

SUNDAY'S BRUNCH – SEAFOOD AND FISH 28.09.2025

12:30 – 15:30

Appetizers

Creuse and oysters with shallots and wine vinegar, lemon, lime
Maki and nigiri sushi variations
Marinated salmon with beetroot and avocado
Mini poke bowl with tuna
Quail egg with salmon caviar and crispy toast
Shrimp marinated in garlic and chili with tomato salsa
Mussels with wine and tomatoes
Octopus in aspic
Assorted seafood on ice (lobster, langoustines, whole shrimp)
Fried tiddlers

Soup

Bouillabaisse with fish
Tom Yum soup

Main course and side orders

Fried beer battered black cod
Vongole mussels with zucchini risotto
Sole with curry sauce and crispy vegetables
Grilled monkfish with sun-dried tomato and cream sauce
Oysters au gratin with leaf spinach
Swordfish steak with Jerusalem artichoke puree
Potatoe Fries
Grilled vegetables
Jasmine rice

French desserts

Éclair pistachio
Macarons (lichee with lime gel, pecan with tangerine)
Mille feuille (vanilla, raspberry, strawberry)
Tart tatin
Tartlets
Profiteroles
Madeleines
Baba au rum (mini-cakes dipped in rum)
Paris Brest chocolate hazel nut
Meringue with lime and strawberry flavour

1.950czk / per person