

Seasonal menu

Cream pumpkin soup,
pumpkin oil, ginger and pumpkin seeds 85 CZK

Grilled pork tenderloin marinated with sage,
plum chutney, mashed grenaille potatoes 255 CZK

Wild boar with creamy rosehip sauce,
dumpling with dried apricots 245 CZK

Turkey breast steak, fresh local „Pálava“ cheese,
roast pumpkin gnocchi and creamy sauce with chanterelle 245 CZK

Roasted zander from local village „Pohořelice“ ,
grilled seasonal vegetable, beetroot purée, celery oil 295 CZK

Homemade Tagliatelle with pumpkin purée and ricotta cheese,
local „Pálava“ cheese with pepper, rosemary oil and pumpkin seeds 195 CZK

Beetroot salad, fresh local „Pálava“ cheese, thym honey,
Riesling dressing 215 CZK

Seasonal drink list

Warm ginger drink
with lemon and local honey 65 CZK

„Moštrůdl“
apple juice, cinamon syrup, Havana Club Anejo Especial,
lemon and soda 145 CZK

Warm red wine,
star anise, cinamon, clove and dried lemon 75 CZK

Five-course menu

FIRST APPETIZER

Local „Pálava“ cheese with nuts, smoked almonds
and beetroot jelly
& Rosé „Tercie“, Víno J. Stávek winery

SOUP

Cream pumpkin soup,
pumpkin oil, ginger and pumpkin seeds

SECOND APPETIZER

Homemade Tagliatelle with pumpkin purée and ricotta cheese,
local „Pálava“ cheese with pepper, rosemary oil and pumpkin seeds
& Pinot Blanc, Václav winery

MAIN COURSE

Grilled pork tenderloin marinated with sage,
plum chutney, mashed grenaille potatoes
& Frankovka, Mádl winery

DESSERT

Homemade dessert
& Pálava, Sonberk winery

price for person 750 CZK

price for menu with wines 890 CZK

A la carte

APPETIZERS

Beef carpaccio, dried tomatoes and capers salsa,
smoked almonds 175 CZK

Smoked beef tenderloin tartar, marinated shallots,
capers and toast 165 CZK

Local „Pálava“ cheese with nuts, smoked almonds
and beetroot jelly 125 CZK

SOUP

Dill creme soup, poached egg and chanterelle 85 CZK

Chicken consommé, vegetable
and chicken meat 75 CZK

MAIN COURSES

Beef tenderloin steak, pepper sauce,
grenaille potatoes with herbs 395 CZK

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

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

Caesar salad, grilled chicken meat,
croutons, parmesan cheese 195 CZK

Confit duck thigh, red cabbage with homemade „Winelade“,
pumpkin gnocchi 245 CZK

Fried veal schnitzel, potato salad 245 CZK

DESSERTS

Homemade dessert
by daily offer

Nibbles

Fried potato chips with variation of dips 85 CZK

Pickled cheese from „Kroupa“ farm
with olives and dried tomatoes 125 CZK

Duck rillettes. bread 125 CZK