

PRE-THEATRE DINNER

3 CHODY ZA 17,90 €

~ DENNE OD 16:00 DO 18:30 ~

PREDJEDLO

Rooster Broth Soup

Silný vývar z kohúta, fašové knedlíky s Foie Gras, brunoise zelenina

alebo

Fishcake

Udená makrela a morský vlk, zemiaky, hráškové pyrė, wasabi miso majonėza

alebo

Dried Duck Breast

Sušenė ka ĉ acie psia, cicerovė majonėza, jablkovė chutney, ciabatta

alebo

Goat Cheese Mousse (v)

Hokkaido tekvica, pena z kozieho syra, petrĹlenovė ťpongia, focaccia

HLAVNÉ JEDLO

Aubergine Ravioli (v)

Domėce ravioli s peĉeným baklaĹanom, maslovė omėĉka, citrónovė pena

alebo

Pumpkin Risotto (v)

Tekvicovė rizoto, tekvicový olej, semienka, bylinky, pecorino syr

alebo

Lasagne Bolognese

Domėce lasagne, ragú z hovädzieho mäsa a kore ű ovej zeleniny, pecorino syr

alebo

Slow-roasted Pork Belly

Konfitované brav ĉ ovė bruĹsko, zemiakovė kaĹa, demiglacė, hor ĉ icovė vŹhonky

DEZERT

Hot Pear Crumble

Horúca brioĹkovė ŹemĹovka s hruĹkami, tonkou a maslom, ťkoricevė posŹpka

alebo

Crème Brûlée

Vanilkovo & tonkový krėm s karamelizovanou krustou & oxalisom

PRE-THEATRE DINNER

THREE COURSES FOR 17,90 €

~ DAILY FROM 4:00 PM TO 6:30 PM ~

STARTER

Rooster Broth Soup

Strong rooster consommé, Foie Gras dumplings, brunoise root vegetables

or

Fishcake

Smoked fish and seabass potato cake, with pea purée and wasabi miso mayo

or

Dried Duck Breast

Chickpea mayonnaise, apple chutney, mustard sprouts, housebaked ciabatta

or

Goat Cheese Mousse (v)

Hokkaido pumpkin, goat cheese, parsley sponge, walnut oil, focaccia

MAIN

Aubergine Ravioli (v)

Housemade pasta, roasted aubergine & parsley, butter sauce, lemon foam

or

Pumpkin Risotto (v)

Creamy hokkaido pumpkin risotto with herbs, pumpkin oil & seeds, Pecorino cheese

or

Lasagne Bolognese

Housemade pasta, beef & root vegetable ragout, Pecorino cheese

or

Slow-roasted Pork Belly

Mashed potatoes, demi glace, pork crisp, mustard seeds & sprouts

DESSERT

Hot Pear Crumble

Brioche Bread Pudding with Pears, Butter, Tonka & Cinnamon Streusel

or

Crème Brûlée

Vanilla & Tonka Custard with Caramelised Sugar Crust & Oxalis