



DEGUSTATION MENU

Amuse-bouche

Waldorf salad

celery, apple, caramelised walnuts, yoghurt dressing, mead, raisins (A: 7, 9)

Grüner Veltliner, Haiden
Weinviertel, Pfaffl, Austria

Beef tartare

truffle, egg yolk gel, beef garum, capers, shallot, brioche (A: 1, 3, 6, 7)

Riesling Trocken Trittenheimer
Claes Schmitt Erben, Mosel, Germany

Poached catfish

spaghetti squash with rosemary,
cream sauce with cardamom, pumpkin seeds (A: 4, 7)

Chablis, Appellation Chablis Contrôlée,
Louis Robin, Vin de Bourgogne, France

Duck

confit leg, roasted yellow beetroot,
red cabbage sauce with caraway, fried barley (A: 1)

Ottante Primitivo di Manduria DOP
Cantine de Falco, Salento, Italy

Homemade sorbet with edible flowers

Perrier-Jouët Grand Brut, France

Honey sponge

cream-based ice cream with pollen,
vanilla-honey jelly, propolis essence (A: 1, 3, 7)
In this dessert we use bee products from our own bee-hives.

Château du Rouët, Rosé, AOC
Côtes de Provence, France

Petit Fours

Selection of homemade pralines
Illy Espresso, Classic Roast

Tasting Menu (5 courses): CZK 2700
Wine Pairing: CZK 1650