

Seasonal menu

Creamy pumpkin soup,

pumpkin oil, lovage, roasted seeds 85 CZK

Colorful beetroot salad,

goat cheese croquette with almonds,
dressing from Riesling wine, wine jelly 215 CZK

Homemade pappardelle with venison ragout,

„Pálava“ cheese with pepper, raspberry powder 195 CZK

Catfish from local village „Pohořelice“,

cauliflower puree, glazed seasonal vegetable, green tarragon sauce 295 CZK

Marinated pork tenderloin with sage,

onion-plum chutney, mashed potatoes with spinach 255 CZK

Grilled deer loin,

celery root puree, brussels sprouts, sauce from liquor wine „Locus“
and raspberries 390 CZK

Turkey steak from local farm,

roasted pumpkin gnocchi, fresh „Pálava“ cheese, herb butter 245 CZK

Seasonal drinks menu

Hot drink from homemade ginger syrup,

lemon and honey from Mr. Grůza 65 CZK

„Zasedmero“,

Vermouth rosé wine „Sedmero“ from J. Stávek winery, club soda,
homemade orange syrup with coriander 120 CZK

„Moštrůdl“

Apple juice, lemon juice, cinamon syrup, soda 90 CZK

Five-course menu

C O L D S T A R T E R

Colorful beetroot salad,
goat cheese croquette with almonds,
dressing from Riesling wine, wine jelly

S O U P

Creamy pumpkin soup,
pumpkin oil, lovage, roasted seeds

H O T S T A R T E R

Homemade pappardelle with venison ragout,
„Pálava“ cheese with pepper, raspberry powder

M A I N C O U R S E

Marinated pork tenderloin with sage,
onion-plum chutney, mashed potatoes with spinach

D E S S E R T

Homemade dessert
our daily menu

price for menu 750 CZK

price for menu with wine 890 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

Fresh „Pálava“ cheese with walnuts,
beetroot, smoked almonds 115 Kč

SOUPS

Dill creme soup, poached egg and chanterelle 85 CZK

Chicken consommé, vegetable,
noodle, chicken meat 75 CZK

MAIN COURSES

Roast chicken thigh, almond stuff
and vegetable purée 215 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-pumpkin 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

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 40 CZK