

SPECIAL MENU

DUCK AND GOOSE FESTIVAL

COLD STARTER

Smoked goose breast, duck foam, pickled raisins cream,
shallot jam, poppy seed brioche ^{*1,3,7}

110g / 14,9 €

SOUP

Duck velouté, bread dumpling with duck liver,
duck hearts, dehydrated cabbage leave ^{*1,3,7}

0,33l / 8,90 €

WARM STARTER

Grilled foie gras, fried plum dumpling,
frozen foie gras chippings, sauce from Matyšák bio grape juice ^{*1,3,7}

100g / 19,5 €

MAIN COURSE

Sous vide duck breast, duck leg croquette, pumpkin,

pear, pomegranate sauce *^{1,3,7}

180g / 22,90 €

Confit duck leg, caramelized cabbage with apples,

potatoe 'lokša' pancake, bread dumpling *^{1,3,7}

400g / 19,90 €

FOR SHARING (order min. 48h before)

Whole baked duck

2200g / 75 €

(approx. for 4 guests)

Whole baked goose

4400g / 110 €

(approx. for 5 guests)

SIDE DISHES

200g Stewed white cabbage – 4,9€

200g Glazed red cabbage – 4,9€

1pc Potatoe 'lokša' pancake *¹ – 1,9€

160g Steam dumplings *^{1,3,7} – 2,9€

160g Bread dumplings *^{1,3,7} – 3,7€

100g Selection of pickled vegetable – 2,9€