



## DEGUSTATION MENU

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### **Amuse-bouche**

Fresh cheese

pear, gooseberries, Lučina cream cheese crisp <sup>(A: 7)</sup>  
Château d'Esclans Whispering Angel, France

Scallops, cucumber, tarragon, oyster emulsion, apple sauce <sup>(A: 4, 14)</sup>  
Dr. Loosen, Riesling Dry 2024, Mosel, Germany

Lobster foam, Italian speck, shrimp, fennel, parsley butter <sup>(A: 2, 4, 7)</sup>  
Perrier Jouet Grand Brut, Champagne, France

Veal loin, chanterelles, bordelaise, cauliflower, romanesco <sup>(A: 7, 9)</sup>  
Le Cime Bardolino, DOP  
Montespada, Veneto, Italy

Homemade sorbet with edible flowers  
Perrier-Jouët Grand Brut, France

Apricot tarte tatin, thyme, curd ice cream <sup>(A: 1, 3, 7)</sup>  
Apricot Espresso Martini

Petit Fours  
Selection of homemade pralines  
Illy Espresso, Classic Roast

Tasting Menu (5 courses): CZK 2700  
Wine Pairing: CZK 1650  
Non-alcoholic Pairing: CZK 1100

*To ensure the best experience, we accept last orders for the degustation menu at 20:45.*