

SEASONAL MENU mo-su 1700-2230

PUMPKINS

Starter

Pumpkin arancini filled with gorgonzola, 125 CZK chilli-tomato sauce, herb aioli

Soup

Pumpkin and chestnut cream soup, 145 CZK
Crème fraîche, glazed pear

Main course

Slow-braised ostrich ragout, pumpkin, red wine, 590 CZK butter-sautéed pumpkin gnocchi, fried sage (Ostrich farm Doubravice)

Sous-vide duck breast, demi-glace, butternut 520 CZK pumpkin purée, pumpkin-pineapple chutney with chilli and coriander

Dessert

Carrot cake with cinnamon, orange cream 145 CZK