



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

with truffle mayonnaise and fresh truffle

325 CZK

SELECTION OF CHEESES

710 CZK

SELECTION OF CHARCUTERIE

710 CZK

ASSORTMENT SELECTION OF CHEESE AND CHARCUTERIE

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

780 CZK

CANTABRIAN ANCHOVIES

with whipped butter and baguette

550 CZK

HOMEMADE PASTRAMI

with herb mayonnaise

520 CZK



STARTERS

NORWEGIAN SALMON GRAVLAX

with wasabi mayonnaise, marinated cucumber and dill

460 CZK

TUNA TARTARE

with vegetables, coriander dressing and a rice chip

540 CZK

GARLIC SHRIMP

with chili, white wine, butter sauce, and bread

690 CZK

ROASTED FOIE GRAS

with caramelized apples and port wine sauce

560 CZK

BRUSCHETTA WITH BACCALÀ

scrambled eggs with black truffle, cime di rapa, and Taleggio fondue

560 CZK

US PRIME BEEF TARTARE

with Jerusalem artichoke, potato foam, creamy egg, and black cabbage

495 CZK

VITELLO TONNATO

with anchovy-caper dressing

490 CZK

FRIED PATAGONIAN CALAMARI

in tempura with aioli mayonnaise

520 CZK

OYSTERS - FINE DE CLAIRE NO. 2

variation of sauces - mignonette, tabasco and Kikkoman soy

155 CZK/piece

OYSTERS - GILLARDO NO. 2

variation of sauces - mignonette, tabasco and Kikkoman soy

195 CZK/piece



SOUPS

BLACK SALSIFY SOUP

with beef confit croquette and crispy kale

285 CZK

BEEF CONSOMMÉ

with vegetables and tortellini

235 CZK

SALADS

MIXED SALAD

with Datterino tomatoes and dressing

260 CZK

CAESAR SALAD

with anchovy dressing

280 CZK

GOAT CHEESE SALAD

baked in filo pastry with beetroot

550 CZK

CAESAR SALAD WITH CHICKEN

herb croutons and bacon

390 CZK

CAESAR SALAD WITH GRILLED TUNA

herb croutons and bacon

590 CZK



MAIN DISHES

RIGATONI AL AMATRICIANA

with guanciale, onion confit, and pecorino cheese

485 CZK

TAGLIATELLE WITH WILD BOAR RAGÙ

garlic cream, and butter glazed vegetables

560 CZK

TAGLIATELLE WITH BLACK TRUFFLE

and parmesan sauce

650 CZK

RISOTTO NERO WITH GRILLED CALAMARI

and tomato coulis

640 CZK

COD FISH WITH WASABI MASHED POTATOES

with broccolini and Béarnaise sauce

880 CZK

OCTOPUS WITH CREAMY TOMATO FARRO

Swiss chard, Ventricina salami chips, and beurre blanc sauce

790 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

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

1260 CZK

USA GREATER OMAHA - DRY AGED TOMAHAWK

USA - dry aged tomahawk from the American Midwest, small mixed salad with
cherry tomatoes

460 CZK/100g

USA - WET AGED FLANK STEAK 200GR

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

790 CZK

SIDES & SAUCES

BLANCHED VEGETABLES

190 CZK

DEMI GLACE

130 CZK

VEGETABLE TEMPURA

260 CZK

PEPPER

145 CZK

FRENCH FRIES

160 CZK

TRUFFLE

155 CZK

MASHED POTATOES

160 CZK

FOIE GRAS

155 CZK

WHIPPED BUTTER WITH

BREAD

145 CZK



DESSERTS

CHOCOLATE SPHERE

with white chocolate vanilla cream and amarena cherries

360 CZK

DUMPLINGS WITH CREAM

Czech speciality

Raised dumplings with eggnog sauce

360 CZK

CHOCOLATE FONDANT

Nyangbo dark chocolate fondant and white cocoa ice cream

360 CZK

COCONUT

Coconut-caramel dulce mousse and coconut cartridge

310 CZK

HAZELNUT

Hazelnut milk chocolate mousse and hazelnuts in syrup

310 CZK

CZECH EGGNOG SPIKE

290 CZK

STRAWBERRY TIRAMISU

250 CZK

CARAMEL "VĚTRNÍK"

Czech speciality

250 CZK

POTATO DUMPLINGS

Czech speciality

with poppy seeds, plum jam and butter

290 CZK

with breadcrumbs, cinnamon and butter

290 CZK



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*According to Regulation (EU) No 1169/2011 of the European Parliament and of the
EU Council on the provision of information on food information to consumers.
The regulation defines 14 allergens whose presence in food or drink are obliged to inform.
The presence of allergens you will be informed on request by the staff.*

