

# OYSTER BAR

## KOGO

### USTRICE

OYSTERS

	pc
Fines de Claire Nō1.....	5
Gillardeau Nō3 .....	6
Irish Supreme Nō2 .....	5,5
Royal Nō2.....	5,5

### KAVIÁR

CAVIAR

Oscietra (15g).....	45
Malossol (15g) .....	45
Imperial (15g) .....	45
Beluga (15g) .....	79

Podávané s našimi blinis, vareným vaječným bielkom, crème fraîche a šalotkou

Served with our blinis, boiled egg white, crème fraîche and onion

### USTRICE + KREVETY

OYSTERS + PRAWNS

3 + 3 (Gillardeau Nō2) .....	21
6 + 6 (Gillardeau Nō2) .....	40
12 + 12 (Gillardeau Nō2) .....	78

### ALASKAN KING CRAB

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Nohy & Klepetá .....	38 / 100 g
Legs & Claws	(min. 250 g)

### CARPACIO Z DIVÝCH RÝB

WILD FISH CARPACIO

Tuniak, Škótsky losos - <i>Label Rouge</i> a Morský vlk .....	19 / 120 g
Tuna, Salmon, Sea bass	

### MISA Z RÝB A MORSKÝCH PLODOV

SEAFOOD PLATTER

Tatarák z modro-plutvého tuniaka (30g), carpaccio z divokého morského vlka (30g), Škótskeho lososa (30g) a tuniaka (30g), langustíny (2ks), červené krevety (2ks), mušle Sv. Jakuba (1ks)

Tuna tartar (30g), sea bass (30g), salmon (30g) and tuna carpaccio (30g), langustines (2pcs), prawns (2pcs), scallop (1ks)

1 os / 1 pers  
34

2 os / 2 pers  
66

4 os / 4 pers  
130