









# À LA CARTE MENU


## Starters

CZK 360

-   Bean salad, Chervil, roasted Walnuts, field salad, vinaigrette with Honey from our rooftop beehives
-   Farmer's cream cheese, Truffle, Beet, Mesclun greens, dried Pears, Buckwheat
-  Salmon Trout and Pike Perch salad, honeycomb, white Cabbage, Dill, candied Carrot  
Foie Gras terrine, Rosehip jelly, Apple compote, Brioche, marinated Rosehip
-  Gently smoked Czech Angus Beef Tartare, Truffle pearls, wild Spinach, Dijon mayonnaise
-  Pastis infused farm Snails, Parsley and Garlic butter, red Beet Brioche, Garlic purée
-  Wild Boar paté, Celery purée, wild berry coulis






## Soups

CZK 200

- Hen broth, Egg soufflé, Melba toast, root vegetables
-  Hokkaido Pumpkin soup, seeds, oil

## Main dishes

CZK 560

-  Pan seared South Bohemian Pike Perch, red Cabbage buttery sauce, Bulgur, Shallot confit
-  Rolled young Rabbit, liver, mustard sauce, seeds, candied Carrots, Potato puff  
Dornfelder marinated, Sous-vide Chicken breast, Nut stuffing, dried Plums, pearl Onions, pop corn
-  Pan seared Duck breast, Celery hay, dried Apples, gingered Cabbage purée with red Beet
-  Honey glazed Choťovice farm Pork chop, roasted Bell Peppers coulis, Beluga Lentils
-  Grilled Czech Angus Beef fillet, Truffle infused Potato purée, seasonal vegetable, jus  
Deer loin, Pumpkin purée, Cranberries, Chestnuts, Juniper berries


## Vegetarian

CZK 360

-  Homemade Tortellini, Chanterelles, Butter, Leek

## Desserts

CZK 300

- Assortment of farmer's Cheese, Shallots, Nuts
-  Cottage Cheese and Plum dumplings, Cinnamon crumble, spiced Vanilla sauce  
Amande Chocolate pastry, crisp, Peppermint ganache  
Southern Comfort scented Honeycomb, Raspberries, Passion fruit  
Tangerine mousse, candied Ginger, Maraschino cream  
Homemade "raw" cake – without flour, vegan


-  Vegetarian option
-  Local origin – Farm-to-table concept

*All prices are inclusive of VAT. We will be delighted to provide you with an allergen menu on request*

## OUR MENU

We believe that you would like to make informed choices about the source of dishes that you select, their impact on the environment, and on your own health. When creating this menu, we have been guided by the following principles:

- Rejecting common 'mass commodity' processes and embracing local, sustainable agriculture and animal husbandry.
- Selecting produce that is not genetically modified, or been treated with antibiotics or hormones merely to make them grow faster.
- Building personal relationships with local farmers and growers to assure quality, bringing their produce from their farm, fishery, field or garden straight to our kitchen.




Dishes marked with  are of local origin, crafted by our Executive Chef Roman Dolejš and Chef de cuisine Michal Voldřich according to these principles. We have visited and sourced many ingredients locally, for example:

<b>Milk &amp; cheese products</b>	Farma Bio Vavřinec Benešov, Statek Oblík, Beskyd Fričovice
<b>Meat products</b>	Fit & Fer Farma Rašovice, České Meziříčí, Mitrovský dvůr, Mitrov, Farma Sedlčany, Farma Choťovice, Farma Borovany, Jižní Čechy
<b>Fish Products</b>	Rybářství Kolář, Dešná, Farma Nahošovice
<b>Honey</b>	From our own beehives, located on the roof of the IterContinental hotel

## DEGUSTATION MENU




### 3 courses

**Price to include wine pairing- CZK 1700**  
**Price without wines – CZK 1150**

-  Farmer's cream cheese, Truffle, Beet, Mesclun greens, dried Pears, Buckwheat  
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-  Pan seared Duck breast, Celery hay, dried Apples, gingered Cabbage purée with red Beet  
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-  Cottage Cheese and Plum dumplings, Cinnamon crumble, spiced Vanilla sauce  
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### 5 courses

**Price to include wine pairing - CZK 2400**  
**Price without wines – CZK 1500**

-  Salmon Trout and Pike Perch salad, honeycomb, white Cabbage, Dill, candied Carrot  
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-  Hokkaido Pumpkin soup, seeds, oil  
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-  Pastis infused farm grown Snails, Parsley and Garlic butter, red Beet Brioche, Garlic purée  
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- Deer loin, Pumpkin purée, Cranberries, Chestnuts, Juniper berries  
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- Tangerine mousse, candied Ginger, Maraschino cream

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 Vegetarian option  Local origin – Farm-to-table concept