



STARTERS

USDA PRIME BEEF CARPACCIO

horseradish mayonnaise, herb crutons

585,-

GREEN PEAS CREAM

calamari, salicornia

385,-

VEAL BROTH

saffron passatelli, spring vegetables

285,-

SIGNATURE BURRATA

anchovies, pine nuts, confit tomatoes

385,-

FOIE GRAS TATAKI

grilled foie gras, ponzu sauce

585,-

SALADS ACCORDING TO DAILY OFFER

JOSPER GRILL

Our meat and fish are prepared on Josper grill, which combines two systems in one-oven and grill. On the grill, meals are prepared on Argentinian wood coal at temperatures between 300-350 degrees Celsius, so that meals obtain non-interchangeable flavour, aroma, and structure.

USDA PRIME BEEF

Our steaks bears "USDA Prime Beef" specification, which is the highest quality-testing steak class possible licensed by the US Department of Agriculture. This unique meat specification bears only 3% of the entire beef production in the United States. Our meat comes from Black Angus cattle from the midwest of the United States, which are fed with quality food and bred without stress, hormones, or antibiotics. Three months before slaughtering cattle are fed solely corn, so that meat obtains a specifically slight sweet flavour.

USDA PRIME BEEF RIBEYE STEAK

400g/1.295,-

USDA PRIME BEEF STRIPLOIN STEAK

400g/1.195,-

USDA PRIME BEEF FILLET STEAK

200g/1.095,-

CZECH PREMIUM BEEF

Beef from selected Bohemia and Moravia breeds.
Steaks are aged at least 50 days.

FILLET STEAK

200g/895,-

All kinds of Steaks Meat you can enjoy at Home
now available for purchase in Prosciutto Bar

PASTA AND RISOTTO

PASTA AND RISOTTO AVAILABLE IN APPETIZER OPTION

RAVIOLI LANGA PLIN

stuffed with three types of roasted meat, parmigiano, demi-glace

295,- / 395,-

RISOTTO NERO

sea food, semi dried tomatoes

485,- / 585,-

SPAGHETTI DI GRAGNANO

tuna tartar, pistachio pesto

485,- / 585,-

MAINS

ROASTED QUAIL

sautéed kale, mashed potatoes

685,-

LAMB KNEE

mashed green peas with mint

685,-

GRILLED OCTOPUS

sardinian fregola with tomatoes

685,-

CZECH PREMIUM PORK CHOP

potato dumplings and sautéed spinach

585,-

FISH AND SEAFOOD ACCORDING TO DAILY OFFER

SIDES

Roasted spring vegetables

Fried zucchini

Creamy mashed potatoes with butter and chives

arugula salad with cherry tomatoes and parmesan

Hand Cut French Fries with Maldon Salt

145,-

SAUCES

Green Pepper Demi-Glace

Truffles Demi-Glace / Red Wine Demi-Glace

85,-

COUVERT

25,-

The information contained on allergens will be provided upon request a staff. All prices include 12% VAT and are valid from March 21th, 2025.
Service charge of 10% will be added to the total bill for groups 10 and more guests.