

Soft drinks

	0,5l
Water still/sparkling	55 Kč
	0,1l
Kombucha Rose/Rice	85 Kč

Non - alcoholic wines

	1dcl	bottle
Mayer am Pfarrplatz - Bubbles Prickelnd	140 Kč	950 Kč
Mayer am Pfarrplatz - White Cuvée	120 Kč	850 Kč

Wines by glass

1dcl

Sparkling wines

J. Stávek – Funky Bubbles 2023 Brut Nature	140 Kč
<i>(Muscat, Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	
Ventura Solera – Reserva Brut Nature NV	140 Kč
<i>(Macabeu, Xarel·lo, Parellada), Es, Penedès</i>	
Raventós i Blanc – Brut Nature 2022	165 Kč
<i>(Macabeu, Xarel·lo, Parellada), Es, Penedès</i>	
André Roger – Nuance de Noirs, 1er Cru Brut NV	370 Kč
<i>(Pinot Noir), Fr, Champagne Montagne de Reims</i>	

White wines

Vitas – Pinot Blanc 2020	180 Kč
<i>Cz, Morava, Velkopavlovická, Brumovice</i>	
Bader - Riesling 2023	150 Kč
<i>De, Rheinhessen</i>	
Pardas – Rupestris 2023	140 Kč
<i>(Xarel·lo, Malvasia de Sitges), Es, Penedès</i>	

Orange/rose wines

Tři Čtvrtě – Qiller 2022, Ryšák	130 Kč
<i>(Saint Laurent, Irsai Oliver), Cz, Morava, Velkopavlovická, Bořetice</i>	
Milan Nestarec - Hedonista 2021/2023	140 Kč
<i>(Gruner Veltliner), Cz, Morava Velkopavlovická, Velké Bílovice</i>	

Red wine

Ota Ševčík – Frankovka 2023	140 Kč
<i>Cz, Morava Velkopavlovická, Bořetice</i>	

Beer

	0,33l	0,5l
Stella Artois tap	68 Kč	98 Kč
Hoegaarden tap	90 Kč	129 Kč
Corona extra	99 Kč	
Staropramen non-alco	69 Kč	

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

Appetizer

- Crayfish with cajun sauce** ^{4, 14} 69 Kč
Crayfish by piece served with spice cajun sauce
- Fine de Claire N°2 with mango Pico de Gallo** ¹⁴ 109 Kč
Fresh Oyster from France, easy and soft meat inside the shell, served with mango and shallot, fresh acid salsa
- Gillardeau N°2 with mango Pico de Gallo** ¹⁴ 165 Kč
Fresh Oyster from France, with a stronger and tasty meat inside the shell, served with mango and shallot fresh acid salsa

Soup

- Andalusia Gazpacho** ³ 189 Kč
Cold soup, made from fresh tomatoes blended to a smooth texture. Comes from Andalusia, a region in Spain, perfect summer flavor

Tapas

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

- Tuna tataki** ^{1, 4, 6, 11} 345 Kč
Japanese style tuna, coated in sesame seeds, served with marinated cucumber/mango salad, and house made ponzu
- Mexican Salmon tartare** ^{4, 10} 330 Kč
Raw diced salmon marinated in mexican citrus sauce, served with toasted corn, avocado mousse and crisp tortilla
- Fritto misto** ^{1, 4, 14} 355 Kč
Perfect mix of seafood: baby octopus, calamari, prawns and sardines deep fried and crunch, served with our minty sour cream dip
- Tropical coconut prawns** ^{1, 14} 315 Kč
Crunch prawns coated in coconut flakes, served with our avocado mousse, which is a mix of avocado, lime juice, and shallots blended to a smooth texture

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Mains Courses

Octopus hot dog ^{1, 3, 7, 10, 14}

390 Kč

A twist on the classic hot dog, ours is made with tender grilled octopus, herbal coleslaw, cheddar gratin and fresh jalapenos for contrast

Tijuana fish tacos 2pc ^{1, 4, 7}

365 Kč

Maize tortilla on cheddar crust, topped with pickled cabbage, crisp cod, avocado mousse and fresh pico de gallo

Grilled tuna, tamarind peanut mango salad ^{1,4,5,6,8,11,14}

450 Kč

Fresh tuna from Spain, grilled medium rare, sits on top of a fresh thai inspired salad, with peanut dressing and sour mango

Pike perch, grilled pak choi, yuzu hollandaise sauce ^{3,4,7,10}

435 Kč

Fresh from Netherlands, white fish, grilled pak choi with hollandaise sauce made from an acid yuzu flavour

Belgian Mussels with French Fries, aioli ^{7,9,14}

420 Kč

Inspired in the belgian flavour, the mussels are steamed on butter and white wine sauce, served with our house made fries

Aquarium

Lobster with fries, aioli, hot sambal ^{1,3,4,7,14}

1600 Kč

Fresh Canadian Lobster from the aquarium, cooked by order in our kitchen, is roasted on butter and lemon, comes with fries, aioli and our spicy hot sambal

Brown Crab with corn, baguette ^{1,7,14}

980 Kč

Fresh British Crab from the aquarium, cooked by order, served with roasted corn and fresh grilled baguette, come with caramelized butter sauce.

Shellfish to share ^{4,7,9}

choose sauce:

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

Greenland prawns 500 g ¹⁴

520 Kč

Small prawns from Norway

King prawns 500 g ¹⁴

565 Kč

Classic size, sweet and soft meat

Argentinian red prawns 500 g ¹⁴

720 Kč

Delicately from argentinian cold ocean, is a big size prawns with red colour and perfect texture

Crayfish 500 g ¹⁴

820 Kč

From Danube River, our crayfish has a soft meat inside the shell with a rich flavour

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Seafood selection	2250 Kč
(300g King prawns, 300g Argentinian red prawns, 300g Greenland prawns, 300g Crayfish, French fries, Baguette, Miso mayo, Sour dip)	

For Wine/Snacks

Marinated Olives	150 Kč
Citrus-herb marinated olives	

Marinated Sardines with baguette ⁴	290 Kč
Spanish marinated sardines in olive oil served with toasted baguette	

Side dishes

Garden salad ¹⁰	95 Kč
Fresh leaves and cherry tomatoes and red wine vinaigrette	

French Fries ¹	95 Kč
House made fries	

Baguette ¹	95 Kč
Freshly toasted in butter, 4 pieces	

Grilled vegetables ⁷	95 Kč
From the garden to our grill, broccoli, paprika, zucchini and carrots with olive oil	

Dips

Aioli ^{3, 10}	55 Kč
House made aioli with confit garlic	

Hot Sambal ^{1, 4, 6}	55 Kč
House made Indonesian spicy sauce	

Brown butter ¹	60 Kč
Caramelized butter sauce	

Tartare sauce ^{3, 10}	55 Kč
House made tartare, with red onion, gherkins and capers	

Dessert

Flambe pineapple with salted caramel cream ⁷	180 Kč
Marinated pineapple in rum and star anise, flambee. and topped with salted caramel cream	

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Spirits	40ml
Glenmorangie original	160 Kč
Ardbeg Ten	215 Kč
Belvedere	130 Kč
Eminente	110 Kč
Plymouth	120 Kč
Volcan - Blanco	160 Kč
Hennessy V.S.	140 Kč

Wine List

Sparkling wines	bottle
J. Stávek – Funky Bubbles 2023 Brut Nature <i>(Muscat Gruner Veltliner, Sauvignon Blanc), Cz, Velkopavlovická, Němčičky</i>	830 Kč
Vitas - Forest Brut Nature 2023 <i>(Saint Laurent, Blaufrankisch), Cz, Morava, Velkopavlovická</i>	800 Kč
Ventura Solera – Reserva Brut Nature NV <i>(Macabeu, Xarel·lo, Parellada), Es, Penedès</i>	850 Kč
Joseph Fritsch – Crémant d'Alsace, Brut NV <i>(Pinot Auxerrois, Pinot Blanc, Riesling), Fr, Alsace</i>	980 Kč
Raventós i Blanc – Brut Nature 2022 <i>(Macabeu, Xarel·lo, Parellada), Es, Penedès</i>	1150 Kč
Raventós i Blanc – De La Finca Brut Nature 2020 <i>(Macabeu, Xarel·lo, Parellada), Es, Penedès</i>	1960 Kč
Pinot-Chevauchet – Génomèreuse, Brut Nature NV <i>(Pinot Meunier), Fr, Épernay</i>	2550 Kč
André Roger – Nuáncé de Noirs, 1er Cru Brut NV <i>(Pinot Noir), Fr, Montagne de Reims</i>	2650 Kč
Varnier-Fannièrè – Brut Zéro, Brut Nature NV <i>(Chardonnay), Fr, Côte des Blancs Ávize</i>	2950 Kč
Varnier-Fannièrè – Esprit de Craie Rosé, Extra Brut NV <i>(Chardonnay Pinot Noir), Fr, Côte des Blancs Ávize</i>	2950 Kč
J.M Seleque - Solessanse, Extra Brut NV <i>(Chardonnay, Pinot Meunier, Pinot Noir) Fr, Valle de Marne Eperney</i>	3400 Kč
Ruinart – R de Ruinart, Brut NV <i>(Chardonnay, Pinot Noir, Pinot Meunier), Fr, Champagne Reims</i>	3500 Kč
Elise Dechannes – Essentielle, Brut Nature 2020 <i>(Pinot Noir), Fr, Champagne Côte des Bar, Les Riceys</i>	4320 Kč
Ruinart – Blanc de Blancs, Brut NV <i>(Chardonnay), Fr, Champagne Reims</i>	4800 Kč
Ruinart – Rosé, Brut NV <i>(Pinot Noir, Chardonnay), Fr, Champagne Reims</i>	4800 Kč

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White wines	bottle
Monology - Krefty S 2023 <i>(Sauvignon Blanc), Cz, Morava, Velkopavlovická, Rakvice</i>	850 Kč
Tři čtvrtě – Veltlínské zelené 2022 <i>Cz, Morava (Velkopavlovická)</i>	900 Kč
Vitas – Pinot Blanc 2020 <i>Cz, Morava, Velkopavlovická, Brumovice</i>	1300 Kč
Milan Nestarec – Umami 2021 <i>(Red Traminer), Cz, Morava Velkopavlovická, Velké Bílovice</i>	1550 Kč
Bader - Riesling 2023 <i>De, Rheinhessen</i>	980 Kč
La Mer – Verdejo 2024 <i>Es, Tierra de Castilla</i>	650 Kč
Pardas – Rupestris 2023 <i>(Xarel·lo, Malvasia de Sitges), Es, Penedès</i>	870 Kč
Envinate – Benje Blanco 2023 <i>(Listán Blanco), Es, Tenerife Canaria</i>	1450 Kč
Jean Collet – Sauvignon Blanc Saint-Bris 2022 <i>Fr, Bourgogne Saint-Bris</i>	1200 Kč
François Villard – Marsanne Roussanne 2023 <i>Fr, Rhône</i>	1350 Kč
Rolet – Arbois Chardonnay 2022 <i>Fr, Jura (Arbois)</i>	1570 Kč
Justin Boxler - Gewürztraminer Kalkofen 2022 <i>(Gewürztraminer), Fr, Alsace</i>	1650 Kč
Domaine Bersan - Chablis 2022 <i>(Chardonnay), Fr, Bourgogne Chablis</i>	1900 Kč
Jean Collet – Chablis 1er Cru Vaillons 2022 <i>(Chardonnay), Fr, Bourgogne Chablis</i>	2350 Kč
Manfredi – Grecanico 2023 <i>It, Sicilia</i>	1900 Kč

Orange/rose wines	bottle
Tři Čtvrtě – Qiller 2022, Ryšák <i>(Saint Laurent, Irsai Oliver), Cz, Morava, Velkopavlovická, Bořetice</i>	820 Kč
Milan Nestarec - Hedonista 2021/2023 <i>(Gruner Veltliner), Cz, Morava Velkopavlovická, Velké Bílovice</i>	850 Kč
Dlúhé Grefty - Alba Rosales 2023 <i>(Gewürztraminer), CZ, Moravia – Slovákco, Mutěnice</i>	1345 Kč
Can Sumoi - La Rosa 2022 <i>(Sumoll, Parellada, Xarel·lo), Es, Penedès</i>	800 Kč
Ramon Jané – Ovella Negra 2023 <i>(Garnatxa Blanca, Malvasia de Sitges), Es, Penedès</i>	1130 Kč

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Red wines	bottle
Ota Ševčík – Frankovka 2023 <i>Cz, Morava Velkopavlovická, Bořetice</i>	980 Kč
Envínate – Albahra 2022 <i>(Garnacha Tintorera, Moravia Agria), Es, Castilla-La Mancha Almansa</i>	1060 Kč
Domaine Arnoux – Savigny-lès-Beaune 2018 <i>(Pinot Noir), Fr, Bourgogne Savigny-lès-Beaune</i>	1700 Kč
Château Soussane – Margaux 2018 <i>(Merlot, Cabernet Sauvignon, Carménère), Fr, Bordeaux Margaux</i>	2050 Kč
Marisa Bacher – Barbera d'Alba 2022 <i>It, Piemonte Alba</i>	1650 Kč
Castell'in Villa – Chianti Classico 2019 <i>(Sangiovese), It, Toscana Chianti</i>	1800 Kč
Ca' di Press – Barolo Perno 2020 <i>(Nebbiolo), It, Piemonte Barolo – Monforte d'Alba</i>	3980 Kč

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