

# Seasonal menu

**Grilled fallow deer loin,** chestnuts puree,  
marinated nuts, dried raspberry dust <sup>4,7,9,12</sup> 440 CZK

**Turkey steak from local farm „Židlochovice“**  
baked pumpkin gnocchi, wild mushroom ragout, local cheese <sup>1,3,7,12</sup> 275 CZK

**Pork tenderloin marinated with sage,**  
pumpkin puree, brussels sprouts, roasted hazelnuts <sup>7,8,9,12</sup> 315 CZK

**Zander from locale farm „Pohořelice“**  
beetroot puree, grilled seasonal vegetable, celery oil <sup>4,7,9,12</sup> 345 CZK

**Homemade Tagliatelle with pumpkin-ricotta puree,**  
local hard cheese with pepper, herb oil, pumpkin seeds <sup>1,3,7,8</sup> 225 CZK

**Beetroot salad with lamb's lettuce,**  
goat cheese croucquet with almonds, Verjus dressing <sup>8,9,10,12</sup> 245 CZK

## Seasonal drink list

**Hot ginger drink,**  
lemon a local honey 65 Kč

**7NEGRONI**  
Campari, Tanquaray Gin, Sedmero rosé from Víno J. Stávek,  
orange 125 CZK

**Hot apricots drink,**  
star anise, cinamon, cardamom, 75 CZK  
*Alcoholic drink with apricots destillate* 95 CZK

# Five-course menu

## FIRST APPETIZER

**Duck liver praline,**  
smoked almonds, marinated nuts, Aronia jelly  
*& Riesling, Iwayini winery*

## SOUP

**Creamy pumpkin soup,**  
pumpkin oil, ginger, roasted pumpkin seeds

## SECOND APPETIZER

**Homemade Tagliatelle with pumpkin-ricotta puree,**  
local hard cheese with pepper, herb oil, pumpkin seeds  
*& Chardonnay, Fabig winery*

## MAIN COURSE

**Pork tenderloin marinated with sage,**  
pumpkin puree, brussels sprouts, roasted hazelnuts  
*& Karmazín, J. Stávek winery*

## DESSERT

**Homemade dessert**  
*& Pálava, Omasta winery*

---

**price for person 1290 CZK**  
**menu pairing with wines 1490 CZK**

# A la carte

## APPETIZERS

**Fallow deer carpaccio**, truffles cream,  
rosemary oil, dried mushroom dust, pastry <sup>1,3,7</sup> 225 CZK

**Smoked beef sirloin tartar**,  
marinated shallot, capars, toast <sup>1,3,7</sup> 195 CZK

**Duck liver praline**,  
smoked almonds, marinated nuts, Aronia jelly, pastry <sup>1,3,7,8,9,12</sup> 165 CZK

## SOUPS

**Dill creamy soup**,  
poached egg and chanterelle <sup>1,3,7,9</sup> 115 CZK

**Creamy pumpkin soup**,  
pumpkin oil, ginger, roasted pumpkin seeds <sup>7,9,12</sup> 110 CZK

**Chicken consommé**, vegetable,  
chicken meat <sup>1,3,7,9</sup> 105 CZK

## MAIN COURSES

**Beef tenderloin steak**, pepper sauce with cream,  
baked grenaille potatoes with herbs <sup>6,7</sup> 475 CZK

**Roasted beef sirloin**, creme sauce, cranberries chutney,  
dumplings with dried appricots <sup>1,3,7,9,10,12</sup> 275 Kč

**Fried veal schnitzel**, potato salad <sup>1,3,7,10</sup> 295 CZK

**Confit duck thigh**, red cabbage with homemade jelly „Winelade“  
roasted potato gnocchi <sup>1,3,7,12</sup> 285 CZK

**Caesar salad**, grilled chicken meat,  
butter croutons and parmesan cheese <sup>1,3,4,7,9,10,12</sup> 245 CZK

## DESSERTS

### Homemade desserts

by offer

## Nibbles

**„Pálava“ cheese from local Kroupa farm, almond sausage,**  
dried tomatoes salsa 195 CZK

**Fried potatoes chips**  
with dips variety 95 CZK

**Roasted almonds** 65 CZK

**Basket with pastries** 35 CZK