

OYSTER BAR BY KOGO

KAVIÁR

Imperial 15g/35 Beluga 15g/79 Beluga 50g/280

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

USTRICE

Fines de Claire No.1/5

Gillardeau No.3/6

Royal No.2/5

Irish Supreme No.2/6

OCEAN PLATTER

Tatarák z tuniaka, carpaccio z morského vlka, lososa Label Rouge a tuniaka, langústiny, červené krevety, mušľa Sv. Jakuba

180g/39

ROYAL PLATTER

Ustrice (12ks), krevety U7 (6ks), King krab (200g), Tatarák z tuniaka (40g) a lososa Label Rouge (40g), ceviche z morského vlka (40g)

740g/149

Divoké Jumbo krevety U7 (6ks/250g) 29

„Carabineros“ - Marinované červené krevety (4ks/160g) 29

Ceviche z morského vlka (80g) 19

King krab-nohy/klepetá (200g) 69

Tatarák z tuniaka s avokádom (120g) 22,5

Sashimi z tuniaka O-toro (80g) s nakladaným zázvorom a wasabi 22

DENNÝ ŠPECIÁL, Piatok, 26. Apríl 2024

ANTIPASTI / INSALATONE

IMUNITY BOOSTER- Tanier našej unikátnej fermentovanej zeleniny 150g : zlatá repa, cvikla, karfiol, kaleráb, kyslá kapusta, zeler, Kim chi 13

Plátky telacieho mäsa „Vitello tonnato“ s tuniakovo-kaparovou majonézou 150g 18,5

Biela špargľa s prociuttom serrano, poširovaným vajíčkcom a holandskou omáčkou 150g 18,5

Hovädzí jazyk (100g) v panko strúhanke s marinovanou cibulkou a wasabi majonézou 19

Tatarák z tuniaka O-toro (80g) s čiernou hľuzovkou 26

PRIMI

Rizoto s bielou a zelenou špargľou 320g 19

Domáce rigatoni s Talianskou klobáskou Salsiccia a syrom caciocavallo v pikantnej paradajkovej omáčke 350g 19,5

Paprikáš zo sírovca so špeclami a tvarohom 350g 22

SECONDI

Grilovaný halibut (200g) s ragú zo sírovca a špargle a holandskou omáčkou 38

Jahňacia sviečková (180g) s hráškovým pyrém, kučeravým kelom a šampiňónovou omáčkou 38

DOLCI

Napoleon torta 10,5

OYSTER BAR BY KOGO

CAVIAR

Imperial 15g/35 Beluga 15g/79 Beluga 50g/280

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

OYSTER

Fines de Claire No.1/5

Gillardeau No.3/6

Royal No.2/5

Irish Supreme No.2/6

OCEAN PLATTER

Tuna tartar, sea bass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, langoustines, Gambero rosso prawns, scallop

180g / 39

ROYAL PLATTER

Oysters (12pz), Prawns U7 (7pz), King crab (200g), Tuna tartar (40g), Label Rouge salmon tartar (40g) and sea bass ceviche (40g)

740g / 149

Wild Jumbo prawns U7 (6pz/250g)	29
„Carabineros“- marinated red prawns (4pz/160g)	29
Sea bass ceviche (80g)	19
King crab-legs/ claws (200g)	69
Tuna tartar with avocado (120g)	22,5
Tuna sashimi O-Toro (80g) with marinated ginger and wasabi	22

DAILY SPECIAL, Friday, April 26th 2024

ANTIPASTI / INSALATONE

IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi 13

Veal slices „Vitello tonnato“ with tuna-capres mayonnaise 150g 18,5

White asparagus with prosciutto serrano, poached egg and hollandaise sauce 150g 18,5

Beef tongue (100g) in panko with marinated onion and wasabi mayonnasie 19

Tuna tartar O-Toro (80g) with black truffle 26

PRIMI

Risotto with white and green asparagus 320g 19

Home-made rigatoni with Italian sausage salsiccia and caciocavallo cheese in spicy tomato sauce 350g 19,5

„Paprikáš“ creamy paprika sauce with fresh „chicken on the woods“ mushrooms with spaetzle pasta 22

SECONDI

Grilled halibut (200g) with „chicken on the woods“ mushrooms and asparagus ragout with hollandaise sauce 38

Lamb fillet (180g) with pea purée, curly kale and mushroom sauce 38

DOLCI

Napoleon cake 10,5