

— menu

LUNCH 12:00 - 15:00

DINNER 18:30 - 22:00

LAST ORDER AT V 21:30

SOUPS/ STARTERS

“Kulajda” with poached egg and freshly chopped dill

Allergens: (1,3,7,12)

150CZK / 5,20EUR

Tempura-fried shrimp with Asian salad and mango-cucumber dressing

Allergens: (1,2,3,4,8,14)

270CZK / 10,8EUR

Caesar salad with buttery croutons, anchovy dressing, parmesan, and grilled chicken (without chicken)

Allergens:(1,3,4,7,8)

250CZK / 10EUR (200CZK / 8EUR)

Beef consommé with root vegetables and tenderloin tip meat

Allergens: (9)

150CZK / 5,20EUR

Roasted pumpkin with feta cheese, mixed greens, pomegranate, and toasted sunflower seeds

Allergens:(7,8)

250CZK / 10EUR

Crostini with wild mushroom tartare, grated sheep cheese, and sakura

Allergens:(1,3,7,8)

240CZK / 9,6EUR

MAIN COURSES

Grand Majestic beef burger with chipotle mayonnaise, Monterey Jack cheese, roasted bacon, onion remoulade, and steak fries

Allergens: (1,3,7,8,11)

400CZK / 16EUR

Semolina spaghetti with pumpkin, chili, garlic, and parmesan

Allergens: (1,3,6,7)

350CZK / 14,00EUR

“Svíčková” sauce with Karlovy Vary dumplings and cranberry garnish

Allergens: (1,3,7,8,9)

390CZK / 15,6EUR

Grilled salmon with Hoisin sauce, glazed vegetables, wakame salad, and jasmine rice

Allergens: (4,7,9,12,11)

460CZK / 18,4EUR

Deer loin with roasted root vegetables and wine reduction

Allergens: (1,9)

520CZK / 20,8EUR

Roasted Barberie duck breast with carrot purée with orange juice and cherry sauce

Allergens: (1,7,9)

490CZK / 19,60EUR

DESSERTS

Pancakes with blueberry curd cheese and caramelized nuts

Allergens: (1,3,7,8)

190CZK / 7,60EUR

Chocolate fondant with vanilla ice cream and crushed pistachios

Allergens: (1,3,7,8)

190CZK / 7,60EUR

ala carte

menu

NON ALCOHOLIC DRINKS

Signature lemonade by daily offer
120CZK / 4,80EUR

PUREZZA

Draft premium water
Sparkling / Still
Small/ Large
50 / 100CZK
2,0 / 4,0 EUR

Coca-cola 0,33l

Fanta 0,33l

Sprite 0,33l

Juice 0,2l

By daily offer

75 CZK / 3 EUR

HOT DRINKS

Coffee

70CZK / 2,80EUR

Espresso Ristretto

Espresso

Espresso Lungo

Cappuccino

Latté Machiato

90CZK / 3,60EUR

Tea

Fresh mint tea

90CZK / 3,60EUR

Hot chocolade

110CZK / 4,40EUR

HOUSE WINE AND PROSECCO

CZ WHITE - Pinot Gris

Winery „pánů z Lipé“, Moravia

IT WHITE - Soave „Corta Noa“ 2019

Veneto, winery Giarola (Bernard)

CZ RED - Pinot Noir

Winery „pánů z Lipé“, Moravia

IT RED - Primitivo Del Salento

Piemont, winery Arduini

IT PROSECCO Montelvini Asolo DOCG extra brut

Valdobbiadene, Montelvini

ALCOHOL

Draft beer

Pilsner Urquell 0,3l
90CZK / 3,60EUR

Aperitiv

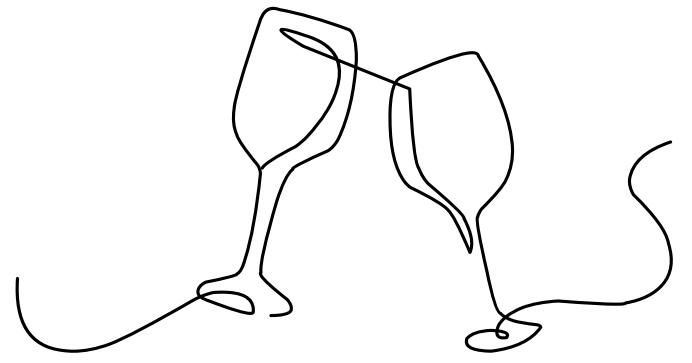
Martini Dry
Martini Extra Dry
Martini Rosso
120CZK / 4,80EUR

Digestiv

Becherovka
Jägermeister
120CZK / 4,80EUR

drinks

— menu



RED WINE

Czech Republic - Pinot Noir winery „pánů z Lipé“

625CZK / 25EUR

ITALY - Primitivo del Salento GT

Piemonte, Arduini

625CZK / 25EUR

SPAIN - Monteabellón 5 2018 Bodegas Monteabellón,

Ribera del Duero

750CZK / 30EUR

ARGENTINA — Serbal Malbec 2015 Bodega Atamisque,

Mendoza

650CZK / 26EUR

ITALY — Principe Langhe Nebbiolo DOC 2015 Michelle Chiarlo,

Piemonte

1100CZK / 44EUR

FRANCE — Gevery Chambertin 2014 Domaine Rossignol, Trapet,

Burgundy

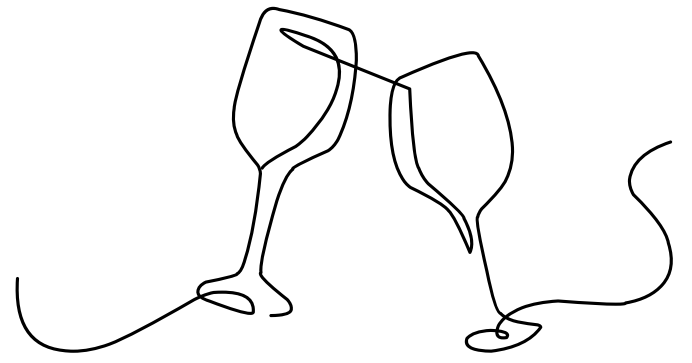
2450CZK / 98EUR

FRANCE — Chateau Haut de Plaisance AOC, 2017 Haut Medóc

750CZK / 30EUR

wine

— menu



WHITE WINE

Czech Republic - Pinot Gris winery „pánů z Lipé“

625CZK / 25EUR

ITALY - Soave „Corta Noa“ 2019 Veneto, Giarola

(Bernard)

625CZK / 25EUR

FRANCE— Sauvignon Blanc 2015 Domaine Villebois,

Val de Loire

650CZK / 26EUR

ARGENTINA— Serbal Chardonnay 2015 Bodega Atamisque,

Mendoza

800CZK / 32EUR

ITALY — Gavi DOCG Piemonte 2017 Michelle Chiarlo, Le

Marne, Piemonte

950CZK / 38EUR

FRANCE— Chateau Martinon 2017 Entre Deux Mers,

Bordeaux

700CZK / 28EUR

FRANCE — Chabiis AOC 2017 Domaine Louis Moreau,

Bourgogne

950CZK / 38EUR

wine

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