

12. - 28.4.2019

## Duck pâté 100g

enriched with goose Foie gras, Port Glazed Caramelized Onions, our home-made Brioche

(1,3,7,8)

139 CZK

## Cream of Asparagus soup

with a drop of sparkling wine La Fleur, Parmesan crisps and Flax seeds (1,3,7)

69 CZK

## Lamb shoulder 200g

served with own demi-glace, potato puree with wild garlic, white asparagus, brussel sprouts, artichoke, purple potatoes (1,3,7)

275 CZK



Dishes marked with the symbol below are prepared on the grill



**Josper**

## Roast quail

with minced rabbit meat, stuffing seasoned with nettle and smoked pork belly (1,3,7,10)

229 CZK

## Potato pasties

filled with strawberries, crumb topping, honey drizzle and sour cream with vanilla (1,3,7)

95 CZK

