

# *Chef's Selection*

## *Tasting Menu*

### **Pan Seared Sea Scallops**

served with a Green Asparagus Emulsion and Vibrant Orange Butter

### **Velvety Foie Gras Terrine**

accompanied with Onion Chutney and Fresh Raspberry

*Cyprés de Climens, Sauternes*  
*FRANCE 2002*

### **Fillets of Seabass**

with Cauliflower Emulsion, Fresh Green Asparagus, Radish, Beetroot and Toasted Pine Nuts

*Riesling Heiligenstein, Birgit Eichinger, Kamptal*  
*AUSTRIA 2006*

### **Dandelion Flower Sorbet**

with Delicate Orange Foam

### **Oven Roasted Lamb Chops**

prepared Sous Vide style and served with a Sweet Potato-Lime Puree and Mint Sauce

*G.S.M. Mc Laren Vale, Rosemont Estate*  
*AUSTRALIA 2003*

### **Delicately Layered White Chocolate Mille-feuille**

with Raspberries, Cracked Black Pepper, and a Raspberry Emulsion

*Grant Burge Tawny Port*  
*AUSTRALIA*

Tasting Menu with Wines	2500 ,-   90 EUR
Tasting Menu without Wines	1750 ,-   62 EUR

I would like to welcome you to our CODA Dining Room, where I and my team, constantly highlight food's natural beauty and fresh flavors with an ever-changing menu. I certainly hope our passion has been expressed in your enjoyment.

David Šašek  
Executive Chef

## APPETIZERS

	<u>CZK</u>	<u>EUR</u>
<b>Pan Seared Sea Scallops</b> served with a Vibrant Green Asparagus Emulsion and Vibrant Orange Butter	425	16
<b>Exclusive Ossetra Iranian Caviar</b> served on Crushed Ice with Lemon, Crème Fraiche and Home Made Brioche Points		
30 Grams	6,000	214
50 Grams	8,000	285
<b>Tuna Tartar</b> seasoned with Lemon Rind and Ginger, served with Frizee Leaf Greens	395	14
<b>Pan Seared Lamb Kidneys</b> atop on Homemade Brioche with a Rich Hennessy Cognac Sauce	395	14
<b>Duck Foie Gras Terine</b> accompanied by Home Made Brioche Toast, Onion Chutney and Fresh Raspbbery	395	14
<b>Green Romaine Leaf Salad</b> with a Light Parmesan and Anchovy Dressing, Croutons and English Bacon	340	12
<b>Velvety Cream of Fennel Soup</b> served with Roasted Pancetta and Fersh Asparagus	340	12

## ENTREES

### Vegetarian

<b>Home Made Potato Gnocchi</b> with a Mélange of Sautéed Garden Vegetables, Roasted Plum Tomatoes, and Parmagiano Reggiano	395	14
<b>Fresh Asparagus Risotto</b> accompanied by Grated Parmagiano Flakes and Field Arugula	395	14

### Fish

<b>Flame Grilled Medallions of Yellow Fin Tuna</b> Roasted Baby Zucchini, Oven Roasted Plum Tomatoes and a Sweet Garlic Foam	595	21
<b>Fillets of Seabass</b> served with Cauliflower Emulsion, Green Asparagus, Beetroot and Pine Nuts	520	18.5
<b>Delicately Grilled Atlantic Cod</b> atop Grilled Holland Bell Peppers, Fava Beans and a Lobster Sauce	595	21

### Meat

<b>Flame Grilled Duck Breast “Barberie”</b> accompanied by Parmagiano Risotto, Shitake, and a Creamy Parmagiano Sauce	650	23
<b>Flame Grilled Filet Mignon</b> served with Potato Cakes, Fresh Garden Asparagus, and a Shallot Sauce	695	25
<b>Confit of Pyrenees Lamb Fore Shank</b> served in Rosemary Sauce with Creamy Polenta and Roasted Tomatoes	650	23
<b>Braised Rabbit Legs Laced in English Bacon</b> with Saffron Potatoes, Oyster Mushroom Puree and Sautéed Fresh Spinach	595	25
<b>Pork Belly</b> <i>prepared Sous Vide</i> with a Chickpea Purée and BIO White Sauerkraut	595	17.5

## TRADITIONAL CZECH SELECTIONS

<b>Ox- Tail Bouillon</b> with Raised Dumplings and a Garden Vegetable Julienne	295	11
<b>Time-Honored Bohemian Czech Goulash</b> served with Carlsbad Dumplings and Thinly Sliced Red Bermuda Onions	520	18.5
<b>Crispy Oven Roasted “Vodňany“ Duck</b> accompanied by Sauerkraut, Steamed Red Cabbage and South – Bohemian Row Potato Dumplings	595	19.5