

FRESH FISH

- 372 **Fresh Norwegian salmon filet with glazed two-color asparagus 180 g** 165 CZK
with hollandaise sauce – we recommend Parisian boiled potatoes
- 373 **Pan roasted fresh salmon filet in a white and black sesame crust 180 g** 165 CZK
served with roasted broccoli Romanesco and parmesan butter
- 374 **Grilled pangasius with gorgonzola sauce 220 g** 145 CZK
with pappardelle pasta
- 375 **Pangasius filet A la Gallega with baby spinach 220 g** 145 CZK
with smoked ground paprika and fried potatoes
- 376 **Baked royal pomfret in garlic marinade with lime butter 300 g** 175 CZK
served with mashed potatoes with herbs and fined down with cream
- 377 **Grilled royal pomfret on thyme with baked vegetables 300 g** 175 CZK
tomatoes, zucchini, peppers, onions, and black olives braised in white wine

FRESHLY COOKED PASTA

- 378 **Pappardelle Quattro Formaggi** 90 CZK
cream sauce with four types of cheese
- 379 **Pappardelle All Nuovo** 120 CZK
with parma ham, artichokes, scallions, mascarpone and parmesan
- 380 **Linguine Con Pomodoro** 120 CZK
with eggplant, zucchini, dried tomatoes, asparagus, sprinkled with parmesan
- 381 **Spaghetti Ragù alla Bolognese from ground meat** 115 CZK
with garlic and fresh herbs, flavoured with wine and parmesan
- 382 **Linguine Scampi with garlic butter sauce and lime** 115 CZK
served with chicken pieces coated in parmesan breading
- 383 **Gnocchi Autunnali with baby spinach and pancetta** 120 CZK
with fresh mushroom and porcini heads, cream, topped with parmesan
- 384 **Potato gnocchi with sliced chorizo sausage and feta cheese** 120 CZK
with red onions, peppers, tomatoes, a mix of herbs and garlic

MAIN MEALS PREPARED ON THE GRILL – STEAK MENU 200 g

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| 341 | Rib Eye Steak from top Argentinian beef with baked potato skins topped with frothy quark cheese Almette, Caesar salad | 185 CZK |
| 342 | Striploin steak from young Uruguayan bull with fine salsa Verdi green pepper, pickles, onions, capers, olive oil, coriander | 185 CZK |
| 343 | Grilled filet mignon on a herb baguette served with brussel sprouts, baby carrots, and French fries Julienne | 245 CZK |
| 344 | Grilled beef pepper steak – filet mignon filet mignon with pepper cream sauce and fried grid potatoes | 245 CZK |
| 345 | Rump steak from sirloin served with Criola salsa with onions, tomatoes, green peppers, parsley, garlic and olive oil | 145 CZK |
| 346 | Top sirloin steak with green beans with roasted garlic flakes and bacon sauce | 145 CZK |
| 347 | T-bone steak from pork cutlet 350 g served with a potato-pesto terrine and lime rucola | 145 CZK |
| 348 | Grilled pork neck with onion rings 250 g with Carbanora sauce and baked potato chips | 145 CZK |
| 349 | Grilled pork neck with a horseradish crust and apples 250 g served on a thick piece of bread with four seed mustard | 135 CZK |
| 350 | Filet pork tenderloin filled with plums and Italian bacon with wild cranberry sauce served with Austrian butter Spätzle | 155 CZK |
| 351 | Pork tenderloin cuts pink in the middle with ratatouille vegetables marinated in Modena balsamic vinegar and softened with virgin olive oil | 145 CZK |
| 352 | Juicy pork tenderloin filled with parma ham and dried tomatoes with French sauce and baked potato talers | 145 CZK |
| 353 | Grilled pork liver XXL served with mashed potatoes and onion | 90 CZK |

HOUSE SPECIALTY / EVERY SUNDAY

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| 370 | ½ Roasted marinated pork knee with sauerkraut, potato dumplings filled with homemade English bacon and crispy golden brown onions | 95 CZK |
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