

Denný špeciál: Štvrtok, 14. 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
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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)- „Beef Tea“ náš silný vývar z hovädzích kostí a mäsa	0,3l/6
Legumi con mozzarella di Bufala (200g)- Byvolia mozzarella s pečenou tekvicou a zeleninou	14,5
Bruschetta con salmone- Marinovaný losos „Gravlax“ (100g) s kváskovou brusketou a našimi fermentovanými pickles	14,5
Lingua di vitello (140g) - Jemný ťelací jazyk s chrenovým crème fraiche	16

PRIMI

Spaghetti con tartara di seppia (350g)- Domáce špagety s olivovým pestom a sépiovým tatarákom	16,5
Ravioli con gamberi (320g)- Ravioli plnené krevetami a hráškom s homárím bisque	18
„Tafelspitz“-Hovädzí „Tafelspitz“ s krémovým špenátom, jablkovým chrenom, zemiakmi a chlebovou majonézou	24,5

SECONDI

Calamari con ceci e spinaci en padella- Restované kalamáre (180g) s cícerom, špenátom a chilli	24,5
Gamberi Moluschi- Tigrie krevety, mušle Slávky, kalamáre a chobotnica (300g)	26,5
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: Thursday, October 14th 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 – Octopuss 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
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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 di Bufala (200g)- Buffalo mozzarella with baked pumpkin and autumn vegetables	14,5
Bruschetta con salmone - Marineted salmon „Gravlax“ (100g) with home-made sour-dough bruschetta and our fermented „pickles“	14,5
Lingua di vitello (140g)- Slowly cooked beef tongue with horseradish crème fraiche	16

PRIMI

Spaghetti con tartara di seppia (350g)- Home-made spaghetti with olive pesto and cuttlefish tartar	16,5
Ravioli con gamberi (320g)- Ravioli stuffed with prawns and peas in lobster bisque	18
„Tafelspitz“ - Beef „Tafelspitz“ with creamy spinach, apple horseradish and roasted potatoes	24,5

SECONDI

Calamari con ceci en padella - Spicy braised squid (180g) with chickpeas, spinach	24,5
Gamberi Moluschi - Tiger prawns, mussels, squid and octopus (300g)	26,5
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