

## Denný špeciál: Streda, 13. Október, 2021

### RAW BAR / CRUDO

Ustrice- Fines de Claire/5	Irish Supreme 6/	Gillardeau 6,5/	
Marinované sardinky (IT) 100g			9,5
Údený škótsky losos Label Rouge, údený v KOGO 100g			12,5
Gravlax- Náš domáci GRAVLAX- unikátny divoký aljašský losos 100g			15
Ceviche z mušlí sv. Jakuba (Pacific area) 100g			16
Carpaccio z mušlí sv. Jakuba 80g			16
Ceviche z morského vlka (FR) 100g			16
Carpaccio z chobotnice 80g			16
Carpaccio z modro-plutvého tuniaka - filet 80g			16,5
Tatarák z modro-plutvého tuniaka s avokádom- filet 120g			22
Sashimi z modro-plutvého tuniaka TORO 80g			22
Marinované čerstvé scampi (Atlantic area) 4 ks			24
Carpaccio z červených kreviet so syrom Stracciatella a pesto 150g			26,5
Tatarák- Divoký tuniak, King Chinook losos, Divoký morský vlk 120g			26,5
PESCI E CROSTACEI- Tatarák z čerstvého tuniaka, carpaccio z morského vlka, tuniaka a lososa King Chinook, langustíny a červené krevety 180g			32

### ANTIPASTI / INSALATONE

Beef Broth (0,4l)- „BeefTea“ náš silný vývar z hovädzích kostí a mäsa			0,3l/6
Legumi con mozzarella (200g)- Grilovaná jesenná zelenina s mozzarellou			14
Lingua di vitello Piemontese (140g) - Jemný teľací jazyk z plemena Piemontese s chrenovým crème fraiche			14,5
Bruschetta con salmone- Domáca kvásková brusketa s lososom (100g) a našimi fermentovanými „pickles“			14,5

### PRIMI

Velutata di broccolo (0,4l)- Krémová brokolicová polievka s údeným lososom			8,5
Ravioli con gamberi (320g)- Ravioli plnené krevetami a hráškom s homárím bisque			18
Tagliatelle con formaggio di capra (320g)- Domáce tagliatelle s bylinkami, kozím syrom a údeným lososom			18,5

### SECONDI

Filetto di halibut- Filet halibuta (200g) na grile s pikantnou šošovicou Beluga			29,5
Sogliola alla griglia/burro saggio- Morský jazyk na grile/šalviovom masle			34
Scampi alla griglia – Čerstvé langustíny (6ks) na grile			34
Filetto di capriolo- Srnčí chrbát (200g) s pečenou tekvicou a gaštanmi			32
T-bone- 7 týždňov vyzretý T-bone steak z plemena Simmental, SK (650g)			36

### CATCH OF THE DAY- Čerstvé ryby pečené v celku alebo v soľnej kruste

Orata (400g+) – Pražma kráľovská (farma)			4,9/100g
Branzino selvatico (800g+)- Morský vlk (divoký)			8,9/100g

## Daily special: Wednesday, October 13<sup>th</sup> 2021

### RAW BAR / CRUDO

Oysters- Fines de Claire/5	Irish Supreme 6/	Gillardeau 6,5/	
Marinated sardines (IT) 100g			9,5
Smoked Salmon Label Rouge- Smoked in KOGO (SCOT) 100g			12,5
Gravlax- Our home-made gravlax-wild Alaskan salmon 100g			15
Ceviche- Scallops (Pacific area) 100g			16
Carpaccio – Scallops 80g			16
Ceviche– Sea bass 80g			16
Carpaccio – Octopus 80g			16
Carpaccio blue-fin tuna-fillet 80g			16,5
Tartar blue-fin tuna with avocado- fillet 120g			22
Sashimi TORO blue-fin tuna 80g			22
Marinated fresh crawfish (Atlantic area) 4 pcs			24
Carpaccio Red prawns, Stracciatella cheese and pesto 150g			26,5
Tartare- Wild tuna, King Chinook salmon, Wild sea bass 120g			26,5
PESCI E CROSTACEI -Fresh tuna tartar, carpaccio sea bass, tuna and King Chinook salmon carpaccio, crawfish and prawns 180g			32

### ANTIPASTI / INSALATONE

Beef Broth (0,4l)- „Beef Tea“ - Strong beef bone broth (48hours)			0,31/6
Legumi con mozzarella (200g)- Grilled autumn vegetables with mozzarella cheese			14
Lingua di vitello Piemontese (140g)- Slowly cooked beef tongue from Piemontese breed with horseradish crème fraiche			14,5
Bruschetta con salmone- Home-made sour-dough brusketa with salmone (100g) with fermented „pickles“			14,5

### PRIMI

Velutata di broccolo (0,4l)- Creamy broccoli soup with smoked salmon			8,5
Ravioli con gamberi (320g)- Ravioli stuffed with prawns and peas in lobster bisque			18
Tagliatelle con formaggio di capra (320g)- Home-made tagliatelle with herbs, goat cheese and smoked salmon			18,5

### SECONDI

Filetto di halibut- Grilled halibut fillet (200g) with spicy lentil Beluga			29,5
Sogliola alla griglia/burro saggio- Sole grilled/sage butter			34
Scampi alla griglia – Grilled craw fish (6pcs)			34
Filetto di capriolo- Deer fillet (200g) with baked pumpkin and chestnuts			32
T-bone- 7- weeks dry aged beef, Simmental, SK (650g)			36

### CATCH OF THE DAY – *Fresh fish from our display, grilled or roasted in the salt crust*

Orata (400g+) – Sea bream (farmed)			4,9/100g
Branzino selvatico (800g+)- Sea bass (wild-catch)			8,9/100g