

# menu

## COLD CUTS

- Sliced gothaj salami from the local butcher with vinegar and onion / 105 CZK
- Chovaneček charcuterie selection / 165 CZK
- Sliced Tyrolean truffle terrine / 165 CZK
- Smoked pork tongue with shallot vinaigrette / 155 CZK

## STARTERS

- Crispy cauliflower with spicy dip and cucumber / 220 CZK
- Spiced beef tartare with lard fried bread / 260 CZK
- Marinated eggplant with hazelnuts and mountain cheese / 250 CZK
- Fried veal sweetbread, salsa verde and lemon mayonnaise / 310 CZK
- Marinated eggs with pumpkin oil, horseradish and bacon / 235 CZK
- Duck pâté with pear chutney / 225 CZK

## SOUPS

- Beef consommé with cheesy bread dumpling / 95 CZK
- Sour soup with smoked pork ribs, beans, mushrooms and cabbage / 95 CZK

## SCHNITZELS

- Signature „Šnycl“ on the bone, chive butter with garlic – our flagship / 295 CZK
- Chicken supreme schnitzel, kefir salad with kohlrabi and apples, grenaille with parsley and pickled celery / 375 CZK
- Wiener schnitzel with potato salad / 495 CZK
- Schnitzel of the day

## SIDE DISHES

- Viennese potato salad / 65 CZK
- Cabbage salad / 65 CZK
- Cucumber salad / 65 CZK
- Lamb's lettuce salad / 65 CZK
- Potato purée / 65 CZK

## MAIN DISHES

- Spaetzle with onion and mountain cheese / 235 CZK
- Pike perch fillet with sauerkraut and paprika sauce, semolina dumpling / 350 CZK
- Tafelspitz with potato rösti, spinach and apple horseradish / 360 CZK
- Zwiebelrostbraten – Beef sirloin in onion sauce and buttered spaetzle / 495 CZK
- Rabbit leg in paprika sauce with roasted peppers and buttered noodles / 315 CZK

## DESSERTS

- Fried doughnuts in cinnamon sugar with vanilla sauce and raspberries / 185 CZK
- Appel strudel with cinnamon sauce and vanilla ice cream / 185 CZK
- Sorbet or ice cream of the day / 65 CZK

For informations about alergens ask your waiter please.