

## STARTERS

green pea mash with skyr, mint and roasted almonds, rye bread .....	109,-
risotto with beetroot jus, mature goat's cheese from Rožnov .....	139,-
pickled herring, smoked tomatoes, chervil, dried black olives, puree of yellow peppers .....	139,-
charcoal - grilled vegetables, puree of smoked cauliflower, roasted amaranth .....	139,-
grilled black pudding, roasted apples, apple purée, lingonberries .....	129,-
beef tenderloin carpaccio with herbs and Szechuan pepper, mature goat's cheese .....	190,-
beech-smoked veal tartare with horseradish ice cream .....	245,-
<b>SOUPS</b>	
duck broth with cardamom and almond dumplings .....	89,-
Bergen fish soup .....	109,-

## WEEK OFFER

## MAIN DISHES

grilled salmon with pumpkin sauce, horseradish and walnuts, fennel salad .....	289,-
<b>grilled RIVER TROUT,</b> herb sauce, rosemary potatoes roasted in pine needles .....	389,-
pasta from the Zábřeh chateau with Brussels sprout leaves, parmesan, a poached egg and fresh black truffle .....	225,-
game goulash with roasted povidla (stewed plums), pickled vegetables and forest mushrooms from the Beskydy mountains .....	245,-
confit of duck leg, red cabbage with star anise and vanilla, home-made bread dumplings .....	225,-

## HAMBURGER - ONION

150 g beef tenderloin in dark ciabatta bread, mayonnaise, roasted and pickled red onion, caramelized white onion with bone marrow butter and thyme, 48-week-old gouda, herb salad, jus of beef bones and beetroot simmered for two days .....	220,-
---	-------

## smoked BRISKET

roasted, lightly smoked, served in a spice crust, potato salad with pickled vegetables, white cabbage salad with horseradish .....	380,-
--	-------

*our chicken, fish and steaks are prepared over charcoal in a unique Josper grill, steaks are cooked medium rare*



<b>charcoal-grilled chicken</b> kohlrabi and fennel salad .....	199,-
<b>1/2 grilled chicken</b> steak salad with herb pesto and smoked butter .....	325,-
<b>aged pork chop on the bone 220g</b> grilled vegetable with chorizo and fresh marjoram .....	265,-

<b>beef hanger steak 250g</b> roasted vegetable purée, glazed beetroot and beetroot jus .....	349,-
<b>beef hanger steak 250g</b> chimichurri sauce, roasted vegetables .....	359,-
<b>aged bone-in tenderloin steak 250g</b> (we recommend with béarnaise or pepper sauce) .....	469,-
<b>aged beef tomahawk steak</b> from organically reared Czech herds (very fine meat, served simply with salt and olive oil) 100g .....	120,-

## saucés

duck demi glace with beetroot .....	59,-
béarnaise sauce .....	69,-
pepper sauce .....	69,-
chimichurri .....	49,-
bbq sauce with ginger .....	59,-
tartar sauce .....	59,-

**for information on allergens please ask our staff**

<i>couvert</i> .....	15,-
----------------------	------

## SIDE DISHES

roasted mashed potatoes .....	79,-
glazed baby potatoes with herbs .....	79,-
roasted potatoes with rosemary .....	79,-
roasted vegetables .....	79,-
salad of kohlrabi and fennel with a herb dressing .....	89,-
steak salad with herb pesto and smoked butter .....	89,-

## DESSERTS

butter pears roasted in blueberry jam, vanilla ice cream, almond crumb topping .....	125,-
strudel without pastry, salted caramel ice cream, caramel foam .....	125,-
home-made povidla (stewed plums), vanilla ice cream, pastry tubes filled with rum cream, yogurt snow .....	130,-
ice cream and sorbet taster – 3 scoops served in a bowl handcrafted by master glassmaker František Vizner .....	105,-

## BEER

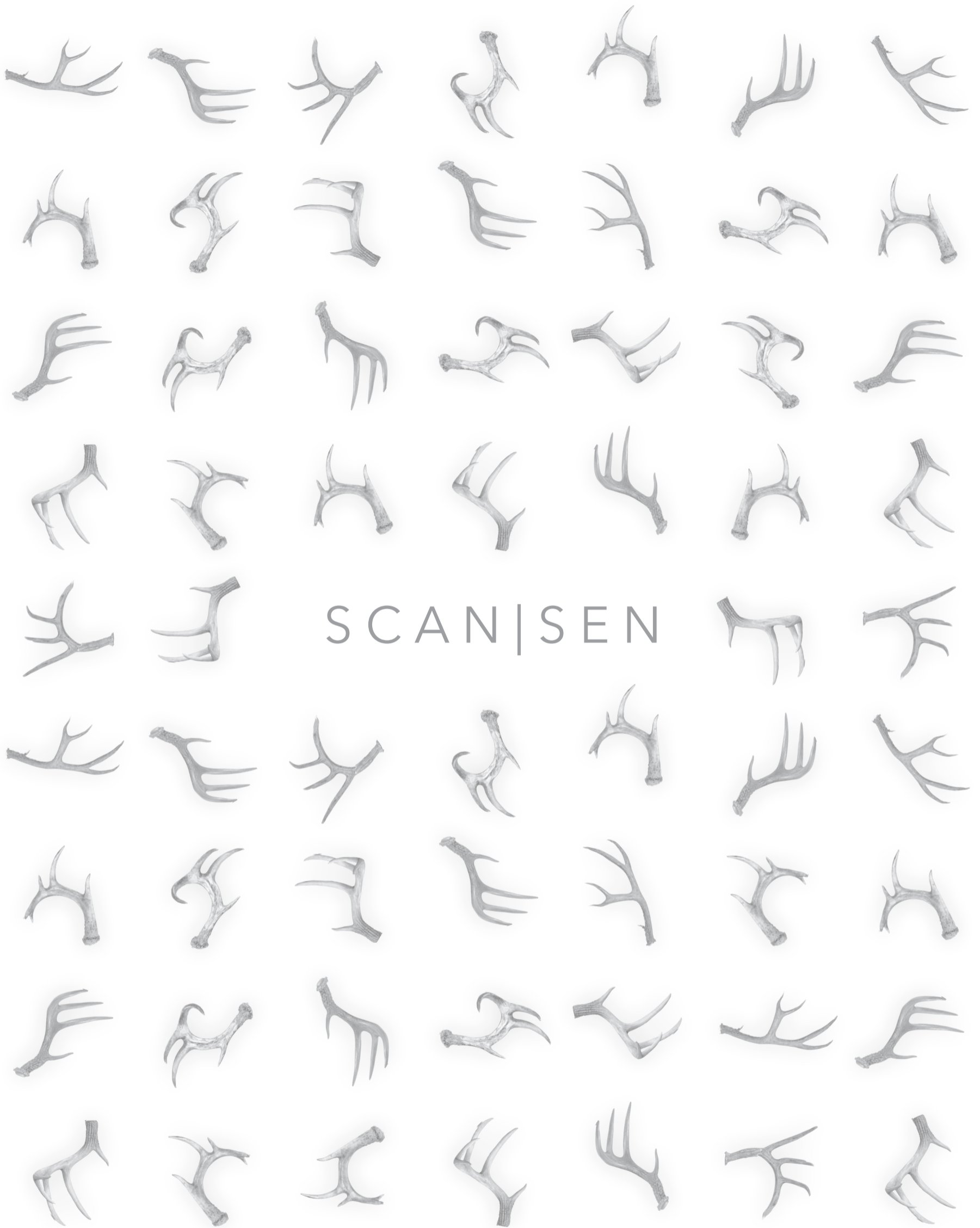
<i>radegast 0,3 l</i> .....	39,-
<i>radegast 0,5 l</i> .....	65,-
<i>franziskaner weissbeer 0,5l</i> .....	65,-
<i>franziskaner dunkel 0,5l</i> .....	65,-
<i>franziskaner alkoholfrei 0,5l</i> .....	65,-
<i>radegast birrel 0,33l</i> .....	40,-

## WINE

<b>SEKT A CHAMPAGNE 0,1L</b>	
<i>Crème de Pinot Noir</i> Dobrá Vinice, Moravia .....	99,-
<i>Francoise Bedel, Champagne, France</i> Cuvée Dis Vin Secret AOC brut nature .....	265,-
<b>WHITE WINE 0,15L</b>	
<i>Grüner Veltliner Groovy</i> Salomon Undhof, Austria .....	109,-
<i>Riesling Erntebringer GH</i> Von Mumm, Germany .....	109,-
<i>Weissburgunder trocken</i> Weingut Geil, Germany .....	109,-
<i>Riesling kabinet</i> Weingut Geil, Germany .....	109,-
<i>Naia DO Verdejo</i> Bodegas Naia, Spain .....	149,-
<b>RED WINE 0,15 L</b>	
<i>Taus, Hazienda del Carche</i> Jumilla, Spain .....	119,-
<i>Pinot noir, Jean Moreau &amp; Fils,</i> Burgundy, France .....	119,-

## LEMONADE

<i>blueberry juice 0,2l</i> .....	59,-
<i>aronia lemonade 0,3l</i> .....	69,-
<i>orange lemonade 0,3l</i> .....	55,-
<i>filtered still water/sparkling water 0,75l</i> .....	59,-
<i>voss watter still / sparkling 0,8l</i> .....	159,-
<i>apple cider bio 0,2l</i> .....	49,-
<i>tonic fentimans 0,2l</i> .....	65,-
<i>fentimans curiosity cola 0,275l</i> .....	79,-
<i>fentiams curiosity cola 0,75l</i> .....	189,-
<i>coca cola, coca cola light 0,33l</i> .....	55,-
<i>kofola 0,33l</i> .....	55,-



SCAN|SEN

COMEDOR  
STEAK RESTAURANT  
ZÁMECKÁ 20, OSTRAVA  
596 208 515

ZÁMEK ZÁBŘEH  
hotel restaurant pivovar  
u zámku 1, ostrava zábřeh  
777 808 299

LOFT restaurant  
CITY.CITY hotel  
macharova 16, ostrava přívóz  
602 672 162

SCAN/SEN  
zámecká 17, ostrava  
601 247 227

rezidence1900.cz  
LUXUSNÍ BYTY V OPAVĚ