

# Valentine's Menu

14.2.2026

## *Shōkuzen-shū*

A glass of Crémant de Bourgogne Vitteaut-Alberti Brut

## *Zensai*

Hotate yuzu miso yaki - scallops with yuzu miso sauce

Rōsuto bīfu - slow-roasted sirloin

Renkon hasami-age - lotus root stuffed with white fish, fried in panko

## *Otsukuri*

### Sashimi

Akami - bluefin tuna - lean part

King salmon - king salmon

Hiramasu - grouper

Shime Saba - marinated mackerel

Masu ikura - trout caviar

## *Agemono*

Ebi to kinoko no tempura - fried tiger prawns, mushrooms

## *Susūi*

Wagyu nigiri aburi - seared Wagyu A5+ tartare

Pōtowain maguro zuke - bluefin tuna marinated in port wine sauce, chocolate  
miso from St. John's bread

Yamato maki - grilled freshwater eel, vegetables, aonori seaweed

## *Dezāto*

### Chokorēto hāto

dark chocolate mousse, praline crisps with hazelnuts,  
raspberry sauce, fruit

2300 CZK