

---

## TASTING MENU

Menu price: 1200 CZK

*Wine pairing: 565 CZK*

### **Amuse bouche - Vegan tartar**

*Montepulciano IGT / Le Chiantigiane, Abruzzo*

---

### **Chestnut velouté**

*Grüner Veltliner Kremstal / Rainer Wess, Wachau*

---

### **Celeriac ravioli**

*Cepáge Chardonnay, pozdní sběr / Nové Vinařství, Morava*

---

### **Truffle risotto**

*Gavi DOCG / Michele Chiarlo, Piemonte*

---

### **Lime sorbet with limoncello**

---

### **Nut Wellington**

*Superbia Merlot, pozdní sběr / Davinus, Morava*

---

### **Cheese of the day with chutney & small salad**

---

### **Chocolate fondant**

*Cepáge Tramín červený, výběr z bobulí / Nové Vinařství, Morava*

---



---

## VEGAN TASTING MENU

---

Menu price: 950 CZK

### **Vegan tartar**

Roasted garlic, capers, red onion, salted bread crisps & rye bread crumble

---

### **Celeriac ravioli**

Smoked tofu, hazelnuts, walnuts, hazelnut oil

---

### **Fried sushi**

Wasabi, sriracha sauce, pickled ginger

---

### **Lime sorbet with limoncello**

---

### **Rice noodles Pad Thai**

Marinated smoked tempeh, pak choi, fresh coriandr

---

### **Mango & chocolate mousse**

Cinnamon crumble, mango

---