

STARTERS

WHITE TOMATO SOUP

Tomato Concasé, Basil

229,-

BEEF TARTAR

Butter Brioche, Black Truffle, Egg Yolk

489,-

FOIE GRAS

Red Wine, Pistachio, Brioche

689,-

CRÈME BRÛLÉE DI PARMIGIANO

Parmigiano Reggiano, Black Truffle, Wine Jelly

289,-

SIGNATURE BURRATA

Semi Dried Tomato, Basil Pesto, Anchovies

389,-

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

TAGLIOLINI MARE E MONTI

Mushrooms, Sea Food

389,- / 489,-

PUMPKIN RISOTTO

Duck Ragout, Duck Cracker

389,- / 489,-

CAPPELLETTI

Veal Ossobuco, Root Vegetable

289,- / 389,-

MAINS

BEEF RIB

Mushroom Espuma, Potato Anna

489,-

OCTOPUS

Beluga Lentils, Root Vegetable

689,-

CONFIT DUCK LEG

Onion Puree, Potato Dumpling

429,-

PORK SCHNITZEL ALLA MILANESE

Pickled Vegetable

429,-

FISH AND SEAFOOD ACCORDING TO DAILY OFFER

SIDES

Potato Anna

Hand-Cut French Fries

Butter Mashed Potato with Chives

Acceto Balsamico Glazed Champignon, Walnuts

Honey Glazed Autumn Vegetable

Arugola Salad with Parmigiano Reggiano

149,-

SAUCES

Green Pepper Demi-Glace

Truffles Demi-Glace / Red Wine Demi-Glace

85,-

COUVERT

25,-