

CLASSICAL MENU

STARTERS

- Avocado and tiger prawn salad with mango, asparagus, roasted almonds and avocado sauce 13.00 EUR**
- Caesar salad with *Gran Moravia* cheese, croutons and anchovy sauce 7.00 EUR**
with bacon +1.50 EUR
with chicken fillet strips +2.00 EUR
with NIKLÁVS style hot smoked salmon fillet +8.00 EUR
with tiger prawns +8.00 EUR
- Baked *Brie* in almond slices   10.00 EUR**
Rowan berry and pear preserve, creamed quince and apple, honey-baked beetroot, apple and pear crisp, *ciabatta* croutons

SOUP

- Seafood soup with prawns, parrot fish fillet, mussels and crustaceans. 12.00 EUR**
Creamed celery with coconut milk, leek fritters, lemongrass, ginger, coriander, cherry tomatoes

MAIN COURSES

- Fried courgettes strips with green buckwheat, grilled paprika and sundried tomatoes  9.00 EUR**
Prunes, fried almonds and tofu cheese
- Catfish and salmon fillet duet fried in herbs with a white wine and passion fruit sauce and creamed cauliflower and cuttlefish ink 18.00 EUR**
Quinoa seeds and rapeseed flowers
- Grilled beef steak with potatoes fried in bacon and a cep mushroom sauce 28.00 EUR**
Slow cooked tomato with thyme, caramelised garlic, a marmalade of red onion and blackcurrants

DESSERT

- Marzipan ice cream cake 7.00 EUR**
Spinach-peppermint sorbet with a carrot and orange sweet
- Crème brûlée with berries 7.00 EUR**
- Crunchy cream cheese and apple cake with baked pineapple sauce and raspberry ice cream 7.50 EUR**
Apple and pineapple chips and berries

Service charge is not included.
A 10% service charge will be added for groups of 8 or more.