

## STARTERS



75g	<i>Beef carpaccio with arugula, pine nuts and Parmesan cheese</i>	7, 8	<b>4,90 €</b>
60g	<i>Soft smoked salmon served on fruit tartare flavoured with mint and lime</i>	4	<b>4,50 €</b>
60g	<i>Terrine of goose foie gras with pear chutney and honey dressing</i>	3, 7	<b>3,40 €</b>

## SOUPS



0,25l	<i>Consommé with home-made noodles and vegetables</i>	1, 3, 9	<b>1,70 €</b>
0,25l	<i>Boletus creme</i>	7	<b>2,80 €</b>
0,25l	<i>Cabbage soup with sausage, mushrooms and cured plums</i>	12	<b>2,50 €</b>
0,25l	<i>Creamy carrot soup with croutons and basil pesto</i>	1, 3, 7	<b>1,60 €</b>

## SALADS



250g	<i>Mix lettuce flavoured with orange and grilled Camembert cheese with cranberries</i>	7	<b>4,80 €</b>
250g	<i>Caesar salad with chicken meat and garlic croutons</i>	1, 7, 10	<b>4,10 €</b>
200g	<i>Greek salad</i>	1, 3, 7	<b>3,90 €</b>

## VEGETARIAN MEALS



250g	<i>Rigatoni with ratatouille vegetables served on white wine with grated Parmesan cheese</i>	1, 7	<b>3,80 €</b>
200g	<i>Tortellini filled with ricotta in butter with lemon and powdered Cheddar cheese</i>	1, 7	<b>4,60 €</b>
200g/200g	<i>Vegetable skewer with goat's cheese served with Breton vegetables fried on butter</i>	1, 7	<b>5,70 €</b>
250g	<i>Italian spinach risotto with dried tomatoes and Parmesan cheese</i>	1, 7	<b>3,90 €</b>

## FISH MEALS



220g/200g	Grilled Norwegian salmon with lime sauce served with spinach creamy rice roasted in puff pastry	11,20 €
	1, 4, 7	
200g/200g	Roast zander fillet with fennel and leek softened by cream with boiled potatoes	9,90 €
	1, 4, 7	
250g/200g	Grilled trout with garlic filled with scented thyme served with fried potatoes on shallot	7,30 €
	1, 4	

## MAIN COURSES



220g/150g	Flap beef steak on onion-mushroom ragout with chopped pine nuts and French fries	13,90 €
	8	
200g/200g	Argentine sirloin steak gratinated with herb butter, with green pepper sauce served with fried jacket potatoes seasoned with sea salt and pepper	12,90 €
	7	
150g/200g	Roast pork tenderloin coated in spice mixture with French dijon mustard sauce, served with roast potatoes on caraway and garlic	8,20 €
	1, 7	
220g/160g	Confit leg of lamb on creamed spinach with garlic demiglassé and Karlovar dumplings	12,90 €
	1, 7	
150g/200g	Skewer of three kinds of meat with shallot and bacon on rosemary with grilled vegetables	6,80 €
	1	
150g/200g	Grilled turkey steak with melon ragout and potato croquettes	5,80 €
	7, 8	
150g/150g	Grilled chicken breasts filled with spinach and pistachio on blanched tomatoes served with saffron risotto	4,70 €
	7, 8	
150g/200g	Chicken steak marinated with basil, lemon butter and imperial vegetables	5,20 €
	7	
170g/2ps.	Roasted duck breast with orange sauce served with potato pancakes	9,90 €
	1, 7	

## CHILDREN'S MENU



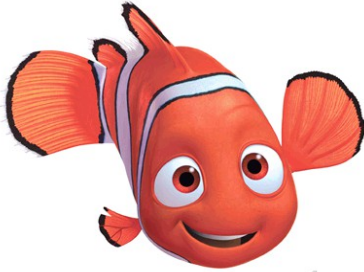
150g/150g

**„ Adventure of Shrek and Fiona“**

Stewed spinach with boiled potatoes and egg

1, 3

**2,50 €**



120g/200g

**„Finding Nemo“**

Slowly baked salmon pieces with mashed potatoes

1, 4, 7

**4,40 €**

150g/150g

**„ Walks through Jurassic Park “**

Fried dinosaurs of minced meat with potato croquettes

1, 3, 7

**2,90 €**



100g/80g

**„ Ugly duckling“**

Chicken breast porkölt served with potato gnocchi

1, 7

**2,80 €**

100g

**„ Delicacy of Jogi Bear “**

Pancakes with chocolate-honey cream

1, 3, 7

**2,60 €**



100g

**„ Mouse cooked porridge “**

Manna-croup mash with butter and cocoa

1, 7

**1,60 €**

## SIDE DISHES



200g	<i>Boiled potatoes drizzled with butter and sprinkled with herbage</i> 7, 12	<b>1,30 €</b>
200g	<i>Roasted potatoes with onions and bacon</i> 12	<b>1,30 €</b>
150g	<i>Potatoe French fries</i> 12	<b>1,50 €</b>
200g	<i>American potatoes</i> 12	<b>1,70 €</b>
150g	<i>Stewed rice</i> 1	<b>1,00 €</b>
200g	<i>Grilled vegetables</i> 0	<b>3,10 €</b>
160g	<i>Karlovar dumplings</i> 1, 3, 7	<b>1,40 €</b>
50g	<i>Potatoe pancake</i> 1, 3, 7	<b>1,00 €</b>
200g	<i>Vegetables with butter</i> 7	<b>2,60 €</b>

## DESSERTS



120g	<i>Apple-Pear strudel with caramel</i> 1, 3, 7	<b>1,80 €</b>
90g	<i>Chocolate cake made of Belgian plain chocolate with strawberry dip and whipped cream</i> 1, 3, 7	<b>2,90 €</b>
90g	<i>Carpaccio of marinated kiwi with coconut ice-cream</i> 7	<b>2,80 €</b>
120g	<i>Tiramisu</i> 1, 3, 7	<b>2,10 €</b>

Chef: Tomáš Zemanovič

Prices are valid from 06.05.2013  
Prices are inclusive of 20% VAT