



MENU



Starters

Smoked veal tartar	215 CZK
Goat cheese gratin with beetroot, rocket salad and nuts	175 CZK

Soups

Chicken broth with meat, noodles and vegetables	75 CZK
Kulajda (traditional Czech dill soup) with poached egg	95 CZK

Czech Specialities

Roast sirloin in cream sauce with bread dumplings and cranberries	220 CZK
Slowly roasted pork belly with roasted cabbage, potato gnocchi	220 CZK
Duck confit with red cabbage and bread dumpling	225 CZK

Main meals

Veal rump steak with grilled vegetables and demi-glace sauce	385 CZK
Chicken steak with nuts and pumpkin, cauliflower, root vegetables	199 CZK
Chicken Club Sandwich with french fries and bacon	195 CZK
Fried veal schnitzel with mashed potatoes	275 CZK
Caesar salad, croutons, Gran Moravia cheese	185 CZK
Grilled chicken for Caesar salad	95 CZK
Grilled shrimp, mixed leaf salad with topping	330 CZK
Risotto with peas, shrimp and arugula	420 CZK
Trout with lentils, crème fraîche, dill, Gran Moravia cheese, cauliflower	260 CZK
Spaghetti aglio olio e peperoncino / Spaghetti alla chitarra – angular, egg spaghetti	195 CZK
Our mushroom ravioli with spinach, Gran Moravia and Ricotta cheese	185 CZK
Potato gnocchi with potato foam, blue cheese, dill and Ricotta	175 CZK

Side Dishes

Roasted potatoes	50 CZK
Grilled vegetables	75 CZK
Mashed potatoes	50 CZK
French fries	50 CZK

Desserts

Blueberry dumplings with curd cheese and butter	130 CZK
Apple crumble with vanilla ice cream	95 CZK
Daily dessert specials	95 CZK
Ice cream - chocolate, vanilla, lemon, salty caramel	50 CZK
Local supplier Mr. Vaise from Vrchlabí	

Potatoes

Do you know that potatoes were first cooked in 1616 in France, at a feast for Louis XIII? Do you know that, in our country, cooked potatoes were first put on the table for South Bohemian nobleman Vilém Slavata in 1632? Do you know that Maria Theresa ordered the widespread importation of potatoes from Prussia in 1771 - 1772? Do you know that the first Czech varieties of potato were cultivated in the early 19th century? Do you know that food in the Giant Mountains was cooked mainly from potatoes, mushrooms, onions, garlic, cabbage, eggs and milk? Do you know that the first potatoes in the Giant Mountains were introduced by Franz Seidel in 1771? Their distribution lasted 10 long years. Do you know that traditional Giant Mountains delicacies include dishes such as garlic soup, dumplings, potato flapjacks, potato pancakes, soup, potatoes with cottage cheese or buttermilk? Do you know that potato pancakes are named differently in various corners of the Giant Mountains? Perhaps fofrovanec or kramflek?

3 COURSE MENU WITH SALAD BUFFET

CHEF
TIP!

for only
290 CZK

Sweet crepes

Crepes with white yoghurt and honey	110 CZK
Crepes with whipped cottage cheese and hot forest fruit	130 CZK
Crepes with brown sugar, cinnamon and butter	130 CZK
Crepes with chocolate and whipped cream	130 CZK

Salty crepes

Crepes with 3 kinds of cheese (Gouda/Blue cheese/Parmesan)	150 CZK
Crepes with goat cheese, baked pepper, egg and hot peppers	195 CZK
Crepes with thin slices of ham, olives and cheese	145 CZK
Crepes with chicken meat and mushroom sauce	170 CZK