

Starters

Prime carpaccio with anchovy mayo & capers	399,-
Dry aged Rib eye carpaccio, truffle mayo 200g	589,-
Smoked beef tartare, garlic confit, bread	399,-
Dry aged Rib eye steak tartare, bone marrow	595,-
Beef fillet tataki with ponzu and daikon	469,-
Roasted bone marrow, onion chutney, bread	335,-
Foie gras with pear chutney and port wine	595,-
Tuna tataki from Ventresca and jalapeño	695,-
Grilled shrimps, chilli & mango	355,-
Glazed carrots, Feta cheese, beetroot	245,-

Soups

Soup of the day	139,-
Dry aged beef consommé with meat croquette	195,-

Salad

Marinated beetroot with dates, roasted almonds and homemade Feta	395,-
--	-------

Burger

USDA filet mignon Prime beef burger, Cheddar, bacon jam, crispy onion, homemade French fries	575,-
--	-------

Dry aged USDA double beef burger with bacon, truffle mayo, Emmental, homemade French fries	895,-
--	-------

Fish

Sea bass with celery risotto and saffron	745,-
Grilled shrimps, chilli & mango	599,-

Risotto

Mushroom arborio rice risotto with oyster mushroom	455,-
--	-------

Desserts

Semolina mousse with cinnamon and gingerbread ice-cream	149,-
Chocolate cake	195,-
Dessert of the day	149,-
Homemade gingerbread ice-cream	59,-
Homemade vanilla ice-cream	59,-
Lemon sorbet	59,-

Cheese & smoked meat

Selection of homemade cheese	395,-
Selection of homemade smoked meat & deli	365,-

USDA Black Angus Steaks

	reg / dry aged
New York strip 300g	990,-
Bone in New York strip 550g	1290,- / 1690,-
Filet mignon Prime 220g	1350,-
Rib eye 400g	1450,- / 1790,-
Bone-in Rib eye 550g	1550,- / 1990,-
T-bone 600g	1450,- / 1790,-
Porterhouse 800g	2250,- / 2750,-

Czech steaks

	reg / dry aged
Filet mignon 250g	990,-
Bone-in Rib eye 500g, 55 days dry aged	1750,-

USDA steaks tasting

for 2 people	3150,-
<i>(1x bone-in Rib eye 550g, 1x filet mignon Prime 220g, 1x homemade fries, 1x green salad, 1x sauce)</i>	

for 4 people	5590,-
<i>(1x T-bone 600g, 1x Rib eye 400g, 1x New York strip 300g, 1x filet mignon Prime 220g, 2x homemade fries, 1x grilled vegetables, 1x green salad, 2x sauce)</i>	

Chef's choice

for 2 people	3895,-
<i>(Starters: 1x grilled shrimps, 1x smoked beef tartare, Main: 1x USDA bone-in Rib eye 550g, 1x USDA Filet mignon Prime 220g, 1x fries, 1x green salad, 1x sauce, Dessert: 1x semolina mousse with cinnamon)</i>	

Side dishes

Homemade French fries	155,-
Mixed green salad	155,-
Mashed potatoes	155,-
Onion rings with garlic mayo	155,-
Ash-roasted potatoes	155,-
Grilled vegetables	155,-
Creamy spinach	155,-
Josper fried Padrón peppers	249,-

Sauces

Peppercorn	95,-
Port wine sauce	95,-
Chimichurri	95,-
Smoked lemon mayonnaise	95,-
Roasted bone marrow	145,-