



LA ATELIER GOURMET MENU

de chef Tomáš Horák

Amouse Bouche – Kalahari Salt Cured Fillet of Trout, Apple, Cranberries, Horseradish

Moët & Chandon Imperial Brut (0.1 l)

Kumquat/Pineapple/ Radish /Cucumber – Shiso Pesto, Ponzu – Vinaigrette, Cucumber Ice-cream

CZK 165.00 / EUR 6.50

Muscadet, Clos de L'Arzillier, Val de Loire, France (0.1 l)

Red Prawns in Sepia Batter/Avocado – Crème Fraîche/ Imperial Caviar /Coconut Sauce

CZK 286.00 / EUR 11.20

Tokaji Aszú / Sauternes (0.05 l)

Foie gras/Sour Cherry/Walnut/Calvados Sauce

CZK 198.00 / EUR 7.80

Sauvignon Fumées Blanches, Languedoc, France (0.1 l)

Marinated Catfish in Beetroot Crust/ Jerusalem Artichoke Puree/Purple Cauliflower/
Watercress /Saffron Mousse

CZK 327.00 / EUR 12.80

Château Minuty Rosé, Côtes de Provence, France (0.15 l)

Veal Filet Steak/Creamy Morel Sauce and Rosemary Sauce /Violet Potato Peaks with
Truffles/Selection of Asparagus and Romanesco

CZK 420.00 / EUR 16.50

Ryzlink rýnský – Late Harvest, Gotberg Winery, Moravia, Czech Republic (0.5 dl)

Grand Marnier Mousse with Mascarpone, Topped with White Chocolate Sauce Opalis,
Dried Tomato Powder, Yuzu-Strawberries

CZK 169.00 / EUR 6.60

MENU 4 courses = CZK 1,231.00 / EUR 48.20 / person

MENU 6 courses = CZK 1,565.00 / EUR 61.30 / person

MENU 4 courses incl. wine selected by the sommelier = CZK 1,916.00 / EUR 75 /person

MENU 6 courses incl. wine selected by the sommelier = CZK 2,452.00 / EUR 96 / person

Information about the allergens contained in the food will be provided by staff on request.