

Seasonal menu

Dill creme soup,

poached egg and chanterelle 85 CZK

Colorful beetroot salad, goat cheese croquette with almonds,
dressing from Riesling wine 195 CZK

Homemade tagliatelle with mushroom ragout,

„Pálava“ cheese with pepper 185 CZK

Turkey steak from local farm,

mushroom ragout and roasted potato gnocchi 235 CZK

Grilled pork tenderloin,

plum sauce and grenaille potatoes 255 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

S O U P

Dill creme soup,
poached egg and chanterelle

H O T S T A R T E R

Homemade tagliatelle with mushroom ragout,
„Pálava“ cheese with pepper

M A I N C O U R S E

Grilled pork tenderloin,
plum sauce and grenaille potatoes

D E S S E R T

Homemade dessert

price for menu 750 CZK

price for menu with wine 890 CZK

A la carte

APPETIZERS

Beef carpaccio, tomatoe salsa,
parmesan and baguette 160 CZK

Beef tartar, capars,
pickled shallots and baguette 155 CZK

SOUP

Chicken consommé,
julienne vegetable and chicken meat 75 CZK

MAIN COURSES

Roast chicken thigh, almond stuff
and vegetable purée 195 CZK

Pork cheeks, apple cider sauce
and potato purée with mustard 245 CZK

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

Fried veal schnitzel, potato salad 235 CZK

DESSERTS

Homemade desserts
by the daily menu 95 CZK

Nibbles

Fried potato chips with variation of dips 85 CZK

Pickled cheeses

with olives and dried tomatoes 95 CZK

Homemade salty sticks 40 CZK

*Menu is cooked by the chef Jan Kalousek
with all his team.*

Wi-Fi jsem**amande**