

◆ OUR FARMS & PRODUCERS Where our food comes from is as important to us as how we cook it • We make sure to work only with the best & sustainable farms in the area.

- Cheeses from Krasolesi farm • Vegetables from Petr Sandera gardens
- Beef from Creekstone and Steinhauser farms



STARTERS		BOWLS	
<p>SEARED SCALLOPS (GF)</p> <p>Pickled fennel, fava bean ragout – 490 czk –</p> <p>FRESH BELON OYSTERS (GF)</p> <p>White balsamic Mignonette – 6 pcs 490 czk – – 12 pcs 890 czk –</p> <p>THE BURNING CANDLE</p> <p>Spiced flavored Czech beef fat and foie gras, Šumava toasted bread – 430 czk –</p> <p>OXTAIL CROQUETTES</p> <p>Marinated onions, tarragon mayo, dijon mustard sauce – 350 czk –</p>	<p>SMOKED RAINBOW TROUT (GF)</p> <p>Cabbage and apple salad, dill mayo – 420 czk –</p> <p>GRILLED ASPARAGUS, LOCAL FREE RANGE EGG (V)(GF)</p> <p>Smoked pepper emulsion, olive oil – 370 czk –</p> <div style="border: 1px dashed black; padding: 10px; text-align: center;"> <p>✕</p> <p>Prepared at your table</p> <p>PRIME BEEF TARTARE</p> <p>With yolk cream, confit garlic, toasted country bread</p> <p>80g / 350 czk 150g / 580 czk</p> </div>	<p>HEALTHY AVOCADO BOWL (VG)</p> <p>Yellow radish, edamame beans, quinoa and radish, ponzu dressing – Small 250 czk – – Large 470 czk –</p> <p>BOSTON CLAM CHOWDER</p> <p>Crispy focaccia – 320 czk –</p> <p>“KULAJDA” MUSHROOM AND POTATO SOUP (V)</p> <p>Quail egg, mushroom dust, dill oil – 260 czk –</p>	<p>GEM LETTUCE SALAD</p> <p>Parmesan and sweet paprika croutons, garlic anchovy dressing – 220 czk –</p> <p>Add</p> <p>CHICKEN BREAST</p> <p>SALMON FILLET</p> <p>HALLOUMI CHEESE – 180 czk –</p> <p>THE ABLE BUTCHER SALAD (GF)</p> <p>Microgreens, heirloom tomatoes, local cured bacon crisp, black olive crumble, French dressing – 290 czk –</p>

OUR FAVOURITES

<p>SLOW COOKED PORK KNUCKLE</p> <p>Horseradish, mustard, pickled vegetables, sauerkraut – 590 czk –</p>	<p>✕</p> <p>Prepared at your table</p> <p>SUSTAINABLY SOURCED WHOLE SEA BASS IN SALT MERENGUE CRUST (GF)</p> <p>Olive tapenade, leek in ash, picual olive oil – 1 400 czk (2 persons) –</p>	<p>ROASTED CAULIFLOWER (V)</p> <p>Quinoa, mint, roasted local capsicum, pine nuts – 460 czk –</p>	<p>GRASS FED LAMB RACK</p> <p>Romanesco, wild garlic pesto, Sarladaise potato – 750 czk –</p>	<p>VEAL CHEEKS (GF)</p> <p>Parsley potatoes, horseradish foam – 590 czk –</p>
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THE GRILL

<p>CZECH STEINHAUSER FARM</p> <p>T-BONE STEAK (GF) 750g / 2 100 czk</p> <p>SMOKED BBQ GLAZED PORK RIBS 620 czk</p> <p>US CREEKSTONE FARM</p> <p>FILET MIGNON (GF) 200g / 1 000 czk 300g / 1 500 czk</p> <p>FLANK STEAK (GF) 200g / 700 czk</p> <p>US PRIME BEEF</p> <p>NY STRIPLOIN (GF) 250g / 900 czk</p> <p>RIB EYE (GF) 250g / 900 czk 450g / 1 500 czk</p> <p>SURF AND TOP-UP OPTIONS</p> <p>GRILLED TIGER PRAWNS (GF) 3 pcs / 280 czk</p> <p>HALF LOBSTER (GF) 550 czk</p> <p>PAN SEARED DUCK FOIE GRAS 60g / 280 czk</p>	<div style="border: 1px dashed black; padding: 10px; text-align: center;"> <p>✕</p> <p>Prepared at your table</p> <p>GRAIN FED AUSTRALIAN TOMAHAWK STEAK 900 G, SLOWLY BROILED (GF)</p> <p>With your choice of two sauces and sides – 2 300 czk (2 persons) –</p> </div> <div style="border: 1px solid black; padding: 10px;"> <p>Sides</p> <p>STARCH</p> <p>Hand cut chunky fries (VG)(GF) Roasted garlic mashed potatoes (V)(GF) Caramelized sweet potatoes with herbs (VG)(GF) Mac & cheese (V)</p> <p>VEG</p> <p>Grilled marinated mushrooms (VG)(GF) Tenderstem broccoli, pine nuts (VG)(GF) Petr’s chopped salad with feta (V)(GF) Braised cabbage (VG)(GF) – Each side 100 czk –</p> </div> <div style="border: 1px solid black; padding: 10px;"> <p>Sauces</p> <p>- “The Able Butcher steak sauce” - Béarnaise (GF)(V) - Green peppercorn (GF)</p> <p>- Porcini mushrooms (V)(GF) - Chimichurri (GF)(VG) - Café de Paris butter - Truffle butter (GF)(V)</p> <p>– Each sauce 50 czk –</p> </div>	<p>SUSTAINABLY SOURCED ATLANTIC SALMON (GF) 570 czk</p> <p>SPICE RUBBED SEARED TUNA (GF) 550 czk</p> <p>GRILLED SEAFOOD PLATTER (GF) Half lobster, prawns, shrimps, scallops – 1 600 czk –</p> <p>HALLOUMI AND OYSTER MUSHROOMS (V)(GF) Tomato marinated in olive oil – 450 czk –</p> <hr/> <p>FROM OUR ROTISSERIE</p> <p>THE ROAST OF THE DAY Ask for the chef’s daily special – 560 czk –</p> <p>TANDOORI SPICED HALF FREE RANGE CHICKEN (GF) – 530 czk –</p> <hr/> <p>◆ ALLERGY ADVICE Should you have any dietary requirements, please ask a member of staff for more information. V - vegetarian (VG) - vegan (GF) - gluten free</p>
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