

Denný špeciál, Štvrtok, 25. Máj 2023

OYSTERS BAR

Fines de Claire/5

Royal/5,5

Gillardeau /6

Kaviár- Oscieta 15g/45

Imperial 15g/45

Beluga 15g/79

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

Marinované sardinky 100g 10

Ceviche z morského vlka (FR) (120g) 19

Carpaccio z červených kreviet so syrom Stracciatella s čerstvou čiernou hľuzovkou 80g 24

MISA Z MORSKÝCH PLODOV A RÝB: Tatarák z čerstvého tuniaka, carpaccio z morského vlka, lososa Label Rouge, tuniaka, červené krevety, langustíny a mušle Sv. Jakuba 180g 34

FERMENT CORNER

IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny: žltá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim-chi 150g 11

ANTIPASTI / INSALATONE

Údený škótsky losos (80g) s kôprovým dipom 10

Grilované britovky „Prstace“ (100g) s petržlenovou gremolatou 16

Tatarák z modro-plutvého tuniaka (O-toro 80g) s bielou reďkvičkou a černicami 22

Teľací tatarák (100g) s burratou a čerstvou čiernou hľuzovkou 22,5

Tatarák z lososa King Chnook s fermentovaným feniklom 100g 24

Jamón Cebo de Campo Ibérico 50% (26mes.) 70g 14

Jamón Ibérico de Bellota 100% (30mes.) 70g 26

Jamón Joselito Gran Reserva (36mes.) 70g 38

PRIMI

Krémová bryndzová polievka so slaninovou penou a údenou paprikou 7

Bruschetta s plátkami roastbeefu (100g), burratou a pestom z medvedieho cesnaku 22,5

Tagliatelle „AL FREDO“ s čerstvou čiernou hľuzovkou 320g 24

Hríbové curry s cícerom a basmati ryžou 300g 26

Špagety s homárom, krevetami, cherry rajčinami, cuketou v paradajkovej omáčke 350g 46

SECONDI

Filet kambaly (200g) s petržlenovou omáčkou a šalátikom z čerstvých bylín 36,5

Steak z teľacej sviečkovej (180g) s rukolou a chimichurri 36

„Rib roast“ (200g) pomaly v celku pečený Rib eye USDA Prime so zemiakovým pyrém, hráškom a gravy omáčkou 36

DOLCI

Pavlova torta s mascarpone, malinovým coulis a ovocím 10,5

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

Pražma kráľovská (800g+) 100g/7,9

Daily special: Thursday, May 25th 2023

OYSTERS BAR

Fines de Claire/5

Royal/5,5

Gillardeau /6

Caviar- Oscietra 15g/45

Imperial 15g/45

Beluga 15g/79

served with our blinis, egg white, crème fraîche and shallot

Marinated sardines 100g 10

Ceviche seabass (FR) (120g) 19

Red prawns carpaccio with Stracciatella cheese and fresh black truffle 80g 24

SEAFOOD PLATER -Fresh tuna tartar, Seabass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, prawns, scallops, langoustines 180g 34

FERMENT CORNER

IMUNITY BOOSTER- Home-made in KOGO fermented vegetable: yellow beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim-chi 150g 11

ANTIPASTI / INSALATONE

Smoked Scottish salmon (80g) with dill dip 10

Grilled razor clams „Prstace“ (100g) with parsley gremolata 16

Blue fin tuna tartar (O-toro 80g) with white radish and blackberries 22

Veal tartar (100g) with burrata cheese and fresh black truffel 22,5

Kink Chinook salmon tartar with fermented fennel 100g 24

Jamón Cebo de Campo Ibérico 50% (26m.) 70g 14

Jamón Ibérico de Bellota 100% (30m.) 70g 26

Jamón Joselito Gran Reserva (36m.) 70g 38

PRIMI

Creamy sheep cheese soup „Bryndza“ with bacon mousse and smoked red pepper 7

Bruschetta with slices of roastbeef (100g), burrata cheese and wild garlic pesto 22,5

Tagliatelle „AL FREDO“ with fresh black truffle 320g 24

Mushroom curry with chickpeas and basmati rice 300g 26

Spaghetti with lobster, shrimps, cherry tomato, zucchini in tomato sauce 350g 46

SECONDI

Turbot fillet (200g) with parsley sauce and fresh herbs salad 36,5

Veal fillet (180g) with arugula and chimichurri 36

„Rib roast“ (200g) slowly baked Rib eye USDA Prime with potato pureé, peas and gravy sauce 36

DOLCI

„Pavlova“ cake with mascarpone, raspberry coulis and fruits 10,5

CATCH OF THE DAY

- Fresh fish from our display, grilled or roasted in the salt crust

Sea Bream (800g+) 100g/7,9