SEN

ST. MARTIN'S MENU

STARTER

POULTRY LIVER PÂTÉ 285 CZK
butter brioche, onion marmalade,
pickled sour cherries, pistachios, forest berry gel

SOUP

GOOSE CONSOMMÉ 190 CZK
root vegetables, raviolo filled with pulled goose meat, Madeira wine

MAIN COURSES

CONFIT GOOSE LEG 650 CZK
red cabbage with beetroot and gingerbread, cranberry cabbage, chestnut and bacon potato dumplings, goose jus

SOUS-VIDE GOOSE BREAST 590 CZK
pumpkin purée, apple and pear chutney,
confit Jerusalem artichoke, sour cherry jus

PULLED GOOSE 495 CZK
steamed bread dumpling,
red cabbage and cranberry cabbage variations,
pickled plums, crispy onions, goose jus

DESSERT

APPLES, SOUR CHERRIES & GANACHE 225 CZK
vanilla-poached apples, sour cherry and poppy seed gelato, pistachio ganache, honey