DEGUSTATION MENU

Amuse-bouche

Mackerel carpaccio, corn on the cob, popcorn, crème fraîche, lemon, garlic
(A: 4, 7)
Prinz von Hessen, Riesling Gutssekt Extra Trocken 2023, Rheingau, Germany

Fallow deer tataki, pickled chanterelles, horn of plenty mayonnaise,
juniper salt, mountain cheese garum
(A: 3, 7)
Andreas Eder, Grüner Veltliner Smaragd Ried Süssenberg 2022, Wachau, Austria

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

Roasted red and yellow beetroot, grilled goat's cheese, hazelnut brittle,
chestnut crisp, vegetable demi-glace with beetroot
(A: 6, 7)
Weingut Thörle, Silvaner Probstey 2022, Rheinhessen, Germany

Duck breast, pearl barley risotto with chestnuts,
chokeberry & port sauce, pickled blueberries
(A: 1, 7)
Abbotts & Delaunay, Domaine de la Métairie d'Alon, Pinot Noir Le Village, IGP Pays d'Oc, France

Poppy seed cake, white poppy ganache, poppy sponge,
poppy flower syrup, grilled plums
(A: 1, 3, 7)
Nittnaus, Spätlese Exquisit 2025, Burgenland, Austria

Petit Fours
Selection of homemade pralines
Illy Espresso, Classic Roast

Tasting Menu (5 courses): CZK 2700
Wine Pairing: CZK 1350
To ensure the best experience, we accept last orders for the degustation menu at 20:45.