

Víkendový speciál: So-Ne, 15.-16. Január, 2022

APERITIVO

Hot Gin- Horúci Monkey 47 gin so škoricou a pomarančom 8

RAW BAR

Tartara di salmone King Chinook- Tatarák z divokého lososa s fermentovaným feniklom 22

ANTIPASTI / INSALATONE

Beef Broth- „Beef Tea“ náš silný vývar z hovädzích kostí a mäsa 0,31/6

KOGO ferment plater (200g)- Výber v KOGU fermentovanej zeleniny 10

Insalata Nicoise (350g)- Šalát s tuniakom (80g), vajíčkom, olivami, cherry rajčinami 16,5

Jamón de Bellota 100% Ibérico (80g)- Jedinečná šunka z Ibérijských prasiatok 24,5

PRIMI

Ravioli con carne (320g)- Naše domáce ravioli plnené mäsom v dubákovej omáčke 18,5

Spaghetti con tonno (350g)- Naše domáce špagety s tuniakom, olivami, kaparami a cherry paradajkami 19,5

Spaghetti con astice (500g)- Naše domáce špagety s čerstvým homárom 32

SECONDI

Filetto di tonno- Filet divokého modro-plutvého tuniaka (200g) s fermentovanou zlatou repkou a feniklom 36

Scalopina di vitello- Jemné teľacie plátky (200g) s hríbikmi 22,5

Filetto di capriolo- Srnčí chrbát (200g) s pečenou koreňovou zeleninou 32

DOLCI

Opera cake- Čokoládovo-kávový rez 10,5

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

Weekend special: Sa-Su, January 15th - 16th 2022

APERITIVO

Hot gin- Hot Monkey 47 gin with cinnamon and orange 8

RAWBAR

Tartara di salmone King Chinook- Wild salmon King Chinook tartar with fermented fennel 22

ANTIPASTI / INSALATONE

Beef Broth- „Beef Tea“ - Strong beef bone broth (48 hours) 0,31/6
KOGO ferment plater (200g)- Vegetable fermented in KOGO 10
Insalata Nicoise (350g)- Salad with tuna (80g), egg, olives and cherry tomatoes 16,5
Jamón de Bellota 100% Ibérico (80g)- Unique air-dried Iberian ham from Spain 24,5

PRIMI

Ravioli con carne (320g)- Home-made ravioli stuffed with meat with mushrooms 18,5
Spaghetti con tonno (320g)- Traditional Italian home-made spaghetti with marinated tuna, onion and capers 19,5
Spaghetti con astice (500g)- Home-made spaghetti with fresh lobster 32

SECONDI

Filetto di tonno- Wild blue-fin tuna fillet (200g) with fermented golden beetroot and fennel 36
Scalopina di vitello- Veal slices (200g) with mushrooms 22,5
Filetto di capriolo- Deer fillet (200g) with baked vegetable 32

DOLCI

Opera cake- Chocolate-coffee cake 10,5

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