



SET MENU

CLASSIC

Soup

250ml Beef broth, egg drop pasta, meat, vegetables, lovage

(1, 3, 9)

Main Course

180g Veal schnitzel, charcoal-roasted potatoes, parsley mayonnaise

(1, 3, 7, 10)

Dessert

150g Quark, rhubarb, spiced chocolate ice cream

(1,3,7)

38 €/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

M" Rosé MINUTY, Chateau Minuty, Provence, FR

7,10 €/0,1l - 41,00 €/0,75l

PREMIUM

Soup

250ml Beef broth, egg drop pasta, meat, vegetables, lovage
(1, 3, 9)

Main Course

180g Rabbit leg in cream sauce, house-cured pork jowl, bread dumpling, lingonberries
(1,3,7,9,10)

Dessert

150g Quark, rhubarb, spiced chocolate ice cream
(1,3,7)

37 €/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

Frankovka modrá Oaked – HOUSE WINE, Repa Winery, Šenkvice, SK

5,00 €/0,1l - 31,00 €/0,75l

Dessert

“M” Rosé MINUTY, Chateau Minuty, Provence, FR

7,10 €/0,1l - 41,00 €/0,75l

DE LUXE

Soup

250ml Beef broth, egg drop pasta, meat, vegetables, lovage
(1, 3, 9)

Main Course

250g Beef filet steak, grilled vegetables, demiglace sauce
(7, 9)

Dessert

150g Quark, rhubarb, spiced chocolate ice cream
(1,3,7)

54 €/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

“M” Rosé MINUTY, Chateau Minuty, Provence, FR

7,10 €/0,1l - 41,00 €/0,75l

VEGGIE 1

Starter

100g Goat cheese, herb pesto, egg, crispy wheat
(1,3,7,8)

Main Course

150g Fried cow cheese from Cheesio farm, baby potatoes, gribiche sauce
(1,3,7,10)

Dessert

150g Quark, rhubarb, spiced chocolate ice cream
(1,3,7)

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 BLÁ (0% ALC), Copenhagen, DK

7,10 €/0,1l - 40,00 €/0,75l

Main Course

Veltlínske červené skoré (VČS) – HOUSE WINE, Repa Winery, Šenkvice, SK

4,60 €/0,1l - 26,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT

6,10 €/0,08l - 31,00 €/0,75l

VEGGIE 2

Starter

160g Asparagus, blue cheese, hazelnut purée, bread crumble
(1,7,8)

Main Course

300g Red wheat "risotto", asparagus, wild garlic
(1,7)

Dessert

150g Quark, rhubarb, spiced chocolate ice cream
(1,3,7)

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

Beaujolais Nouveau 2024 (Gamay), Rive Droite, Beaujolais Villages, FR
4,50 €/0,1l - 29,00 €/0,75l

Dessert

Port Tawny, Niepoort, Douro, PT
6,10 €/0,08l - 31,00 €/0,75l

CHILDREN

Soup

250ml Beef broth, egg drop pasta, meat, vegetables, lovage
(1, 3, 9)

Main Course

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

Dessert

100g Crepes
(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 March 25, 2025.

We will be happy to welcome and serve you in our restaurant even after our regular opening hours. In such cases, we charge a fee of €150 (excluding VAT) for each hour of operation beyond our normal hours.