
TASTING MENU

Menu price: 1200 CZK

Wine pairing: 880 CZK

Amuse bouche - Vegan steak tartar

Trivento Reserva Chardonnay, Trivento Bodegas y Viñedos, Mendoza, Argentina

White asparagus velouté

Bordeaux blanc, Baron Philippe de Rothschild, Bordeaux

Potato dumplings with smoked bryndza

Riesling Classic, Prinz von Hessen, Rheingau

Lime sorbet with limoncello

Fritters with gruyère cheese, mushrooms & onion jus

Pinot Grigio IGT, Zenato, Veneto

Cheese of the day with chutney & small salad

Superbia Merlot, pozdní sběr, Davinus, Morava

Buttermilk panna cotta

Servo Suo Spumante rosé brut, Colsaliz, Veneto



VEGAN TASTING MENU

Menu price: 1090 CZK

Vegan steak tartar

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

Vegetable tempura

Liquorice & yuzu dip, wasabi pesto

Roasted potatoes spring salad with watercress sauce

Marmite, tarragon dressing, almonds, radish

Lime sorbet with limoncello

Fried sushi

Wasabi, sriracha sauce, pickled ginger

Mango & chocolate mousse

Cinnamon crumble, mango