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Order at
the bar.
Thank you!



- Šodó breakfast* 199
whipped butter, 5-min egg, Comté, pickled veggies,
radish, blackcurrant jam, bread, focaccia · A: 1, 3, 7
*Extras: saucisson + 75 (A: 7, 8)
- Three 5-min eggs with nduja 225
brown butter, Comté, toasted bread · A: 1, 3, 7
- Three 5-min eggs with seeds 205
brown butter, Comté, toasted bread · A: 1, 3, 7
· lactose-free version available
- Baked cabbage with herb sauce 245
tahini, hazelnuts, mushroom garum, coriander · A: 1, 6, 8, 11
- White asparagus with blue cheese sauce 268
grenaille, egg 6:30, pea sprouts, crumble · A: 1, 3, 7, 10
gluten-free version available
- Spring toast with wild garlic and egg 234
Krasolesí fresh cheese, marinated radishes · A: 1, 3, 7
- Soup of the day 145
Please ask at the bar for details.
- Nutty granola with rhubarb 218
roast nuts & seeds, Greek yoghurt, rhubarb jam
poached rhubarb with hibiscus · A: 7, 8 lactose-free version available
- Semolina porridge with apricot jam 208
almonds, brown butter, mint sugar · A: 1, 7, 8
- Baked buns with šodó full/dessert portion 230/138
šodó cream with Noble Rot Traminer wine, brown butter,
vanilla, sour cherry compote · A: 1, 3, 7
*Ideal companion: the incredibly delicious
2014 Noble Rot Riesling by Sonberk winery (CZK 95)
- Extras
Egg 30, toasted bread 20, slice of bread 15, focaccia 15,
butter 40, blackcurrant jam 30, saucisson 75

Suppliers: Dairy products: Farma Struhy, Krasolesí | Eggs: Farma od Želivky | Breads:
U Kalendů | Comté: Fransýr | Oils, poppy seeds: Olejový mlyn Petráveč | Fruits & veg:
Hall 22 farmers | Teas: Klasek Tea | Honey: Kotlářka | Burrata: Mozarellart | Meats: TRMS