



FOOD
MENU

EXPERIENCE ON THE ROOF OF PRAGUE

Welcome to our restaurant and rooftop bar, where a combination of exquisite world flavours and views of city skyline await you.

Our menu is created by Chef Karel Caldr, who has put his experience from Michelin restaurants and brings you a selection of the best of world cuisine. Each dish is designed with an emphasis on freshness, quality and uniqueness to make your experience under the open sky truly unforgettable.

**WE WISH YOU AN EXCEPTIONAL EVENING
FULL OF FLAVOUR AND INSPIRATION.**



STARTERS FOR SHARING

HOMEMADE POTATO CHIPS

Homemade potato chips with truffle mayonnaise and fresh truffle

3, 10, 12, 14

325 CZK

SELECTION OF CHEESES

1, 7

710 CZK

SELECTION OF CHARCUTERIE

1, 10

710 CZK

ASSORTMENT SELECTION OF CHEESE AND CHARCUTERIE

1, 7, 10

980 CZK

VARIATIONS OF CANAPÉS 15 PCS

6pcs of Grissini/Parma ham/arugula, 3pcs of beef tartare/truffle/chips, 3pcs of rye bread/cream cheese/smoked salmon, 3 pcs of burrata/sundried tomatoes

1, 7

780 CZK

CANTABRIAN ANCHOVIES

Cantabrian anchovies with whipped butter and baguette

1, 4, 7

550 CZK

HOMEMADE PASTRAMI

Homemade pastrami with herb mayonnaise

1, 3, 10

520 CZK



STARTERS

STUFFED JALAPEÑOS 3 pcs

3pcs stuffed Jalapeños with cheese and herbs with tomato salsa

7

420 CZK

3pcs stuffed Jalapeños with cheese and herbs with tomato salsa
and 3pcs of grilled schrimp

7

660 CZK

VARIATIONS OF TUNA

Tuna tartare and tuna tataki with cucumber jelly, ponzu and carrot reduction

3, 10, 12, 14

540 CZK

VITELLO TONNATO

Vitello Tonnato with anchovy-caper dressing

3, 4, 7, 10

490 CZK

FRIED PATAGONIAN CALAMARI

Fried Patagonian calamari in tempura with aioli mayonnaise

1, 3, 7, 12

520 CZK

CZECH STEAK TARTARE

Czech speciality

Steak tartare with Worcestershire sauce, garlic, mustard, shallots, chives,
egg yolk and crispy bread

1, 7

495 CZK

OLOMOUC CURD CHEESE

Czech speciality

Olomouc curd cheese with garlic, chilli and spice

1, 7

340 CZK



SOUPS

CHICKEN BROTH

Chicken broth with vegetables

1, 3

220 CZK

POTATO CREAM

Potato cream with truffle

1, 3

220 CZK

SALADS

MIXED SALAD WITH TOMATOES

Mixed salad with Datterino tomatoes and dressing

1, 4, 7

260 CZK

CAESAR SALAD

Caesar salad with anchovy dressing

1, 3, 7, 10

280 CZK

CAESAR SALAD WITH CHICKEN

Caesar salad with grilled chicken, herb croutons and bacon

1, 3, 7, 10

390 CZK



MAIN DISHES

SMOKED SALMON

Smoked salmon with dill foam, croquettes and dill

2, 3, 4, 7, 14

550 CZK

CAULIFLOWER RISOTTO WITH GRILLED CHEESE

Cauliflower risotto with grilled Halloumi cheese

7, 9

550 CZK

SAFFRON RISOTTO WITH SHRIMPS

Saffron risotto with Argentinian shrimps

2, 4, 7

790 CZK

CODFISH

Codfish with mashed potatoes, wild broccoli and beurre blanc sauce

4, 7

790 CZK

GRILLED OCTOPUS

Grilled octopus with creamy Sardinian fregola, chorizo and parmesan

1, 2, 4, 7, 9, 14

790 CZK

TAGLIATELLE WITH BLACK TRUFFLE

Tagliatelle with parmesan sauce and black truffle

1, 3, 7

650 CZK

GNOCCHI WITH SALSICCIA IN WHITE WINE

Gnocchi with butter sauce, white wine, salsiccia, sundried tomatoes and

arugula

1, 3, 7, 12

580 CZK



AGED MEATS

USDA PRIME - AGED RIB EYE 300GR

USDA Prime - mature Rib Eye / Black Angus Hereford fed on grain,
small mixed salad with cherry tomatoes

7

1750 CZK

USDA PRIME - DRY AGED BEEF TENDERLOIN 200GR

USDA Prime - dry aged beef tenderloin / Black Angus Hereford fed on grain,
small mixed salad with cherry tomatoes

7

1260 CZK

USA - WET AGED FLANK STEAK 200GR

USA - wet aged Flank Steak / Black Angus Hereford fed on grain,
small mixed salad with cherry tomatoes

7

790 CZK

SIDES & SAUCES

BLANCHED VEGETABLES

190 CZK

VEGETABLE TEMPURA

1

260 CZK

FRENCH FRIES

1

160 CZK

MASHED POTATOES

7

160 CZK

WHIPPED BUTTER WITH

BREAD

1

145 CZK

DEMI GLACE

7, 9, 10

130 CZK

PEPPER

7, 9, 10

145 CZK

TRUFFLE

7, 9, 10

155 CZK

FOIE GRAS

7, 9, 10

155 CZK



DESSERTS

CHOCOLATE SPHERE

Chocolate sphere with white chocolate vanilla cream and amarena cherries

1, 3, 5, 6, 7, 8, 11, 13

360 CZK

DUMPLINGS WITH CREAM

Czech speciality

Raised dumplings with eggnog sauce

1, 3, 5, 6, 7, 8, 11, 13

360 CZK

CHOCOLATE FONDANT

Nyangbo dark chocolate fondant and white cocoa ice cream

1, 3, 5, 6, 7, 8, 11, 13

360 CZK

COCONUT

Coconut-caramel dulce mousse and coconut cartridge

1, 3, 5, 6, 7, 8, 11, 13

310 CZK

HAZELNUT

Hazelnut milk chocolate mousse and hazelnuts in syrup

1, 3, 5, 6, 7, 8, 11, 13

310 CZK

CZECH EGGNOG SPIKE

1, 3, 5, 6, 7, 8, 11, 13

290 CZK

STRAWBERRY TIRAMISU

1, 3, 5, 6, 7, 8, 11, 13

250 CZK

CARAMEL "VĚTRNÍK"

Czech speciality

1, 3, 5, 6, 7, 8, 11, 13

250 CZK



DESSERTS

POTATO DUMPLINGS

Czech speciality

Potato dumplings with poppy seeds, plum jam and butter

1, 3, 7

290 CZK

Potato dumplings with breadcrumbs, cinnamon and butter

1, 3, 7

290 CZK



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