


SOUPS

-   **White asparagus velouté** 220 CZK
Quail egg, morel

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
-  **Vegetable tempura** 225 CZK
Liquorice & yuzu dip, wasabi pesto
- 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
-   **Mozzarella di bufala** 215 CZK
Roasted cherry tomatoes, tomato sponge, basil
- Roasted cauliflower with raisin purée, apple & cheddar** 165 CZK
Cauliflower purée, gingerbread crisp, walnuts

MAIN COURSES

-  **Fritters with gruyère cheese, mushrooms & onion jus** 410 CZK
Escalivada vegetables, crème fraîche
- 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, peanuts
-   **Green asparagus risotto** 355 CZK
Mascarpone, chive oil, 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
-   **Roasted potatoes spring salad with watercress sauce** 255 CZK
Marmite, tarragon dressing, almonds, radish
-   **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** 145 CZK
Fresh herbs, parmesan
- 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
-  **Buttermilk panna cotta** 165 CZK
Rhubarb chantilly, ginger sorbet
-  **Mango & chocolate mousse** 160 CZK
Cinnamon crumble, mango
-  **Cheese platter** 185 CZK
Two types of cheese, chutney, grapes, celery

We add 10% 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