primi

SEASONAL INSPIRATIONS

DISHES

BRUSCHETTA WITH SMOKED DUCK BREAST* — **170 g** | 35 g — **11.90 €**
roasted ciabatta, horseradish and mascarpone cream, lamb's lettuce, marinated pear, chervil
(*1, 7, 10, 12)

MUSHROOM CREAM — **0,33 l** — **7.90 €**
ricotta cream, roasted parsnip chips, cress
(* 7, 12)

WILD BOAR LOIN — **350 g** | 130 g — **23.90 €**
potato and bacon croquettes, roasted hazelnut crumble, sea buckthorn purée, fresh blackberries, pinot noir sauce
(*1, 3, 7, 8, 9, 12)

DESSERT

HOKKAIDO — **170 g** — **8.50 €**
butter crumble, roasted pumpkin and orange cream, lime meringue, marinated blackcurrants, lemon balm
(*1, 3, 6, 7, 8, 11)

DRINKS

APPLE, CINNAMON AND GINGER LEMONADE — 0,50 l — **6.30 €** / 1,50 l — **16.90 €**
lemon, rosemary, soda

MATCHA SPICE LATTE — 0,16 l — **5.90 €**
matcha, oat drink, gingerbread-pumpkin purée
(*1)

AUTUMN % GT — 0,25 l — **8.90 €**
non-alcoholic g%n, ginger tonic, pineapple-cardamom espuma, rosemary, orange

AUTUMN GT — 0,24 l — **10.90 €**
beefeater blood orange, tonic, pineapple-cardamom espuma, rosemary, orange

DARK 13 — 0,40 l — **4.00 €**
bottom-fermented dark czech-style lager from DOCK7 brewery
(*1)

HOT DRINKS

PRIMI SANGRIA — 0,20 l — **9.90 €**
la copla sangria, cointreau, orange juice, spices, ginger
(*12)

PISTACHIO — 0,20 l — **7.50 €**
milk, whipped cream
(*3, 7, 8)

WHITE MULLED WINE — 0,20 l — **8.90 €**
pesecká leánka, elderflower syrup, cinnamon, cloves, water
(*12)

RED MULLED WINE — 0,20 l — **8.90 €**
primi rosso, strawberry, rose, cinnamon, cloves, water
(*12)

WINE

VALPOLICELLA SUPERIORE — 0,10 l — **5.40 €** / 0,75 l — **37.90 €**
dry, doc, veneto, tedeschi, italy
(*12)