


SOUPS

-   **Cucumber soup** 195 CZK
Feta cheese, dill oil, fennel sorbet

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
-   **Chickpea waffle with grilled eggplant** 190 CZK
Fresh vegetables, ricotta mousse, yoghurt mayonnaise with activated charcoal
-  **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
-  **Corn flan** 205 CZK
Corn bisque, quail egg, popcorn

MAIN COURSES

- Fritters with gruyère cheese, mushrooms & onion jus** 390 CZK
Escalivada vegetables, crème fraîche
- Linguine with basil & shiso pesto** 305 CZK
Tomato concasse, seaweed powder, fava beans
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
-   **Risotto with coffee** 270 CZK
Beer reduction, parmesan cream
- 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
- Bulgur salad with marinated halloumi cheese** 280 CZK
Pomegranate, onion relish, mint
-  **Moussaka with black quinoa & parmesan** 320 CZK
Tomato sauce, apple tzatziki, pita bread

SALADS & SIDES






- French fries** 65 CZK
- Rice** 65 CZK
- Salad** 85 CZK
- Dressing** 40 CZK

KIDS MENU

(only for kids under 12 years of age)

- Linguine with tomato sauce & parmesan** 145 CZK
- Potato dumplings with smoked bryndza** 145 CZK
- Risotto with cherry tomatoes & zucchini** 145 CZK

SWEETS

- Chocolate fondant** 165 CZK
Pistachio ice cream, toasted hazelnut, chocolate ganache, burnt white chocolate
-   **Avocado crème brûlée** 160 CZK
Banana, apricot purée
-  **Apricot sorbet with thai basil** 165 CZK
Amaretti crumble, almond tuile, chocolate espuma
-  **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