



CHATKA

LA CABANE SLAVE
DU ROCH HÔTEL

КОКТАЈЛЕ

(COCKTAILS)

OLD SVÉTIOVID 18€

Vodka, cinnamon, infusion using dried apple, pear, prunes and abricots

RUSSIAN DOLL 18€

Mirabelle eau de vie, lemon juice,
sugar syrup, bitter rhubarb, apple juice

VELES BEARD 18€

Cep-infused Bourbon, red vermouth

SVÉTIOVID 12€

Infusion using dried apple, pear, prunes and abricots

ПЯЗЕКАЅКА

White truffle cream fritter 18€

Home made smoked salmon Taramasalata, blinis 16€

Marinated and charred mackerel, sweet and sour, horseradish cream 14€

Plancha-grilled smoked bacon, malossol in raspberry vinegar 14€

Carte signed by Rémy Bérer, Executif chef Résident



CHATJA

LA CABANE SLAVE
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DAИIA

(95 EUROS)

AMUSE BOЯTSCH

Rainbow beetroot broth,
chervil oil, Soplica raspbeberry foam

РЯZYСТАВКА

Pierogi Dumplings, diced Oscypek, Jerusalem artichoke sauce
(Braised beef cheek and tails dumplings, diced Polish montain sheep's
cheese)

DAИIE GŁÓWNE

Poached poultry farm breast, Tokay, parsnip purée,
hay smoked potato croquettes

DESEЯ

Winter chestnut pavlova
by Hugo & Victor

Carte signed by Rémy Béreud, Executif chef Résident