

Degustation menu PETIT

Pinot blanc, Clos Saint Etienne 2017, Gruss, Alsace, Francie

Scallops, passion fruit, cucumber, carrot

Borgo Cuvée „10“ Sonberk, Popice, Morava

Chestnut cream soup, ginger, port wine, nut

Chateau Massac – Loupiac 2017, Chateau Massac, Bordeaux, Francie

Foie gras, backed apple, hazelnut espuma, potatoes, jus

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Beef Bourignon, celery, horseradish, mushrooms

Moscato D’Asti 2019, Bel Colle, Piemonte, Itálie

Cheesecake, koriandr, walnut, mango, honeycomb

Menu 849,-/ Wine menu 479,-

Degustation menu GRAND

Pinot blanc - Clos Saint Etienne 2017, Gruss, Alsace, Francie

Marinated Tuna fish, avocado, sesame, miso mayonnaise

Riesling vinice Kurdějov 2018, PS, Gurdau, Kurdějov, Morava

Venison consommé, pheasant ravioli, celery

Viognier Terre Siciliane “Vola Vola“ 2018, Fina, Sicílie, Itálie

Veal sweatbread, buttermilk, cabbage

Borgo Cuvée „10“ Sonberk, Popice, Morava

Ravioli, prawns, mascarpone, taragon, smoked salmon, fennel

Granita

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Veal tenderloin, garlic jus, miso butter, mushroom croquette, fava beans, shitake

Porto Ruby, Quinta do Tedo

Chocolate Hemispheres, salted caramel, raspberries

Menu 1099,-/ Wine menu 599,-



Degustation menu SLOW FOOD

Pinot blanc, Clos Saint Etienne 2017, Gruss, Alsace, Francie

Falafel, smoked pepper sauce, granny smith, hazelnut, lamb's lettuce

Riesling vinice Kurdějov 2018, PS, Gurdau, Kurdějov, Morava

Marinated beef, jalapeños, koriandr, mayonnaise

Borgo Cuvée „10“ Sonberk, Popice, Morava

Chestnut cream soup, ginger, port wine, nut

Viognier Terre Siciliane "Vola Vola" 2018, Fina, Sicílie, Itálie

Orzotto, salsiccia, tomatoes, parmasan cheese, sweetbread, radicchio

Granita

Grüner Veltliner Kies 2019, Kurt Angerer, Kamptal, Rakousko

Pike perch, leech purée, ghee, lardo, white onion beurre blanc, barley grouts

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Venison, topinambur, fermented cabbage, rose hip

Borgo cuvée červené 2017, Trávníček-Kořínek, Znojmo, Morava

Cheese

Porto Ruby, Quinta do Tedo

Brownies, backed Banana, tonka beans cream, passion fruit

Menu 1749,-/ Wine menu 799,-

