

Denný špeciál: Streda, 24. November, 2021

RAW BAR / CRUDO

Ustrice- Fines de Claire/5	Irish Supreme 6/	Gillardeau 6,5/	
Marinované sardinky (IT) 100g			9,5
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			18,5
Tatarák z modro-plutvého tuniaka s avokádom- filet 120g			22,5

ANTIPASTI / INSALATONE

Beef Broth (0,4l)- „BeefTea“ náš silný vývar z hovädzích kostí a mäsa	0,3l/6
Insalata con mozzarella di Burrata (200g)- Šalát s čerstvým syrom Burrata a figami	14
Panini roast-beef - Hovädzí roast-beef (100g) s fermentovanými uhorkami a crème fraiche	14
Tartara di manzo Piemontese (80g)- Tatarák zo sviečkovice z plemena Piemontese s kváskovými hriankami	16
Jamón de Bellota 100% Ibérico (100g)- Jedinečná šunka z Ibérijských prasiatok	24,5

PRIMI

Risotto mare monti (320g)- Rizoto s mušľami sv. Jakuba a dubákmi	18
Tortellini con tartufo (320g)- Tortellini plnené hľuzovkou s prosciuttom a cuketou	18
Spaghetti con astice (500g)- Naše domáce špagety s čerstvým homárom	29,5

SECONDI

Coda di rospo - Morský d'as (200g) s prosciuttom a grilovanou zeleninou	28,5
Filetto di tonno alla griglia - Filet divokého tuniaka (200g) s bielou fazuľkou	34
Chilli con carne (250g)- Chilli con carne s kukuričným muffinom	18,5
Falso filetto Piemontese - Filet falošnej sviečkovice (200g) z plemena Piemontese so špargľou	28
Rib-eye Piemontese - Rib-eye steak (300g) z plemena Piemontese s dubákovou omáčkou	38

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

Orata (400g+) – Pražma kráľovská (farma)	4,9/100g
Branzino selvatico (600g+)- Morský vlk (divoký)	8,9/100g

Daily special: Wednesday, November 24th 2021

RAW BAR / CRUDO

Oysters- Fines de Claire/5	Irish Supreme 6/	Gillardeau 6,5/	
Marinated sardines (IT) 100g			9,5
Carpaccio – Scallops 80g			16
Ceviche– Sea bass 80g			16
Carpaccio – Octopus 80g			16
Carpaccio blue-fin tuna-fillet 80g			18,5
Tartar blue-fin tuna with avocado- fillet 120g			22,5

ANTIPASTI / INSALATONE

Beef Broth (0,4l)- „Beef Tea“ - Strong beef bone broth (48hours)	0,3l/6
Insalata con mozzarella di Burrata (200g)- Salad with mozzarella and figs	14
Panini roast-beef - Beef roast-beef (100g) with pickles and crème fraiche	14
Tartara di manzo Piemontese (80g)- Tartar Piemontese breed with home-made sour-dough bread	16
Jamón de Bellota 100% Ibérico (100g)-Unique air-dried Iberian ham from Spain	24,5

PRIMI

Risotto mare monti (320g)- Risotto with scallops and mushrooms	18
Tortellini con tartufo (320g)- Tortellini with truffle filling, prosciutto and zucchini	18
Spaghetti con astice (500g)- Home-made spaghetti with fresh lobster	29,5

SECONDI

Coda di rospo - Monkfish fillet (200g) with prosciutto and grilled vegetables	28,5
Filetto di tonno alla griglia - Wild tuna fillet (200g) with white beans	34
Chilli con carne (250g)- Chilli con carne with corn muffin	18,5
Falso filetto Piemontese - Beef tenderloin (200g), Piemontese breed with asparagus	28
Rib-eye Piemontese - Italian rib-eye steak (300g), Piemontese breed with creamy mushroom sauce	38

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 (600g+)- Sea bass (wild-catch)	8,9/100g