



*à la carte*

VERNISSAGE

VERNISSAGE · À LA CARTE

# Seasonal menu

KULAJDA WITH VEILED EGG

*fresh dill*

 95,-

PORK TENDERLOIN WITH POTATO CRUST

*dijon mustard  
seasonal vegetables  
demi glace*

 395,-

PEAR CRUMBLE

 105,-

DISCOUNTED PRICE OF THE WHOLE MENU

590,-

# Starters & soups

VENISON CROQUETTE WITH CARROT PUREE

*demi glace*

145,-

STRONG BEEF BROTH WITH LIVER DUMPLINGS

*vegetables  
homemade noodles*

80,-

SOUP ACCORDING TO THE DAILY MENU

*12.00 - 14.00*

70,-

# Light refreshments

CIABATTA WITH MOZZARELLA AND TOMATOES

 195,-

CIABATTA WITH PULLED PORK

185,-

CAESAR SALAD WITH GRILLED CHICKEN

265,-

CLUB SANDWICH WITH CHICKEN

*poached egg*  
*bacon*

255,-

# Pasta

## SPAGHETTI CARBONARA

*pecorino*

275,-

## CREAMY SPAGHETTI WITH PORCINI MUSHROOMS

*garlic  
parsley*



265,-

# Main courses

FILLET OF PIKEPERCH WITH ITALIAN RISOTTO

*porcini mushrooms  
pecorino  
fried onions*

 395,-

VEAL LEG STEAK WITH POTATO PUREE

*spicy homemade salad*

365,-

CONFIT BOAR LEG IN RED WINE

*potato pancake with bacon  
spinach*

375,-

CHICKEN SUPREME WITH MARJORAM AND HAIL

*parsley straw*

295,-

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# Children's meals

CHICKEN CUTLETS WITH MASHED POTATOES

175,-

SPAGHETTI BOLOGNESE

170,-

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# Desserts

CHOCOLATE MOUSSE WITH CHESTNUT PUREE

95,-

COTTAGE CHEESE DUMPLINGS WITH PLUM SAUCE

90,-



GLUTEN-FREE DISH



VEGETARIAN DISH

### ALLERGEN LIST

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybrid varieties and products thereof)
2. Crustaceans and products thereof
3. Eggs and egg products
4. Fish and fish products
5. Groundnuts (peanuts) and products thereof
6. Soya beans (soya) and products thereof
7. Milk and milk products
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts and their products)
9. Celery and products made from it
10. Mustard and mustard products
11. Sesame seeds (sesame) and products thereof
12. Sulphur dioxide and sulphites in concentrations greater than 10 mg ml/kg, l, expressed as SO<sub>2</sub>
13. Lupines and products made from lupins
14. Molluscs and products thereof

## THE ALLERGENS CONTAINED IN EACH FOOD

Kulajda with veiled egg	A 1, 3, 7
Pork tenderloin with potato crust	A 7, 9, 12, 10
Pear crumble	A 1, 7
Venison croquette with carrot puree	A 1, 3, 7, 9
Strong beef broth with liver dumplings	A 1, 3, 7, 9
Ciabatta with mozzarella and tomatoes	A 1, 8
Ciabatta with pulled pork	A 1, 6, 9
Caesar salad with grilled chicken	A 1, 3, 4, 7
Club Sandwich with chicken	A 1, 3, 7
Spaghetti Carbonara	A 1, 3, 7
Creamy spaghetti with porcini mushrooms	A 1, 3, 7
Fillet of pikeperch with Italian risotto	A 4, 7
Veal leg steak with potato puree	A 1, 3, 6, 7
Confit boar leg in red wine	A 1, 3, 9, 12
Chicken supreme with marjoram and hail	A 1, 9, 12
Chicken cutlets with mashed potatoes	A 1, 3, 7
Spaghetti Bolognese	A 1, 3, 7, 9
Chocolate mousse with chestnut puree	A 1, 3, 7, 8
Cottage cheese dumplings with plum sauce	A 1, 3, 7