

Seasonal menu

Grilled fallow deer loin, chestnuts puree,
marinated nuts, dried raspberry dust ^{4,7,9,12} 440 CZK

Turkey steak from local farm „Židlochovice“
baked pumpkin gnocchi, wild mushroom ragout, local cheese ^{1,3,7,12} 275 CZK

Pork tenderloin marinated with sage,
pumpkin puree, brussels sprouts, roasted hazelnuts ^{7,8,9,12} 315 CZK

Zander from locale farm „Pohořelice“
beetroot puree, grilled seasonal vegetable, celery oil ^{4,7,9,12} 345 CZK

Homemade Tagliatelle with pumpkin-ricotta puree,
local hard cheese with pepper, herb oil, pumpkin seeds ^{1,3,7,8} 225 CZK

Beetroot salad with lamb's lettuce,
goat cheese croucquet with almonds, Verjus dressing ^{8,9,10,12} 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 ^{1,3,7} 225 CZK

Smoked beef sirloin tartar,
marinated shallot, capars, toast ^{1,3,7} 195 CZK

Duck liver praline,
smoked almonds, marinated nuts, Aronia jelly, pastry ^{1,3,7,8,9,12} 165 CZK

SOUPS

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

Creamy pumpkin soup,
pumpkin oil, ginger, roasted pumpkin seeds ^{7,9,12} 110 CZK

Chicken consommé, vegetable,
chicken meat ^{1,3,7,9} 105 CZK

MAIN COURSES

Beef tenderloin steak, pepper sauce with cream,
baked grenaille potatoes with herbs ^{6,7} 475 CZK

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

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

Confit duck thigh, red cabbage with homemade jelly „Winelade“
roasted pumpkin 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

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