



# SEASONAL MENU

Mo–Sun 15<sup>00</sup>–22<sup>00</sup>

## SEA FISH & SEAFOOD

### STARTER

ROASTED PUMPKIN CANNELLONI, 285 CZK  
delicate octopus tartare, crème fraîche, herbs,  
passion fruit gel

### MAIN COURSES

GRILLED SKREI COD, 685 CZK  
black root, fava bean purée, romanesco,  
trout caviar, Champagne sauce

WILD SCOTTISH SALMON, 625 CZK  
pumpkin purée, wild broccoli, shiitake mushrooms,  
mushroom consommé

SHRIMP-FILLED RAVIOLI, 565 CZK  
egg yolk crème fraîche, pickled fennel, orange,  
grapefruit, chorizo sauce

### DESSERT

RASPBERRY CAKE, 225 CZK  
salted caramel cream, nut crumble,  
passion fruit gel

