

## RAW 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      Royal No.2/5      Gillardeau No.3/6

Sashimi z mušlí Sv. Jakuba (80g) s domácou miso pastou  
a chrumkavými kaparami 22

Carpaccio z Argentínskych kreviet so syrom Stracciatella a čerstvou  
čiernou hľuzovkou 120g 24

Marinované „Gambero rosso“-červené krevety s masao omáčkou 24

Jamón Ibérico de Bellota 100% (30mes.) 100g 34

MISA Z MORSKÝCH PLODOV A RÝB: Tatarák z čerstvého tuniaka,  
carpaccio z morského vlka, lososa Label Rouge, tuniaka, červené  
krevety, mušľa Sv. Jakuba a langustíny 180g 39

### DIVÝ MODROPLUTVÝ TUNIAK

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

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

## DENNÝ ŠPECIÁL, Streda, 3. Apríl 2024

### ANTIPASTI / INSALATONE

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

Rímsky šalát s tuniakovou omáčkou, kaparami a vajítkom 200g 16,5

Hliva so zemiakovými kroketami a penou z bryndze 150g 18

### PRIMI

Špagety so stracciatellou, pestom a sušenými paradajkami 320g 19

Rizoto „Nero di seppia“ s grilovanou sépiou 350g 20

Špagety s nohami kraba kráľovského (80g), hráškom a bisque 59

### SECONDI

Treska na grile (200g) s čiernym kelom a omáčkou z ančovičiek 36

Čerstvý Aljašský King krab – nohy & klepetá s maslom a estragónovým  
crème fraîche (min.250g) 100g/38

Teľacia pečienka (220g) vyprášaná v panku strúhanke so zemiakovou  
kašou a pak choi 29

### DOLCI

Vanilková panna cotta s malinovým coulis 8

Vanilkový cheesecake s bielou čokoládou 10,5

## RAW 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**      **Royal No.2/5**      **Gillardeau No.3/6**

Sashimi scallops (80g) with miso paste and crunchy capers 22

Argentinian prawns carpaccio with Stracciatella and fresh black truffle 120g 24

Marinated „Gambero rosso“ -red prawns with masao sauce 24

Jamón Ibérico de Bellota 100% (30m.) 100g 34

SEAFOOD PLATTER - Fresh tuna tartar, Seabass carpaccio, Label Rouge salmon carpaccio, tuna carpaccio, Gambero rosso prawns, scallop and langoustines 180g	39
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### WILD BLUE-FIN TUNA

Tuna sashimi (80g) with marinated ginger and wasabi 22

Tuna tartar with avocado (120g) 22,5

## DAILY SPECIAL, Wednesday, April 3<sup>rd</sup> 2024

### ANTIPASTI / INSALATONE

IMMUNITY BOOSTER- Unique home-made fermented vegetable platter 150g: -golden beetroot, beetroot, cauliflower, kohlrabi, fermented cabbage, celery, Kim chi	13
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Romaine lettuce salad with tuna sauce, capers and egg 200g 16,5

Oyster mushrooms with potato croquettes and sheep cheese mouse 150g 18

### PRIMI

Spaghetti with stracciatella, pesto and dried tomato 320g 19

Risotto „Nero di seppia“ with grilled cuttlefish 350g 20

Spaghetti with king crab legs (80g), peas and bisque 59

### SECONDI

Grilled cod fish (200g) with black cabbage and anchovy sauce 36

Fresh Alaskan King crab – legs & claws with butter and tarragon crème fraîche (min.250g)	100g/38
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Veal liver (220g) fried in panko breadcrumbs with potato purée and pak choi 29

### DOLCI

Vanilla panna cotta with raspberry coulis 8

Vanilla cheesecake with white chocolate 10,5