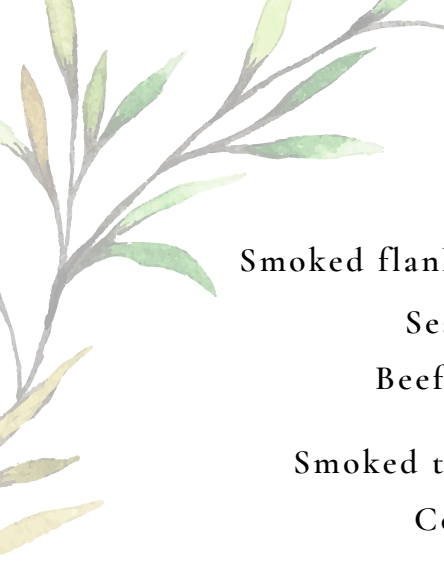



## APPETIZERS

CZK



Soup of the day	65,-
Smoked flank from our smokehouse, pickled vegetables and pastries	145,-
Seasonal salad with quail egg and honey dressing	85,-
Beef carpaccio with basil pesto, balsamic, parmesan and baguette	215,-
Smoked trout pate with horseradish, green apple and baguette	155,-
Cold plate (cheeses and charcuterie with wine)	325,-

## MAIN COURSE



Sea bream grilled on herbs with vegetable couscous and harissa dressing	295,-
Roasted French corn chicken with spring stuffing, mashed potatoes and chanterelle sauce	295,-
Grilled pork tenderloin, sautéed skewers with young spinach, bacon and mustard sauce	295,-
Filleted beef rumpsteak, grilled vegetables, fries and truffle demi glace	425,-
Beef tenderloin on cream, Karlovy Vary & bun dumpling, cranberries	255,-
Linguine with shrimp, cherry tomatoes and pesto from wild garlic	295,-
Gluten-free potato gnocchi with asparagus, lemon, mint, cream and parmesan	245,-
Salad with baked goat cheese, asparagus and hazelnuts	245,-
Cheese Fondue for 2 people, Gruyere, Emmental and Gouda with white wine and cherry	590,-

## DESSERTS

Large blueberry dumpling with vanilla sauce and blueberry sauce	199,-
Creme brulée with fruit	85,-
Our chocolate cake with whipped cream	115,-
Mango sorbet with maracuja	95,-