

SOUPS

 **Pumpkin velouté** 135 CZK
Poached apple, black salsify, amaretti

APPETIZERS

 **Vegan steak tartar** 210 CZK
Roasted garlic, capers, red onion, salted bread crisps & rye bread crumble

 **Indian Dahi bhalla** 185 CZK
Burned peppers, yoghurt, tamarind, mint sauce

  **Celeriac ravioli** 175 CZK
Smoked tofu, hazelnuts, walnuts, hazelnut oil

Camembert tart with figs 195 CZK
Sesame dressing, port wine reduction, frisée salad

 **Fried spring rolls with mock peking duck** 170 CZK
Seitan, hoisin sauce, cucumber, mint coulis, gastrique dressing

  **Mushroom pâté** 220 CZK
Green lentils, truffle oil, leaf salad, roasted bread

 **Beetroot variation, goat's cheese mousse** 190 CZK
Roasted beetroot, pickled golden beetroot, chioggia, goat's cheese crisp

 **Roasted cauliflower with raisin purée, apple & cheddar** 165 CZK
Cauliflower purée, gingerbread crisp, walnuts

MAIN COURSES

 **Nut Wellington** 355 CZK
Celeriac purée with white chocolate, Brussels sprouts, onion confit

Spaghetti alla chitarra with broccoli & garlic 305 CZK
Chilli, sundried tomatoes, parmesan

Vodka flambé in whole Parmesan cheese served at the table 345 CZK

  **Asian rice noodles with smoked tempeh** 275 CZK
Marinated smoked tempeh, pak choi, fresh coriander

  **Truffle risotto** 410 CZK
carnaroli rice, black truffle, parmesan crisp

Potato dumplings with smoked bryndza 240 CZK
pepper sauce, red cabbage purée

Tofu makhani 320 CZK
Naan bread, basmati rice, ginger raita

 **Fried sushi** 250 CZK
Wasabi, sriracha sauce, pickled ginger

 **Lentil burger** 265 CZK
Mustard dip, french fries, coleslaw

 **Mushroom bourguignon** 325 CZK
Potato purée, pearl onion

  **Sweet & sour tofu** 260 CZK
Broccoli, jasmine rice, sambal oelek

SALADS & SIDES

French fries 65 CZK

Rice 65 CZK

Butter broccoli 85 CZK

Salad 85 CZK

Dressing 40 CZK

KIDS MENU

(only for kids under 12 years of age)


Spaghetti alla chitarra with tomato sauce & parmesan 145 CZK
Cherry tomatoes, herbs

Potato dumplings 145 CZK
Pepper sauce, red cabbage purée

Butter broccoli with potato purée 145 CZK

SWEETS

Chocolate fondant 165 CZK
Pistachio ice cream, toasted hazelnut, chocolate ganache, burnt white chocolate

  **Avocado crème brûlée** 160 CZK
Banana, port wine reduction

  **Rice parfait with white chocolate** 160 CZK
poached fruits, raisin purée, apple purée

 **Mango & chocolate mousse** 160 CZK
Cinnamon crumble, mango

 **Cheese platter** 185 CZK
Two types of cheese, chutney, grapes, celery

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

 Chef's suggestion

 Vegan dish

 Gluten-free

 Please speak to your server if you have any allergies