

## Appetizer

<b>Crayfish with cajun sauce</b> <sup>4, 14</sup> Crayfish to taste served with spice cajun sauce	85 Czk
<b>Fine de Claire N°2 with mango Pico de Gallo</b> <sup>14</sup> Easy and soft meat	109 Czk
<b>Sentinelles N°1 with mango Pico de Gallo</b> <sup>14</sup> Premium French/Irish oyster with firm yet tender meat	145 Czk
<b>Gillardeau N°2 with mango Pico de Gallo</b> <sup>14</sup> French oyster, with a harder texture	175 Czk
<b>Gratin oyster</b> <sup>3,4,7,14</sup> 190 Czk Baked oyster topped with yuzu-infused hollandaise sauce, finished with salmon roe	
<b>Cold Platter</b> <sup>14</sup> 2x Fine de claire, 2x Sentinelle, 2x Gillardeau, 300g romanian crayfish, 100g Greenland prawns, 60g Tuna Sashimi, Nori, Ponzu	1850 Czk
<b>Crayfish butter with brioche</b> <sup>1,7,14</sup>	210 Czk
<b>Marinated Sardines with brioche</b> <sup>4</sup>	345 Czk

## Tapas

*Dishes designed to share and to start the dinner with balanced fresh flavours*

<b>Octopus hot dog</b> <sup>1, 3, 7, 10, 14</sup> Brioche, grilled octopus, herbal coleslaw, cheddar gratin and fresh jalapenos	390 Czk
<b>Salmon tartare</b> <sup>1,3,4,6,7,10,11</sup> Hand-Cut Salmon Tartare with tropical mango, Japanese spiced mayo and rice chips	390 Czk
<b>Seabass Carpaccio</b> <sup>4,9</sup> Seabass Carpaccio, passion fruit leche de tigre, and charred baby corn	395 Czk
<b>Scallop Ceviche</b> <sup>2,4,9,14</sup> Scallop ceviche, mango leche de tigre, pickled yellow beetroot, crayfish chips	415 Czk
<b>Fritto misto</b> <sup>1, 4, 14</sup> Mix of seafood: baby octopus, calamari, prawns deep fried and crunch with minty sour cream dip	370 Czk

## Mains Courses

<b>Tijuana fish tacos 2pc</b> <sup>1, 4, 7</sup>	430 Czk
Maize tortilla on cheddar crust, topped with pickled cabbage, crisp cod, avocado mousse, pico de gallo	
<b>Fish Burger</b> <sup>1,3,4,7,14</sup>	490 Czk
Cod, salmon, dorado patty mix, oyster mayo, gruyere cheese house pickles, fennel salad, gruyere butter milk sauce	
<b>Rakin Fish &amp; Chips</b> <sup>1,3,4,7</sup>	550 Czk
Fried Yogurt-Marinaded Dorado, garlic baby potatoes, and tartare sauce	
<b>Tuna, Thai salad</b> <sup>1,4,5,6,8,11,14</sup>	560 Czk
Fresh tuna, grilled on La Plancha, sits on top of a fresh thai inspired salad, with peanut dressing	
<b>Grilled salmon, wild broccoli</b> <sup>4,7,11</sup>	570 Czk
Grilled salmon, wild broccoli, lemon butter sauce, chilli oil	
<b>Grilled dorado and endives on salsa romesco</b> <sup>4,8, 11</sup>	560 Czk
Dorado a la Plancha, endives, and Catalan romesco	
<b>Risotto Nero and grilled octopus</b> <sup>4, 7,9,14</sup>	650 Czk
Risotto with Squid ink, tender grilled octopus, and parsley mayo	
<b>Gnocchi on crayfish bisque and half grilled lobster</b> <sup>1,2,4,7,9</sup>	990 Czk
Housemade Gnocchi, half lobster, and crayfish bisque	

*\*you can add the other **half of the lobster** to your dish for an additional 800 Czk*

## Aquarium

<b>Lobster with fries, aioli, hot cajun</b> <sup>1,3,4,7,14</sup>	1750 Czk
Canadian Lobster is roasted on butter and lemon, comes with fries, aioli and our spicy hot cajun	
<b>Brown Crab with corn, brioche</b> <sup>1,7,14</sup>	1180 Czk
Fresh British Crab, served with roasted corn and brioche, come with caramelized butter sauce.	

## Shellfish to share <sup>4,7,9</sup>

<b>Greenland prawns 500 g</b> <sup>14</sup>	550 Czk
Delicate size, sweet and tender meat	
<b>Tiger prawns 500 g</b> <sup>14</sup>	655 Czk
Classic size, sweet and soft meat	
<b>Argentinian red prawns 500 g</b> <sup>14</sup>	750 Czk
Delicatess from argentinian cold ocean, is a big size prawns with red colour and perfect texture	
<b>Crayfish 500 g</b> <sup>14</sup>	850 Czk
From Danube River, our crayfish has a soft meat inside the shell with a rich flavour	

**Garlic and cream** - creamy and garlic sauce on top

**Cajun** - Louisiana spicy sauce, made from tomatoes with a strong flavour of cajun species and smoky flavour

**Classic** - herbs and spices adding an easy fresh flavour

We have a 10% auto gratuity for **groups of 8 people or more**  
List of allergens on request from service

**Louisiana boil** 2950 Czk  
700g louisiana crayfish, 300g tiger prawns 300g mussels,, 300g Greenland prawns, corn, grenaille, sausages, brioche, cajun dip

**Louisiana KING boil** 5850 Czk  
700g louisiana crayfish, 300g tiger prawns 300g mussels,, 300g Greenland prawns, **lobster, and crab**, corn, grenaille, sausages, brioche, cajun dip

*\*If, for any reason, you don't eat pork, we also offer a version with **Marinara** sauce*

## Side dishes

**French Fries** <sup>1</sup> 95 Czk  
**Patatas Bravas** 110 Czk  
**Butter brioche** <sup>1,14</sup> 115 Czk  
**Corn on the cob** <sup>7</sup> 95 Czk

## Dips

**Aioli** <sup>3,10</sup> 55 Czk  
**Chipotle mayo** <sup>1,4,6</sup> 55 Czk  
**Brown butter** <sup>1</sup> 65 Czk  
**Cajun** <sup>1,4,6</sup> 85 Czk  
**Tartare sauce** <sup>3,10</sup> 55 Czk

## Dessert

**Flambéed Pineapple Tartare** <sup>7</sup> 235 Czk  
Rum-Flambéed Pineapple, vanilla ice cream, and coconut crumble

**Mandarin crème brûlée** <sup>3,7</sup> 220 Czk  
Mandarin Crème Brûlée with caramelized crust

**Berry Mascarpone Pancakes** <sup>1,3,7</sup> 250 Czk  
Pancakes on mascarpone foam, marinated red berries and raspberry ice cream

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