



Starters

Young bull tenderloin steak tartare with truffle mayonnaise and toast
Beef pastrami with cheddar and jalapeño peppers salad
Beef rillettes with dried pickled gherkins
Dried beef
Waldorf salad with walnuts
Coleslaw
Haná cabbage salad
Crudités with feta cheese

Soup

Beef tripe and smoked paprika soup
Pho Bo Tai with rice noodles and chilli

Main Courses

Beef stew with root vegetables and mashed potatoes
Asian-style beef brisket with jasmine rice
Slow-roasted beef cupim from the Zebu cattle marinated in garlic and herbs
Roasted beef ribs with BBQ sauce
Beef picanha baked in Parmesan
Aged Tomahawk beef steak marinated in freshly ground pepper
Traditional Sirloin Beef Wellington
Pulled beef neck burger with smoked mayonnaise and cheddar
Fried bull testicles with fine mashed potatoes
Potato and sweet potato chips
Grilled buttered corn
Green beans with bacon
Grilled vegetables
Roasted garlic

Belgian chocolate desserts

Dark chocolate cake with banana and cocoa bean crust
Tartlet with Maldon salt caramel, roasted peanuts, gold chocolate mousse and Madagascar vanilla
Passion fruit cream cake from Evocao WholeFruit chocolate 77%
Tartlet with Sicilian lemon cream, bergamot and Callebaut Velvet chocolate 33.1%
Chocolate duo with raspberry cream from white chocolate 28% and Rubi chocolate 47.3% grown from special pink beans
Tartlet with wild blueberries, crisps and dark chocolate mousse 54.5%
Tullamore Dew cake with milk chocolate cream 32.6% from Java and espresso
Gianduja Choux with 77% Evocao chocolate ganache and caramelized cocoa beans
Velvet white chocolate 28% cake, Martini bianco jelly with sage and a touch of almond

PRICE: 1,950 CZK / person

(welcome drink, unlimited consumption of all food, beer, wine, soft drinks)