

Seasonal menu

Cream soup of roasted tomatoes and peppers,

basil creme fraiche 85 CZK

Turkey fillet marinated in pink pepper,

pea puree, roasted seasonal vegetables, cream sauce with mint 235 CZK

Baked zander,

cauliflower purée sous-vide, sagge butter 265 CZK

Homemade tagliatelle with spinach,

sun-dried tomatoes, pepper „Pálava“ cheese, roasted almonds 215 CZK

Pork Tomahawk steak,

kohlrabi ragout with „bryzna“ cheese, grilled salad Little Gem 255 CZK

Caesar salad,

chicken breast, parmesan 195 CZK

Seasonal drink menu

Homemade lemonade by the daily menu 65 CZK / 0,5 l

Birell pomelo & greppfruit 40 CZK/ 0,3l, 45 CZK / 0,5 l

Ice Latté Macchiato 60 CZK

„Pepper strawberry“ drink 95 CZK / 0,3l

Rosé wine, fresh mint, lemon, strawberries and soda

„Lavender Sofii“ drink 120 CZK / 0,3l

Sofii non-alcoholic sect, lavender sugar, fresh beach, bitter, June liqueur

Five-course menu

FIRST APPETIZER

Homemade sun-dried tomatoes,
herbs and „Pálava“ cheese

SOUP

Cream soup of roasted tomatoes and peppers,
basil creme fraiche

SECOND APPETIZER

Homemade tagliatelle with spinach,
sun-dried tomatoes, pepper „Pálava“ cheese, roasted almonds

MAIN COURSE

Pork Tomahawk steak,
kohlrabi ragout with „brynza“ cheese, grilled salad Little Gem

DESSERT

Homemade dessert

price for five course menu 650 CZK
five course menu with wines 790 CZK

A la carte

APPETIZERS

Beef carpaccio, tomatoe salsa with capars,
parmesan and baguette 165 CZK

Beef tartare, basil, parmesan
and toasted baguette 155 Kč

Homemade sun-dried tomatoes,
herbs and „Pálava“ cheese 115 Kč

SOUPS

Dill creme soup, poached egg and chanterelle 85 CZK

Chicken consommé, vegetable,
chicken meat 75 CZK

MAIN COURSES

Roast chicken thigh, almond stuff
and vegetable purée 195 CZK

Beef flank steak, pepper creme sauce
baked grenaille potatoes with herbs 345 CZK

Pork cheeks, potato purée,
mustard a pickled vegetable 245 CZK

Duck confit, red cabbage with our homemade „Winelade“,
potato gnocchi 245 CZK

Roasted beef sirloin in creme sauce, cranberries chutney,
dumplings with dried apricot 225 CZK

Fried veal schnitzel, potato salad 235 CZK

DESSERT

Homemade dessert
by the daily menu 95 CZK

Ice-cream and sorbet
by the daily menu 35 CZK

Nibbles

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| Fried potato chips with variation of dips | 85 CZK |
| Pickled cheeses | |
| with olives and dried tomatoes | 95 CZK |
| Variation of moravian cheese | |
| and homemade „Winelade“ | 125 CZK |
| Homemade salty sticks | 35 CZK |