APERITIF

GRATE APRICOTINI 255

A balanced, elegant aperitif-style drink. The sweetness of apricot is complemented by the savoury notes of Parmesan and tomato and the earthiness of vetiver.

Parmesan gin, Tomato, Vermouth, Apricot

HAY! HENNESSY 255

A full-bodied yet refreshing cocktail with notes of cognac, whisky, vanilla, orange verjus and dried hay. Inspired by the legendary bartender Rudolf Slavík, who won a competition in Paris in 1934 with his Leviathan cocktail.

Cognac, Whisky, Sherry, Verjus

NEGRONI 0.0 235

A non-alcoholic take on the classic Negroni with a gentle aperitif bitterness, citrus freshness and herbal character.

Vermouth, Nocino, Zero gin

WINES BY THE GLASS

SPARKLING WINES 0.1 l

Champagne Veuve Clicquot Yellow Label brut, France	395
Sauvignon Blanc Sekt Extra Brut, Fabig, Hustopeče, Czech Republic	285
Prosecco Doro brut nature, Le Vigne di Alice, Valdobbiadene, Italy	220
Tea Royal Botanical Garden, Firmenich (non-alcoholic sparkling tea), Austria	220

WHITE WINES 0.125 l

Cuvée Auspitz (Grüner Veltliner – Sauvignon Blanc), Roman Fabig, Czech Republic	219
Chardonnay, Jakub Smrčka, Czech Republic	235
Sancerre "Les Panseillots", Guilleraut-Fargette, Loire, France	299
Riesling Federspiel, Frischengruber, Wachau, Austria	279
Riesling (non-alcoholic), Dr. H. Thanisch, Mosel, Germany	189



NATURAL WINE 0.125 l

Cuvée Leonard, Plener, Czech Republic	249

RED WINES 0.125 l

Frankovka (Blaufränkisch), Kamil Prokeš, Czech Republic	249
Merlot, Juředík-Žďárský, Czech Republic	269
Spätburgunder (Pinot Noir), Markgräflerland, Martin Wassmer, Germany	239
Saint Joseph, Pierre Gaillard, France	349

DESSERT WINE 0.05 l

Riesling Auslese Heerkretz, Wagner-Stempel, Rheinhessen, Germany	269

BEER

DRAUGHT

Vinohradská 11 0.3 l	105

BOTTLED

Pilsner Urquell 0.33 l	110
Birell – non-alcoholic 0.33 l	90

NON-ALCOHOLIC DRINKS

Filtered water (still / sparkling)	95
Aquila / Mattoni 0.33 l	105
Aquila / Mattoni 0.75 l	145
Perrier 0.75 l	180
Homemade lemonades 0.4 l	115
Coca-Cola, Fanta, Sprite 0.2 l	105

STARTERS

Crispy tartelette, pickled pumpkin, pumpkin purée, pumpkin seed mayonnaise and roasted almonds V	210
Fig salad, lamb's lettuce, hazelnut vinaigrette V	240
Beef tartare, truffle mayonnaise, crispy potatoes, chives and Mimolette cheese	355
Wild boar pâté en croûte, pickled red onion, sea buckthorn, pistachios, cranberries	295
Braised and grilled veal tongue, pickled cucumber, potato espuma and pommes pailles, charcutière sauce	340
Corn-fed chicken consommé, stuffed chicken wing, tarragon and root vegetables	195

MAIN COURSES

Roasted pointed cabbage, celeriac purée, raisins, verjus, crispy shallot, mustard sauce VG	385
Roasted and glazed carrots, spiced nut crumble, carrot purée, parsley pesto, ricotta and vegetable demi-glace V	375
Grilled courgette, roasted almonds, marinated Granny Smith apple, romesco, salsa verde VG	375
Poached salmon trout, charred cabbage, marinated grapes, elderflower vinegar, vadouvan and mustard sauce	580
Confit and glazed duck leg, apple, radicchio, potato dumplings, pancetta and caraway sauce	585

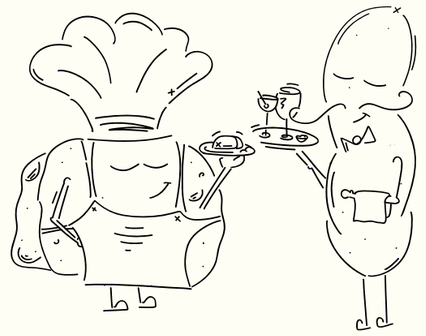
"SIGNATURE" DISH – SVÍČKOVÁ

Slow-braised pork cheeks, root vegetable sauce, potato gnocchi and Carlsbad dumplings	575

FRESH FISH AND STEAKS OF THE DAY

SIDES

Mixed salad with seeds	105
Mashed potatoes	105
French fries	95
Grilled vegetables	110
Black truffle / g	90



SAUCES

Truffle	105
Pepper	95
Fish velouté with chives	85

V vegetarian VG vegan