

## Seasonal menu

### **Sweet potatoes cream soup,**

watercress oil 95 CZK

### **Marinated smoked beef tongue,**

horseradish remoulade, marinated onions, herb bread 145 CZK

### **Pork T-bone steak,**

sea buckthorn chutney, thyme demi-glace,  
grilled grenaille potatoes <sup>7, 9, 12</sup> 295 CZK

### **Turkey steak from local „Židlochovice“ farm,**

roasted brussels sprouts with Guanciale baked Gran Moravia cheese,  
potatoes purée with walnuts <sup>7, 8, 9</sup> 245 CZK

### **Chicken thigh with chestnut stuffing,**

root vegetable, sweet potatoes purée <sup>1, 3, 7, 8, 9</sup> 235 CZK

### **Carp baked with corn crust,**

caramelized carrots, herb pesto with watercress,  
cabbage purée <sup>4, 7, 8</sup> 255 CZK

### **Creamy risotto with wild mushrooms,**

thyme, local „Pálava“ cheese <sup>7, 9, 12</sup> 195 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*

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**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 <sup>1,3,7</sup> 175 CZK

**Beef tenderloin tartar**, basil,  
parmesan cheese, toast <sup>1,3,7</sup> 165 CZK

## SOUP

**Dill creme soup**,  
poached egg and chanterelle <sup>1,3,7,9</sup> 85 CZK

**Chicken consommé**, vegetable  
and chicken meat <sup>1,3,7,9</sup> 85 CZK

## MAIN COURSES

**Beef tenderloin steak**, pepper sauce,  
grenaille potatoes with herbs <sup>4,7</sup> 435 CZK

**Roasted beef sirloin in creme sauce**, cranberries chutney,  
dumplings with dried apricots <sup>1,3,7,9,10,12</sup> 255 CZK

**Fried veal schnitzel**, potato salad <sup>1,3,7,10</sup> 245 CZK

**Confit duck thigh**, red cabbage with homemade „Winelade”,  
potatoes gnocchi <sup>1,3,7,12</sup> 255 CZK

**Caesar salad**, grilled chicken meat,  
croutons, parmesan cheese <sup>1,3,4,7,9,10,12</sup> 225 CZK

**Homemade Tagliatelle Carbonara**,  
Guanciale and parmesan cheese <sup>1,3,7</sup> 215 CZK

## DESSERTS

**Homemade dessert**  
by daily offer

## Nibbles

**Fried potato chips** with variation of dips <sup>7</sup> 95 CZK

**Pickled cheese from „Kroupa“ farm**  
with olives and dried tomatoes <sup>7,8</sup> 125 CZK

**Duck rillettes**, bread <sup>1,3,7,12</sup> 125 CZK