

I. CLASSIC SET MENU

Soup

250ml Beef broth, meat, vegetables, noodles, lovage
(1, 3, 9)

Main Course

180g Veal schnitzel, potato salad
(1, 3, 7, 10)

Dessert

150g Date cake, apple, hazelnut, vanilla ice cream, Calvados, caramel
(1, 3, 7, 8)

36 €/person



Our Sommelier recommends:

Aperitif

Rizling Rituál Frizzante, Repa Winery, Šenkvice, SK

4,60 €/0,1l - 28,00 €/0,75l

Non-alcoholic Aperitif

Sparkling Tea Company BLÅ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Riesling Dönnhoff trocken, Weingut Dönnhoff, Nahe, DE

7,10 €/0,1l - 36,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

II. PREMIUM SET MENU

Soup

250ml Beef broth, meat, vegetables, noodles, lovage
(1, 3, 9)

Main Course

180g Duck breast, Jerusalem artichoke, pickled pear, duck demi-glace
(7, 9)

Dessert

150g Date cake, apple, hazelnut, vanilla ice cream, Calvados, caramel
(1, 3, 7, 8)

41 €/person



Our Sommelier recommends:

Aperitif

Prosecco Valdobbiadene Superiore Bosco di Gica DOCG Brut, Adami, Veneto, IT

6,70 €/0,1l - 38,00 €/0,75l

Non-alcoholic Aperitif

Sparkling Tea Company BLÅ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Catena Malbec, Catena Zapata, Mendoza, AR

5,90 €/0,1l - 36,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

III. DELUXE SET MENU

Soup

250ml Beef broth, meat, vegetables, noodles, lovage

(1, 3, 9)

Main Course

250g Beef filet steak, grilled vegetables, demiglace sauce

(7, 9)

Dessert

150g Date cake, apple, hazelnut, vanilla ice cream, Calvados, caramel

(1, 3, 7, 8)

62,50 €/person



Our Sommelier recommends:

Aperitif

Champagne Moët & Chandon Impérial Brut NV, Moët & Chandon, Épernay, FR

15,50 €/0,1l – 93,00 €/0,75l

Non-alcoholic Aperitif

Sparkling Tea Company BLÅ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Marsannay (Pinot Noir), Domaine Joseph Roty, Burgundy, FR

13,30 €/0,1l - 81,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

VEGETARIAN SET MENU I.

Starter

160g Potatoes backed on coals, Demikat, egg, buckwheat
(3, 7)

Main Course

150g Fried cow's cheese from Cheesio farm, baby potatoes, Gribiche sauce
(1, 3, 7)

Dessert

150g Date cake, apple, hazelnut, vanilla ice cream, Calvados, caramel
(1, 3, 7, 8)

36 €/person



Our Sommelier recommends:

Aperitif

Rizling Rituál Frizzante, Repa Winery, Šenkvice, SK

4,60 €/0,1l - 28,00 €/0,75l

Non-alcoholic Aperitif

Sparkling Tea Company BLÅ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Rosé Whispering Angel, Château d'Esclans, Provence, FR

7,10 €/0,1l - 41,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

VEGETARIAN SET MENU II.

Starter

160g Potatoes backed on coals, Demikat, egg, buckwheat
(3, 7)

Main Course

300g Creamy pumpkin risotto, goat cheese, sage, hazelnuts
(1, 3, 7, 10)

Dessert

150g Date cake, apple, hazelnut, vanilla ice cream, Calvados, caramel
(1, 3, 7, 8)

38 €/person



Our Sommelier recommends:

Aperitif

Prosecco Valdobbiadene Superiore Bosco di Gica DOCG Brut, Adami, Veneto, IT

6,70 €/0,1l - 38,00 €/0,75l

Non-alcoholic Aperitif

Sparkling Tea Company BLÅ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Sauvignon Blanc BIO, Sattlerhof, Südsteiermark, AT

7,10 €/0,1l - 36,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

CHILDREN SET MENU

Soup

250ml Beef broth, meat, vegetables, noodles, lovage
(1, 3, 9)

Main Course

100g Chicken schnitzel, French fries
(1, 3, 7)

Dessert

100g Crepes with whipped cream
(1, 3, 7)

22 €/child



The weight of the meat is indicated in raw state. The weight of the side dishes is indicated after cooking. Consuming raw meat is not suitable for children, pregnant and breastfeeding women, and people with weakened immune systems.

Allergens:

1. Cereals containing gluten — 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 including lactose — 8. Nuts: almonds, hazelnuts, walnuts, macadamia nuts, pecan nuts, Queensland nuts, Brazil nuts, cashews, pistachios — 9. Celery and products thereof — 10. Mustard and products thereof — 11. Sesame seeds and products thereof — 12. Sulfur dioxide and sulfites — 13. Lupin and products thereof — 14. Mollusks and products thereof.

All prices are in euros, including VAT. Prices valid from January 1, 2025.

We will be happy to welcome and serve you in our restaurant outside of regular opening hours. In such cases, a fee of €150 per hour excluding VAT applies.