

Seasonal menu

„Pálava“ fresh cheese from local Kroupa farm,
strawberry jelly with sea buckthorn, smoked almonds ^{4,8} 145 CZK

Cream tomatoes-pepper soup,
sour cream ^{7,9,12} 115 CZK

Grilled pork tenderloin,
kohlrabi ragout, baked grenaille potatoes, thyme demi-glaze ^{7,9,12} 295 CZK

Chicken supreme steak, grilled vegetable with roasted pea pods,
raspberry glaze ^{9,12} 265 CZK

Baked catfish from local „Pohořelice“ village,
cauliflower puree, tarragon pesto with almonds ^{4,7,8} 365 CZK

Creamy spinach risotto,
hard cheese from local „Kroupa“ farm ^{7,9,12} 215 CZK

Five-course menu

FIRST APPETIZER

„Pálava“ fresh cheese from local Kroupa farm,
strawberry jelly with sea buckthorn, smoked almonds
& Saint Laurent rosé, Starý vrch winery

SOUP

Cream tomatoes-pepper soup,
sour cream

TEPLÝ PŘEDKRM

Creamy spinach risotto,
hard cheese from local „Kroupa“ farm
& Pinot Gris, Václav winery

MAIN COURSE

Grilled pork tenderloin,
kohlrabi ragout, baked grenaille potatoes, thyme demi-glace
& „Karmazín“, J. Stávek winery

DESSERT

Homemade dessert
& Pálava Noble rot, Sonberk

menu price **1290 CZK**
menu pairing with wine **1490 Kč**

A la carte

APPETIZERS

Beef carpaccio, tomatoes-capers salsa,
smoked almonds, toast ^{1,3,7,8} 195 CZK

Beef tartar, fresh basil,
homemade dried tomatoes, parmesan, toast ^{1,3,7} 185 CZK

SOUPS

Dill creamy soup,
poached egg and chanterelle ^{1,3,7,9} 115 CZK

Chicken consommé, vegetable,
chicken meat ^{1,3,7,9} 95 CZK

MAIN COURSES

Beef tenderloin steak, pepper sauce with cream,
baked grenaille potatoes with herbs ^{6,7} 465 CZK

Roasted beef sirloin, creme sauce, cranberries chutney,
dumplings with dried apricots ^{1,3,7,9,10,12} 275 CZK

Fried veal schnitzel, potato salad ^{1,3,7,9,10} 295 CZK

Confit duck thigh, red cabbage with homemade jelly „Winelade“
roasted potato gnocchi ^{1,3,7,12} 285 CZK

Caesar salad, grilled chicken meat,
butter croutons and parmesan cheese ^{1,3,4,7,9,10,12} 245 CZK

Homemade Tagliatelle Carbonara,
Guanciale and parmesan cheese ^{1,3} 225 CZK

DESSERTS

Homemade desserts
by offer

Ice-cream and sorbet 50 CZK

Nibbles

„Pálava“ cheese from local Kroupa farm, almond sausage,
dried tomatoes, tarragon pesto 235 Kč

Roasted almonds 65 Kč

Fried potato chips 95 Kč