

Degustation menu*Fried snail in celery pure*

★

*Czech mushroom barley risotto,
roasted Foie Gras, truffle reduction,
rocket*

★

Capuccino „kulajda“

★

*Nile pearch ballotine,
sweet potatoe espum, lobster sauce,
fennel, lemon caviar*

★

*Filet mignon with vegetable sauce,
coconut milk, roasted vegetables,
goose fat potato confit with tahini
paste, truffle mayonnaise and
spring onions*

★

Poppy seed dumplig Crème de Marrons

1450,-

Appetizers*Fried snails in celery pure*
320,-*Grilled tiger prawns, mango avocado tartare*
320,-*Frog legs on garlic and tomato*
320,-*Beef tartate with trufffe*
320,-**Soup***Bouillabaisse*
190,-**Main course***Roasted deer loin, rosehip sauce, chestnut mash,
cranberries, vegetable chips*
495,-*Slow roasted duck / goose leg, red cabbage,
Carlsbad dumpling*
495,-*Farm chicken involtini chamon serano, saffron
risotto, ratatouille*
495,-*Iberian pork tenderloin, truffle gnocchi, baby
spinach, garlic confit, pork jus, onion chudtney*
495,-*Mushroom risitto with beef tenderloin*
495,-**Desserts***Poppy seed dumpilng, Crème de Marrons*
220,-*Creme brulée with fruit*
220,-*Crepés suzette*
220,-

Lumière

Lumière



***New Year's Eve
On the Lumière
30.12.2024 -
01.01.2025***

Lumière

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