

TO THE TUNE OF DUCK AND GOOSE WITH A TOUCH OF FOREST ON THE PLATE

STARTERS

- 120 g Beetroot Tartare with walnuts, cottage cheese with fresh chives, and rice–shrimp chips **8,20 €**
/2,7,8,10/
- 120 g Homemade Duck Pressed Meat with chanterelles, marinated onion, mustard seed caviar, and fresh bread **10,70 €**
/1,6,10/

SOUP

- 0,2 l Forest Mushroom Cream Soup with poached egg, spruce oil, and fresh bryndza flatbread **7,00 €**
/1,3,7/

MAIN COURSES

- 450 g Confit Goose Leg with cherry–wine sauce, grilled sous-vide white & red cabbage variation, and homemade roasted Karlovy Vary dumpling **27,90 €**
/1,3,7/
- 250 g Sautéed Chanterelles in creamy paprika sauce with homemade steamed bun, spruce oil, and cabbage dust **15,90 €**
/1,7/

DESSERT

- 150 g Poppy Seed “Bee’s Nest” with marinated cherries and plum jam ice cream **6,80 €**
/1,3,7/