

aperitifs

<b>Prosecco DOCG</b> Millesimato Brut, Bosco del Merlo	10.50 / 66.50
<b>Champagne</b> Brut, Delouvin Nowack	14.50 / 98.00
<b>Aperol Spritz</b> (Aperol, prosecco, soda)	13.00
<b>Hugo</b> (prosecco, elderflower syrup, lime, mint, soda)	13.00
<b>Edinburgh Gin</b> with rhubarb, ginger and tonic	13.00

**Non-Alcoholic Drinks**

<b>Manzini Spritz</b> with red currant juice, bitter orange, pomegranate, tonic and mint	12.00
<b>Mrs Pflugstein</b> with Martini Vibrante, apricot nectar and tonic	New! 12.00
<b>Virgin Negroni</b> with Martini Vibrante, Sanbitter, tonic and ice	New! 12.00

**Bohemian Cocktails**

Ask our staff about our new cocktails!

the chef recommends

**Menu**

\*\*\*\*

**Warm Mixed Asparagus Salad** V  
with cherry tomatoes, bean sprouts  
and white balsamic vinaigrette  
20.50

\*\*\*\*

**Carrot and Orange Soup** V  
with ginger  
14.50

\*\*\*\*

**Braised Veal** with morel cream sauce,  
fresh tagliarini and asparagus  
59.00

\*\*\*\*

**Marinated Strawberries**  
with meringue and whipped cream  
15.00

Menu without soup	92.00
Menu with soup	103.00

Dishes can be ordered individually.