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## TASTING MENU

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Menu price: 1200 CZK

*Wine pairing: 880 CZK*

### Amuse bouche - Vegan steak tartar

*Trivento Reserva Chardonnay / Trivento Bogegas y Viñedos, Mendoza, Argentina*

### Pumpkin velouté

*Gavi DOCG / Michele Chiarlo, Piemonte*

### Truffle risotto

*SUPERBIA BARRIQUE Ryzlink rýnský, pozdní sběr / Davinus, Morava*

### Lime sorbet with limoncello

### Nut Wellington

*Chablis AOC / Louis Michel, Chablis*

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

*Organic Cabernet Sauvignon-Carménere / Cono Sur, Colchagua Valley, Chile*

### Rice parfait

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



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## VEGAN TASTING MENU

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Menu price: 1090 CZK

### Vegan steak 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 coriander*

### Mango & chocolate mousse

*Cinnamon crumble, mango*