



TREE *of* LIFE
MEDICAL SPA / WELL-BEING
★★★★S

à la carte

VERNISSAGE

Starters

BEEF CARPACCIO

capers
arugula
Grana Padano
extra virgin olive oil

219 CZK

SLOW-ROASTED RABBIT ROULADE

leaf spinach
carrot purée
young peas
demi-glace sauce

 159 CZK

Salads & sandwiches

BAGEL

mozzarella, tomatoes, basil pesto

 199 CZK

CAESAR SALAD

*romaine lettuce
original anchovy dressing
butter croutons
Grana Padano cheese*

189 CZK

+ GRILLED CHICKEN BREAST

crispy bacon

59 CZK

+ GRILLED PRAWNS

99 CZK

CLUB SANDWICH

*chicken breast
crispy bacon
tomatoes & lettuce
French fries*

249 CZK

MIXED VEGETABLE SALAD

  99 CZK

Soups

CREAMY WHITE TOMATO SOUP

ricotta dumplings
fresh basil

 99 CZK

RICH CHICKEN BROTH

parsley dumplings
root vegetables

89 CZK

Main Courses

CREAMY SAFFRON RISOTTO

sun-dried tomatoes
goat cheese
crispy onion

 249 CZK

SQUID INK SPAGHETTI

sautéed prawns
zucchini
garlic
parsley
white-wine reduction

369 CZK

ZANDER FILLET

pea purée
green beans
grenaille potatoes
cherry tomatoes
lime juice

 349 CZK

Meat

BEEF CHUCK ROLL BURGER

*double cheese portion
BBQ mayonnaise
cheddar fries*

349 Kč

SLOW-COOKED PORK TOMAHAWK

*steak fries
red-onion marmalade
pepper-cognac sauce*

 379 Kč

CHICKEN SUPREME

*stuffed with sun-dried tomatoes
spinach
marinated baby carrots
creamy potato purée
demi-glace sauce*

 289 Kč

Kids' Meals

CHICKEN SCHNITZEL BITES

French fries

149 CZK

CHICKEN SCHNITZEL BITES

mashed potatoes

149 CZK

SPAGHETTI BOLOGNESE

beefragout

Parmesan

159 CZK

Desserts

CRÈME BRÛLÉE

*made with vanilla bean
crisp caramelized crust*

* 109 CZK

*Selection of homemade desserts
according to the daily offer of the Lobby Bar.*

* varianta bez oplatky

GLUTEN-FREE DISH



VEGETARIAN DISH

LIST OF ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, khorasan wheat, or their hybrid strains and products made from them)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, 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 in concentrations above 10 mg/kg or 10 mg/l, expressed as SO₂
13. Lupin and products thereof
14. Molluscs and products thereof

ALLERGENS CONTAINED IN INDIVIDUAL DISHES

Beef Carpaccio	1, 7
Slow-Roasted Rabbit Roulade	7, 9, 12
Bagel	1, 3, 7, 8
Caesar Salad	1, 3, 4, 7, 10
+ grilled chicken breast	1, 3, 4, 7, 10
+ grilled prawns	1, 2, 3, 4, 7, 10
Club Sandwich	1, 3, 7
Mixed Vegetable Salad	10
Creamy White Tomato Soup	1, 7, 8
Rich Chicken Broth	1, 3, 7, 9
Creamy Saffron Risotto	1, 7, 12
Squid Ink Spaghetti with Prawns	1, 2, 3, 4, 7, 12
Zander Fillet	4, 7
Beef Chuck Roll Burger	1, 3, 7
Slow-Cooked Pork Tomahawk	7, 9, 12
Chicken Supreme	7, 9, 12
Chicken Schnitzel Bites with Fries	1, 3, 7
Chicken Schnitzel Bites with Mashed Potatoes	1, 3, 7
Spaghetti Bolognese	1, 3, 7
Crème Brûlée	1, 3, 7