

Discover the world of flavours, which has no boundaries.

Our international team led by an experienced chef Ondřej Panoš
has created a menu full of varied dishes from around the world.
We believe that our sophisticated combination of seasonal vegetable ingredients
will appeal to you and will be a gastronomic experience to remember.

Enjoy your meal



SOUPS



Chestnut velouté

Port wine, apple

195 CZK

APPETIZERS



Vegan steak tartar

Roasted garlic, capers, red onion, salted bread crisps & rye bread crumble

210 CZK



Indian Dahi bhalla

Burned peppers, yoghurt, tamarind, mint sauce

185 CZK



Celeriac ravioli

Smoked tofu, hazelnuts, walnuts, hazelnut oil

175 CZK



Olomoucké tvarůžky

Red onion espuma, walnuts, mustard oil

165 CZK



Fried spring rolls with mock peking duck

Seitan, hoisin sauce, cucumber, mint coulis, gastrique dressing

170 CZK



Mushroom pâté

Green lentils, truffle oil, leaf salad, roasted bread

220 CZK



Autumn plate

Halloumi cheese, pumpkin, beetroot hummus

195 CZK



Chef's suggestion



Vegan dish



Gluten-free



Please speak to your server if you have any allergies

MAIN COURSES



Nut Wellington

Celeriac purée with white chocolate, Brussels sprouts, onion confit

355 CZK

Mushroom pappardelle

Forest mushrooms, champignons, parmesan crisp, garlic

305 CZK

Vodka flambé in whole Parmesan cheese served at the table

345 CZK



Rice noodles Pad Thai

Marinated smoked tempeh, pak choy, fresh coriander

255 CZK



Truffle risotto

Carnaroli rice, black truffle, parmesan crisp

410 CZK

Potato dumplings with smoked bryndza

Pepper sauce, red cabbage purée

240 CZK

Tofu makhani

Naan bread, basmati rice, ginger raita

320 CZK



Fried sushi

Wasabi, sriracha sauce, pickled ginger

250 CZK



Portobello burger

Spicy soyanaise, red onion, tomato salsa, potato crisps

265 CZK



Goat's cheese rotolo

Butternut squash purée, creamy sauce, Brussels sprouts

295 CZK



Chef's suggestion



Vegan dish



Gluten-free



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SALADS & SIDES






Today's side salad	85 CZK
Rice or couscous	65 CZK
Today's vegetables	65 CZK

KIDS MENU

(only for kids under 12 years of age)

Linguine with tomato sauce & parmesan <i>cherry tomatoes, fresh herbs</i>	145 CZK
Potato dumplings with smoked bryndza <i>pepper sauce, red cabbage purée</i>	145 CZK
Rotolo <i>butternut squash purée, creamy sauce, Brussels sprouts</i>	145 CZK

SWEETS

 Chocolate fondant <i>Pistachio ice cream, toasted hazelnut, chocolate ganache, burnt white chocolate</i>	155 CZK
  Lemon cheesecake <i>Mint, forest fruit sauce, orange reduction</i>	165 CZK
 Pear crumble <i>Passion fruit & ginger whipped cream</i>	150 CZK
 Mango & chocolate mousse <i>Cinnamon crumble, mango</i>	160 CZK

We add 7% service charge for groups of over 10 people



Chef's suggestion



Vegan dish



Gluten-free



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