

MAIN MEALS PREPARED ON THE GRILL – STEAK MENU 200 g

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| 354 | Chicken breast coated in coconut with a salad of pesto, tomatoes, cucumber and onions | 125 CZK |
| 355 | Boneless baked chicken thighs with imperial vegetables with pancetta gnocchi and cream sauce | 145 CZK |
| 356 | Grilled chicken thighs in a pan served on a delicate mushroom ragout with roller croquettes | 130 CZK |
| 357 | Chicken breast filled with gorgonzola cheese with walnuts served on a herb risotto | 135 CZK |
| 358 | Turkey breast prepared on the grill with Marengo paste with baby spinach mixed with goat cheese and seasoned with fresh crushed garlic | 135 CZK |
| 359 | Rosemary turkey steak baked in Knusper Willy marinade with vegetable couscous Tabouleh | 145 CZK |
| 360 | Veal cutlet fried in fresh herb and lemon rind breading 150 g served with cranberry marmelade | 155 CZK |
| 361 | Marinated veal slices with a light cream sauce 150 g served with potato gnocchi and parmesan, green beans rolled in bacon | 175 CZK |

TRADITIONAL CZECH RESTAURANT MEALS

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| 362 | Fried chicken schnitzel 180 g | 78 CZK |
| 363 | Fried pork schnitzel 180 g | 78 CZK |
| 364 | Chicken breast with Berry sauce 200 g with mushrooms, ham, wine and cream, oven-baked with cheese | 115 CZK |
| 365 | Fried pork Cordon Bleu 200 g filled with ham and eidam cheese | 115 CZK |
| 366 | Fried chicken pocket 200 g with processed cheese and chorizo sausage | 115 CZK |
| 367 | Marinated Szechuan-style pork pieces 200 g with onions, white cabbage, mushrooms and fresh peppers | 115 CZK |
| 368 | Fried shepherd-style hermelin cheese 100 g | 70 CZK |