

Cold starters

Smoked venison loin, bread, goat cheese, cauliflower truffle, pickled cauliflower, crumble
(A 1,3,7,11,12)

299,-

Marinated Tuna fish, avocado, sesame, miso mayonnaise (A 1,3,4,5,6,11)

289,-

Marinated beef, jalapeños, koriandr, mayonnaise (A 1,3,4,12)

299,-

Falafel, smoked pepper sauce, granny smith, hazelnut, lamb's lettuce (A 8,12)

229,-

Scallops, passion fruit, cucumber, carrot (A 12,14)

299,-

Soups

Venison consommé, pheasant ravioli, celery (A 1,3,7,9)

99,-

Chestnut cream soup, ginger, port wine, nut (A 1,7,8,9,12)

99,-

Hot Starters

Gyoza with prawns, kimchi, coriander, onion (A 1,2,3,4,6,9,12)
249,-

Veal sweatbread, buttermilk, cabbage (A 1,3,7,9)
299,-

Foie gras, backed apple, hazelnut espuma, potatoes, jus (A 1,5,7,8,12)
299,-

Tjarin with truffle emulsion (A 1,3,7,9)
199,-

Pasta and risotto – starter/main course

Orzotto, salsiccia, tomatoes, parmasan cheese, sweetbread, radicchio (A 1,7,9,12)
229,-/279,-

Spaghetti, sundried tomatoes, capers, pinenuts, calamari, ventricina (A 1,7,8,9,12,14)
230,-/290,-

Ravioli, prawns, mascarpone, taragon, smoked salmon, fennel (1,2,3,4,7,9,12)
249,-/330,-

Cannelloni, wild boar, mushroom, demi glace, morels, almonds (A 1,3,7,8,9,12)
249,-/349,-

Fish

Pike perch, leech purée, ghee, lardo, white onion beurre blanc, barley grouts (A 1,3,4,7,9,12)
449,-

Tuna fish, fish velouté, courgette, cabbage, carrot, mussels (A 4,7,9,12,14)
599,-

Main courses

Beef Bourignonn, celery, horseradish, mushrooms (A 7,9,12)
349,-

Duck „5 spice“, beetroot 1. 2. 3., raspberry vinegar, duck jus, pak choi (A 1,6,7,9,11,12)
499,-

Veal tenderloin, garlic jus, miso butter, mushroom croquette, fava beans, shitake
(A 1,3,5,6,7,8,9,11,12)
599,-

Venison, topinambur, fermented cabbage, rose hip (A 1,3,7,9,12)
599,-

Couvert 25,-

Desserts

Cheesecake, koriandr, walnut, mango, honeycomb (A 1,3,7,8)
179,-

Brownies, backed Banana, tonka beans cream, passion fruit (A 1,3,7,8)
189,-

Crème brûlée (A 3,7)
179,-

Meringue, white chocolate ganache, olive oil, cassis, almonds (A 1,3,7,8)
179,-

Chocolate Hemispheres, salted caramel, raspberries (A 3,7,8)
199,-

Home made ice cream / sorbet – by dailly offer (A 3,7)
50,-

Cheese variation (A 7)
250,-

Degustation menu PETIT

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

Scallops, passion fruit, cucumber, carrot (A 12,14)

Borgo Cuvée „10“ Sonberk, Popice, Morava

Chestnut cream soup, ginger, port wine, nut (A 1,7,8,9,12)

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

Foie gras, backed apple, hazelnut espuma, potatoes, jus (A 1,5,7,8,12)

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Beef Bourignon, celery, horseradish, mushrooms (A 7,9,12)

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

Cheesecake, koriandr, walnut, mango, honeycomb (A 1,3,7,8)

Menu 849,-/ Wine menu 479,-

Degustation menu GRAND

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

Marinated Tuna fish, avocado, sesame, miso mayonnaise (A 1,3,4,5,6,11)

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

Venison consommé, pheasant ravioli, celery (A 1,3,7,9)

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

Veal sweatbread, buttermilk, cabbage (A 1,3,7,9)

Borgo Cuvée „10“ Sonberk, Popice, Morava

Ravioli, prawns, mascarpone, taragon, smoked salmon, fennel (1,2,3,4,7,9,12)

Granita

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Veal tenderloin, garlic jus, miso butter, mushroom croquette, fava beans, shitake
(A 1,3,5,6,7,8,9,11,12)

Porto Ruby, Quinta do Tedo

Chocolate Hemispheres, salted caramel, raspberries (A 3,7,8)

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 (A 8,12)

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

Marinated beef, jalapeños, koriandr, mayonnaise (A 1,3,4,12)

Borgo Cuvée „10“ Sonberk, Popice, Morava

Chestnut cream soup, ginger, port wine, nut (A 1,7,8,9,12)

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 (A1,3,4,7,9,12)

Langhe Nebbiolo 2018, Oddero, Piemonte, Itálie

Venison, topinambur, fermented cabbage, rose hip (A 1,3,7,9,12)

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

Cheese (A 7)

Porto Ruby, Quinta do Tedo

Brownies, backed Banana, tonka beans cream, passion fruit (A 1,3,7,8)

Menu 1749,-/ Wine menu 799,-

