

# spring menu

## meals

**feta toscana** 🌿 (\* 1, 3, 7, 8) **180 g** **9,90 €**  
feta cheese cream, grilled cherry tomatoes, garlic,  
chia seeds, herb olive oil, basil, homemade focaccia

**cod** (\* 1, 3, 4, 7, 10, 12) **350 g | 150 g** **16,50 €**  
**in panko breadcrumbs**  
grilled little gem lettuce, gribiche sauce with capers  
and chives, carrot crisps, kalamata olives, radish, chervil

**beef ribeye steak** (\* 7, 9, 11, 12) **370 g | 150 g** **19,90 €**  
pea purée, grilled broccoli, baby potatoes,  
red radish, sesame, butter demi-glace

**yuzu pistachio** 🌿 (\* 1, 3, 7, 8) **130 g** **7,50 €**  
butter tartlet, roasted pistachios, ricotta cream,  
yuzu reduction, pistachio ice cream, fresh lemon balm

## drinks

**mango & rhubarb** **0,50 l** **5,80 €**  
tarragon, lemon, soda **1,50 l** **15,90 €**

**matcha strawberry & rose** (\* 1) **0,20 l** **4,90 €**  
matcha, oat milk, strawberry, rose

**garden cold brew** **0,20 l** **5,20 €**  
cold brew flavored with strawberry and hibiscus foam

## wine

**pesecká leánka** (\* 12) **0,10 l** **4,20 €**  
semi-dry, white, nitrianska region,  
**0,75 l** **28,50 €**  
nichta, slovakia, fresh and fruity