

MENU

nevepka

STARTERS

Grilled scallops
with citrus dressing 890.-

Tuna crudo
with Asian sauce 630.-

Roast beef
with smoked vitello
tonnato sauce 690.-

ON BREAD

Truffle Mortadella
and potato cream on a slice
of classic tartine 840.-

Beef tartare
with shiitake mushrooms
on slice of Pecan- Parmesan
tartine 810.-

Trout tartare
with oyster dressing
on brioche 710.-

Eel with unagi sauce
and stracciatella cheese
on a slice of classic tartine 790.-

SALADS

Salad with shrimp,
tomatoes, arugula and bisque
mousse 690.-

Duck salad
with pickled apples
and miso dressing 590.-

Green salad with zucchini
and parmesan cheese cream 370.-

MAIN COURSE

Quail with truffle puree
and mushroom sauce 910.-

Beef puff pie
with demi-glace sauce 1330.-

Sirloin with vegetable salad
and pepper sauce 1690.-

Calf cheeks with potato cream
and parmesan biscuits 790.-

Cod with cheesy ptitim,
asparagus and stracciatella
cheese 1170.-

Squid with zucchini,
tomatoes and kimchi sauce 770.-

PASTA

Pasta Fresca is crafted from two types
Italian flour

Parma ham and stracciatella
ravioli with roasted garlic sauce 630.-

Ravioli
with shrimps in bisque sauce 630.-

Spaghetti with eel
and oyster sauce 890.-

Spaghetti
with scallops and shrimps 890.-

Penne with duck
and demi-glace sauce 670.-

DESSERTS

All our desserts are presented at the counter.
Please ask our waiters for more details.

From the creators of the "Park Kultury" restaurant
and the specialty coffee house "TEMP"

neyerka

A delicious place that skillfully changes
its role throughout the day.

In the morning this is a bakery with an attractive
aroma of fresh bread and muffin. The work of bakers,
which can be watched endlessly, this is a special,
no equivalent performance.



In the evening, this space transforms into
a restaurant. Dim lights, special menu and music, elegant
atmosphere.