

Seasonal menu

RABBIT RILLETTES

pumpkin bread

145,-

TRADITIONAL DILL SOUP (KULAJDA)

poached egg, dill

 90,-

SLOW-COOKED PORK CHEEK

*Duroc pork chop
potato mash with truffle oil
spinach leaves with bacon
demi-glace sauce*

 395,-

TARTLET

*apples
vanilla cream*

 95,-

DISCOUNTED PRICE FOR
THE ENTIRE MENU

649,-



TREE of LIFE
MEDICAL SPA | WELL-BEING

★★★★S

Appetizers & Soups

SMOKED DUCK BREASTS

carrot purée
pumpkin crisp

195,-

MINISTRONE SOUP

parmesan

 80,-

SOUP OF THE DAY

11:00 AM - 2:00 PM

70,-



TREE of LIFE
MEDICAL SPA / WELL-BEING

★★★★S

Light Refreshments

CAESAR SALAD

*grilled chicken breast
herb croutons
bacon*

265,-

HOMEMADE FOCACCIA

*mozzarella
tomatoes
basil pesto*

 195,-

HOMEMADE FOCACCIA

*pulled pork
bbq sauce*

185,-

POTATO PANCAKES (LOKŠE)

*confit duck meat
red cabbage
plums
Viennese onions*

260,-



TREE of LIFE
MEDICAL SPA | WELL-BEING

★★★★S

Fish & Pasta

SALMON FILLET
sweet potato purée
pickled fennel

 425,-

PUMPKIN GNOCCHI
parmesan
mushrooms
thyme
mozzarella

 270,-



TREE of LIFE
MEDICAL SPA | WELL-BEING

★★★★S

Main Courses

WILD BOAR SADDLE

*chestnut stuffing with bacon and marjoram
mushrooms
demi-glace sauce*

455,-

BEEF BURGER

*homemade bun
cheddar
bbq sauce
garlic herb mayonnaise
fries*

395,-

MARINATED CHICKEN BREAST

*teriyaki sauce
coriander
basmati rice*

 280,-



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MEDICAL SPA | WELL-BEING

★★★★S

Children's Meals

FRIED CHICKEN STRIPS

fries

175,-

PASTA WITH BOLOGNESE SAUCE

Gran Moravia

175,-

Desserts

CHOCOLATE CAKE WITH PEARS AND CHESTNUTS

 110,-

CREAMY ICE CREAM

49,-

SORBET

49,-



TREE of LIFE
MEDICAL SPA | WELL-BEING

★★★★S

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 products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans (soya) and products thereof
7. Milk and products thereof
8. Tree nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts, and products thereof)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations above 10 mg/ml/kg or 10 mg/l, expressed as SO₂
13. Lupin and products thereof
14. Mollusks and products thereof

ALLERGENS CONTAINED IN INDIVIDUAL DISHES

Rabbit rillettes	A 1,7	80 g
Traditional dill soup (Kulajda)	A 1,3,7	
Minestrone soup	A 7	
Smoked duck breasts	A 1,7,3	40 g
Caesar salad	A 1,3,4,7,10	100 g
Focaccia with mozzarella	A 1, 3,7,8,10	
Focaccia with pulled pork	A 1,3,7	
Potato pancakes (Lokše) filled with red cabbage, plums, and confit duck meat	A 1,3,7,9	
Salmon fillet	A 4	170g
Pumpkin gnocchi	A 1,3,7	
Wild boar saddle	A 1,3,7,9	150 g
Beef burger	A 1,3,7	170 g
Marinated chicken breast	A 6,11	150 g
Slow-cooked pork cheek, Duroc pork chop	A 9	180 g
Fried chicken strips	A 1,3	100 g
Pasta with bolognese sauce	A 1,3,7,9	
Apple tartlet	A 1,3,8	
Chocolate cake with pears and chestnuts	A 1,3,7,8	