

## STARTERS

### SCALLOPS CEVICHE

mango and tomato water

**495,-**

### HAM OF SMOKED SWORDFISH

Cantaloupe melon

**495,-**

### FRESH BURRATA

sicilian caponata

**295,-**

### USDA PRIME BEEF CARPACCIO

dried tomato mayonaisse, parmigiano chips, arugola

**585,-**

### ROOSTER BROTH

lemon passatelli, root vegetables

**285,-**

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

### SPAGHETTI NERO DI SEPPIA

yellowfin tuna tartare

**485,- / 585,-**

### RISOTTO ALLA PESCATORA

frutti di mare

**485,- / 585,-**

### GREEN PEAS GNOCCHI

whipped ricotta, dried egg yolk

**285,- / 385,-**

## MAINS

### TUNA TATAKI

roasted bell pepper with tarragon and pine nuts

**895,-**

### OCTOPUS

burned eggplant and harissa

**795,-**

### RABBIT SALTIMBOCCA

mashed potatoes and butter vegetables

**425,-**

### MARINATED BEEF RIB

wild broccoli

**425,-**

FISH AND SEAFOOD ACCORDING TO DAILY OFFER

## SIDES

Baked potato, sour cream, bacon

Homemade fries / Potato puree

Zucchini fries / Butter vegetables

**155,-**

Arugula salad with Datterino tomatoes and Parmesan cheese

**185,-**

## SAUCES

Green Pepper Demi-Glace

Truffles Demi-Glace / Red Wine Demi-Glace

**85,-**

## COUVERT

**25,-**