



CZECH TASTING MENU

by Jiří Štíft, Executive Chef

price per person – 1250 CZK
wine tasting – 650 CZK

house smoked char
potatoes, beetroot & horseradish

Chardonnay, František Polehňa, Slovácko

‘kulajda’ – creamy bohemian soup
egg 64°C/90’, dill potatoes & wild mushrooms

Chardonnay, František Polehňa, Slovácko

rosehip sorbet with slivovitz

pike perch & pearl onions glazed in red wine
pumpkin purée, savoy cabbage

Cuvée Larus Nové Vinařství, Mikulov

or

wild boar ragoût with rosehip sauce
broccoli & mushroom-bread dumpling

Rulandské Modré, Moravíno, Valtice

veal marrow bread pudding
rum & vanilla sauce

*Pineau des Charentes blanc, Ch. de Beaulon,
Cognac 5 Years old*

ASIAN TASTING MENU

by Jiří Štíft, Executive Chef

price per person – 1250 CZK
wine tasting – 1150 CZK

vegetarian maki sushi & japanese omelette
tempura vegetables

Gewurztraminer, Léon Beyer, Alsace

chicken wonton soup
chicken broth with lemongrass & vegetables

Gewurztraminer, Léon Beyer, Alsace

phad thai noodles
tiger prawns, tamarind sauce & soybeans

Gewurztraminer, Léon Beyer, Alsace

chicken tikka masala
basmati rice, raita & pappadam bread

Alibernet, František Mádl, Velké Bílovice

crème brûlée
mango & ginger

*Pineau des Charentes blanc, Ch. de Beaulon,
Cognac 5 Years old*