
ALL YEAR ROUND MENU

There are meals that simply deserve to be prepared regardless of the season. At U Modré kachničky, you will find these on the menu every day, all year round.

APPETIZERS

Prague ham with apricot mustard and sweet and sour pickled vegetable	215 Kč
Maple smoked duck breast with onion marmalade and green pepper	295 Kč
Dried saddle of fallow deer with horseradish dip and pickled mushrooms	225 Kč
Wild game pâté with bacon, cranberries and baby gherkin	225 Kč
Grilled duck foie gras with grapes and chocolate cake	475 Kč
Duck rillettes with marinated beetroot and dried roasted apricots	215 Kč
Warm goat cheese with saffron sauce, roasted sunflower seeds and hot raspberries	225 Kč
Dégustation appetizer: Grilled duck foie gras with honey orange, Maple smoked duck breast with onion marmalade and green pepper, Duck rillettes with marinated beetroot and dried roasted apricots	325 Kč

SALADS

Mixed vegetable salad with basil-marinated sheep cheese	215 Kč
Arugula and Roman lettuce salad with mustard sauce, croutons and duck foie gras	360 Kč

SOUPS

Strong duck broth with egg custard and blanched vegetable	140 Kč
Potato soup with roasted grits and wild mushrooms	145 Kč

DUCK HOUSE SPECIALTIES

Roast duck with walnut stuffing, red and white cabbage, potato dumplings	475 Kč
Roast duck with plum brandy sauce and potato	475 Kč
Roast duck with apples, raisins, honey and gratinated potato purée	475 Kč
Roast duck with bacon Brussels sprouts stew and garlic potato pancakes	475 Kč
Grilled duck breast with ginger lime sauce, arugula-beetroot sprouts salad and pumpkin brioche	575 Kč
Flambéed duck breast spiked with dried apricots, red wine and green pepper sauce and almond potato croquettes	595 Kč

WILD GAME SPECIALTIES

Grilled fallow-deer saddle with rose hip sauce and Carlsbad dumplings	595 Kč
Wild boar roast with onion and garlic, red cabbage and rolled potato	

dumplings	475 Kč
Roast pheasant breast with dark beer-plum sauce and almond potato croquettes	494 Kč
allergen: ACGHI Orange smoked wild duck breast with Grand Marnier sauce and honey pancakes	595 Kč
Roasted fallow deer knuckle with chestnut, root vegetable, red wine and spring onion mashed potatoes	595 Kč

TRADITIONAL SPECIALTIES

Filet mignon with vegetable cream sauce, Carlsbad dumplings and cranberries	595 Kč
Veal roast with truffles, horseradish sauce and bacon dumplings	540 Kč
Roast rabbit with mushroom ragout and rosemary rice	475 Kč
Confited goose leg with mushroom cholent and bacon rolled potato dumplings	595 Kč
Old Bohemian baking pan for two persons (roast duck, veal roast with truffles, Prague ham, wild boar roast, red and white cabbage, mushroom cholent and traditional side dishes)	1050 Kč

VEGETARIAN DISHES

Honey potato pancakes with mushroom and root vegetables ragout	445 Kč
Pea cholent with roast potato slices, green lettuce and truffle oil sauce	445 Kč

DESSERTS

Flamed pancake Grand Marnier with blackberries, chocolate and almonds	225 Kč
Black forest cake with chocolate shavings	195 Kč
Hot chocolate cake with vanilla cream and nuts	195 Kč
Raspberry gratin with mascarpone cheese and brown sugar	195 Kč
Apple strudel with punch sauce and walnuts	195 Kč
Cinnamon pancakes with blueberries and sour cream	195 Kč
Chestnut cake with poppy seed filling and hot red currant sauce	195 Kč
Plum roll with coffee liqueur sauce	195 Kč
Homemade ice cream and sorbets - ask for daily offer	195 Kč
Cheesecake - ask for daily offer	125 Kč