

THE FARMERS' MARKET

BAR & GRILL

STARTERS

Duck rillettes, melba toast, sour cherry chutney 249

Egg 63, white asparagus, bernnaisse sauce, affila cress 219

SOUPS

Beef oxtail consommé, pulled meat, green peas 169

Potato cream, cabbage and bread ball, truffle oil 169

SALADS

Caesar salad with chicken breast 389

Mangold, goat cheese, radicchio, kohlrabi, cherry tomatoes, orange dresing 309

MAIN COURSES

Salmon trout, crayfish, yellow carrot, green beans, mint butter 649

Slowly cooked rabbit leg, spatzle, sugar snap peas, mustard sauce 499

Rack of lamb, polenta, dried tomatoes, spinach, parsley crumble, demiglace	599
---	-----

Traditional grilled pork shank, mustard, horseradish, spicy cabbage salad, pickled onions, dough bread	459
--	-----

Beef burger, bacon, cheddar, onion marmelade, pickles, barbecue sauce, chipotle mayonnaise, fries	489
---	-----

Beef tenderloin steak, foie gras, sweet potatoes purré, green asparagus, wild garlic oil, demi glace	859
--	-----

Linguini, red pepper pesto, zucchini, parmasan cheese	349
+ Chicken breast	449

DESSERTS

Creamy cheesecake, coconut, tonka beans, lemon balm, blackcurrant purré	249
--	-----

Cake of the day	139
-----------------	-----

The Farmers' Market restaurant, Lucemburská 46, Praha 3,
Courtyard by Marriott Prague City
Head chef Jan Stříž, all prices are quoted in CZK including VAT
If you have any concerns regarding food allergies,
please ask your server prior to ordering