

Seasonal menu

Sweet potatoes cream soup,

watercress oil 95 CZK

Marinated smoked beef tongue,

horseradish remoulade, marinated onions, herb bread 125 CZK

Pork T-bone steak,

sea buckthorn chutney, thyme demi-glace,
grilled grenaille potatoes ^{7, 9, 12} 285 CZK

Turkey steak from local „Židlochovice“ farm,

roasted brussels sprouts with Guanciale baked Gran Moravia cheese,
potatoes purée with walnuts ^{7, 8, 9} 245 CZK

Chicken thigh with chestnut stuffing,

root vegetable, sweet potatoes purée ^{1, 3, 7, 8, 9} 235 CZK

Carp baked with corn crust,

caramelized carrots, herb pesto with watercress,
cabbage purée ^{4, 7, 8} 255 CZK

Creamy risotto with wild mushrooms,

thyme, local „Pálava“ cheese ^{7, 9, 12} 195 CZK

Seasonal drink list

Warm ginger drink

with lemon and local honey 65 CZK

„7NEGRONI“

Campari, Tanqueray Gin, „Sedmero rosé“ wine from J. Stávek winery,
orange, sparkling water 95 CZK

Almond Cappuccino

with homemade almond syrup,
whipped cream with caramel nuts 105 CZK

Five-course menu

FIRST APPETIZER

Marinated smoked beef tongue,
horseradish remoulade, marinated onions, herb bread
& *Cabernet Moravia 2019, Glos winery*

SOUP

Sweet potatoes cream soup,
watercress oil

SECOND APPETIZER

Creamy risotto with wild mushrooms,
thyme, local „Pálava“ cheese
& *Riesling 2019 VOC, Sonberk winery*

MAIN COURSE

Chicken thigh with chestnut stuffing,
root vegetable, sweet potatoes purée
& *Pinot Gris 2018, Starý vrch winery*

DESSERT

Homemade dessert
& *Pálava 2020, Omasta winery*

price for person 750 CZK

price for menu with wines 890 CZK

A la carte

APPETIZERS

Beef carpaccio, dried tomatoes and capers salsa,
parmesan cheese, toast ^{1,3,7} 175 CZK

Beef tenderloin tartar, basil,
parmesan cheese, toast ^{1,3,7} 165 CZK

SOUP

Dill creme soup,
poached egg and chanterelle ^{1,3,7,9} 85 CZK

Chicken consommé, vegetable
and chicken meat ^{1,3,7,9} 75 CZK

MAIN COURSES

Beef tenderloin steak, pepper sauce,
grenaille potatoes with herbs ^{4,7} 435 CZK

Roasted beef sirloin in creme sauce, cranberries chutney,
dumplings with dried apricots ^{1,3,7,9,10,12} 225 CZK

Fried veal schnitzel, potato salad ^{1,3,7,10} 245 CZK

Confit duck thigh, red cabbage with homemade „Winelade”,
potatoes gnocchi ^{1,3,7,12} 255 CZK

Caesar salad, grilled chicken meat,
croutons, parmesan cheese ^{1,3,4,7,9,10,12} 195 CZK

Homemade Tagliatelle Carbonara,
Guanciale and parmesan cheese ^{1,3,7} 215 CZK

DESSERTS

Homemade dessert
by daily offer

Nibbles

Fried potato chips with variation of dips ⁷ 85 CZK

Pickled cheese from „Kroupa“ farm
with olives and dried tomatoes ^{7,8} 125 CZK

Duck rillettes, bread ^{1,3,7,12} 125 CZK