

M E N U 7. — 11. 10.

Předkrmy

- Dýňový krém s křupavou kachní krokětou ... **145,-**
- Opečené foie gras s domácí brioškou, hruškovým tatarákem a omáčkou z portského vína ... **365,-**

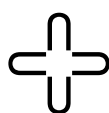
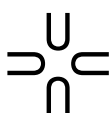
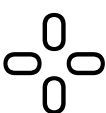
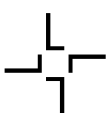
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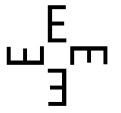
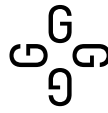
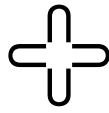
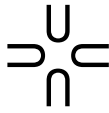
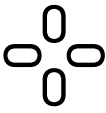
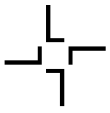
- Pečená zelenina s houbovou omáčkou s nakládanými liškami a šafránovou kaší ... **365,-**
- Risotto s mušlí sv. Jakuba, smaženou krevetou a grilovanými kousky ryb ... **565,-**
- Grilovaná chobotnice s quinoa salsou, mrkvovo-cuketovým pyré a bylinkovou gremolátou ... **765,-**
- Hovězí svíčková U.S. Prime s květákovým pyré, restovaným kadeřávkem, divokou brokolicí a omáčkou z červeného vína ... **895,-**

Dezert

- Crêpe Suzette ... **185,-**

GreenTable
LOUNGE





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Appetizers

- Pumpkin cream soup with crispy duck croquette ... **145,-**
 - Seared foie gras with butter brioche, pear tartare, and port wine sauce ... **365,-**

Main courses

- Roasted vegetables with mushroom sauce, pickled chanterelles, and saffron mash ... **365,-**
- Risotto with scallops, fried prawn, and grilled fish ... **565,-**
- Grilled octopus with quinoa salsa, carrot-zucchini purée, and herb gremolata ... **765,-**
 - U.S. Prime beef tenderloin with cauliflower purée, sautéed kale, wild broccoli, and red wine sauce ... **895,-**

Dessert

- Crêpe Suzette ... **185,-**

GreenTable
LOUNGE

