

A La Carte Menu

RESTAURANT



We prepare all dishes from carefully selected local ingredients.

The menu offers a wide range of drinks, including excellent specialty Czech and Italian wines.

For a list of allergens or dietary requirements, ask the staff.

Traditional Czech speciality

Vegetarian meal

Appetizers

Prague ham	265,-
With horseradish foam, pickled cucumber, radishes and radish microgreens	
Vitello Tonnato	325,-
Thin slices of slow-roasted veal with homemade root vegetable and tuna mayonnaise	
Beetroot ravioli with sheep's cheese	255,-
Marinated beetroot ravioli filled with sheep's cheese on young spinach leaves	
Eggplant tartare	245,-
On finely chopped grilled eggplant with smoked sun-dried tomatoes, a drop of virgin oil and crispy toast	
Grilled goat cheese	295,-
With honey nuts and crispy toast	
Spicy tiger prawns	325,-
Grilled on garlic, chili, coriander, white wine with avocado cream	

Soups

Beef broth	115,-
Strong beef broth with meat, homemade noodles and root vegetables	
Kulajda	115,-
Traditional cream soup with mushrooms, potato, dill and boiled egg	

Salads

Caesar salad	259,-
Romaine lettuce with anchovies, white wine vinegar, olive oil, Dijon mustard, Gran Moravia cheese and garlic croutons	
+ portion of chicken strips	95,-
+ portion of tiger prawns	145,-
Salad with grilled goat cheese	325,-
Mix of fresh salad leaves with herb dressing, grilled goat cheese, cranberries, walnuts, honey and toast	
Salad with avocado, quinoa and mozzarella	325,-
Organic avocado, quinoa, mozzarella, olives, red onion, fresh herbs	

Pasta & Risotto

Linguine with Zander	425,-
Pieces of pike perch, garlic, olive oil, lemon, capers, fresh herbs	
Penne Pomodoro	265,-
Tomato sauce, fresh basil, cherry tomatoes, Gran Moravia cheese	
Gnocchi	285,-
Potato gnocchi with sun-dried tomatoes baked with Emmental cheese	
+ portion of chicken breast	95,-
+ portion of pork sirloin	95,-
Risotto con Funghi	325,-
Italian risotto with sautéed mushrooms, truffle oil, shallots in white wine, Parmesan shavings and fresh rocket	

Burger

Farm Burger "Green Garden"	345,-
Beef Chuck Roll Burger (Shoulder) with Cheddar, English bacon, with "Cornichon" cucumbers, rocket, spring onion, Sriracha mayo Jalapeños and radish sprouts	

Grill

Rib eye steak	250 g	565,-
Grilled beef Rib eye steak		
Beef Tenderloin steak	200 g	665,-
Beef Tenderloin steak, mushroom ragout		
Zander	200 g	535,-
Pike perch fillet grilled on herbs		
Pork Sirloin steak	200 g	365,-
Grilled pork sirloin steak with field salad		
Pork Chop „Tomahawk“	300 g	395,-
Grilled pork chop steak with green beans on bacon		
Chicken Breast Supreme	200 g	365,-
Filled with sun-dried tomatoes		

Sides & Sauces

Farm Fries	85,-
Grenaille potatoes	85,-
Buttered	
Grenaille potatoes	85,-
Roasted with herbs	
Potato rösti / Mashed potatoes	85,-
Cous Cous / Jasmine Rice / Beluga Lentil	85,-
Coleslaw	95,-
Grilled vegetables	105,-
Basket of pastries	60,-
Homemade freshly baked bread with butter and tapenade	
Sauces	55,-
Demi glace, pepper, BBQ mayo, mushroom, cheese, Chimichurri, tartar sauce, tomato, dijon	

Specialties of Czech Cuisine

Duck confit	350 g	469,-
Confit duck leg, red cabbage with apples, potato dumplings		
Beef cheeks	200 g	445,-
Stewed in root vegetables and red wine with sauteed leaf spinach, potato purée and Demi-glace sauce		
Roast rabbit	200 g	425,-
Roasted rabbit legs marinated in dark beer served with mustard sauce and potato cones		
Traditional „Svičková“	150 g	375,-
Slow-roasted beef back with a creamy root vegetable sauce served with homemade steamed Karlovy Vary dumpling and cranberries		
Farm beef stew „Goulash“	150 g	355,-
Beef from the farm with red onion, fresh horseradish and variations of dumplings		
Veal Schnitzel	200 g	455,-
Butter-fried veal leg steak served with mashed potatoes parsley potatoes, pickled cucumbers and lemon reduction		

Desserts & Cheese

Chocolate Brownies	165,-
With cherry sauce	
Lime cheesecake	165,-
With forest fruit sauce	
Pancakes	165,-
With fresh fruit and our whipped cream	
Hot raspberries	185,-
With ice cream and our whipped cream	
Žemlovka	185,-
Traditional baked dessert with apples, Cottage cheese and raisins served with warm vanilla sauce	
Sweet potato cones	185,-
Homemade potato donuts served with hot clarified butter, icing sugar and ground poppy seeds or plum jam	
Selection of ice creams & sorbets	60,-
Portion 1 scoop Selection of current offer - please ask the staff	
Selection of cheeses	275,-
With olives, nuts and dried fruits - an ideal choice for a bottle of wine	