL MENU

mon–sun 17⁰⁰–22³⁰

MUSHROOMS ON A PLATE

Appetizer

POTATO CROQUETTE FILLED WITH LAMB 185 CZK
black salsify and chanterelle ragout,
rosemary oil
1, 3, 7, 9, 12

Main course

OSTRICH STEAK
potato purée, grilled king oyster mushroom, 740 CZK
rosehip sauce, wild cranberries
7, 9, 12

GRILLED ARCTIC CHAR FILLET 520 CZK
potato ragout with mushroom pesto
and Parmesan, roasted Black Pearl
oyster mushroom, smoked curd cheese,
pickled onion
4, 7, 12

HOMEMADE TAGLIATELLE 420 CZK
sautéed shiitake mushrooms, Parmesan,
mushroom powder
1, 3, 7

Dessert

CHOUX PASTRY 145 CZK
chocolate ganache, chocolate Chantilly cream,
forest berries
1, 3, 7

FROM LOCAL SUPPLIERS

Mushrooms from the Houbio farm

Ostrich meat from the Doubravice and Wieder farms