

Seasonal menu

Grilled pork tenderloin,

potato-spinach puree, snowpeas, thyme demi-glace sauce, ^{7,8,9,12} 345 Kč

Chicken supreme steak,

homemade Tagliolini with wild garlic, smoked almonds
and local „Pálava“ hard cheese ^{1,3,7,8} 275 Kč

Chicken legg with nettle-almond stuff,

roasted root vegetable, vegetable puree ^{1,3,7,8,9} 285 Kč

Zander with poppy seed crust,

cabbage puree, blackcurrant, green asparagus, lovage oil ^{4,7} 355 Kč

Creamy spinach and asparagus risotto,

local „Pálava“ hard cheese with rose pepper ^{6,7,9,12} 255 Kč

Lamb's lettuce salad with radish,

pork tenderloin prosciutto, vinaigrette verjus with honey,
sunflower seeds ^{8,9,10,12} 215 Kč

Seasonal drink list

Homemade nettle lemonade

with lemon 85 Kč

Homemade dandelion lemonade

with fresh cucumber 85 Kč

Citrus fresh

fresh grapefruit-orange-lemon juice 145 Kč

Apple cider „Strnad“ 50 Kč / 0,1l, 145 Kč / 0,75l

Winner Cider SEAL 2022, gold medail SISGA 2022, alcohol 6 % vol.

Five-course menu

FIRST APPETIZER

Local „Pálava“ fresh cheese,
strawberry jelly, smoked almonds
& Rosé Tercie, J. Stávek winery

SOUP

Asparagus cream soup,
kaffir leaves, watercress oil
& Grüner Veltliner, IWAYINI winery

SECOND APPETIZER

Creamy spinach and asparagus risotto,
local „Pálava“ hard cheese with rose pepper
& Sauvignon „Sahara“, Fabig winery

MAIN COURSE

Grilled pork tenderloin,
potato-spinach puree, snowpeas, thyme demi-glace sauce
& Apple cider „Strnad“, Cidérka

DESSERT

Our homemade dessert
& Pálava, Omasta winery

price for person 990 Kč
menu pairing with wines 1490 Kč

A la carte

APPETIZERS

Beef carpaccio, arugula, dried tomatoes salsa,
Gran Moravia cheese, pastry ^{1,3,7} 225 Kč

Beef tenderloin tartar,
basil, parmesan cheese, pastry ^{1,3,7} 215 Kč

Local „Pálava“ fresh cheese,
strawberry jelly, smoked almonds ^{1,3,7,8} 165 Kč

SOUPS

Asparagus cream soup,
kaffir leaves, watercress oi ^{1,7,9} 120 Kč

Dill creamy soup,
poached egg and chanterelle ^{1,3,7,9} 120 Kč

Chicken consommé, vegetable,
chicken meat ^{1,3,7,9} 110 Kč

MAIN COURSES

Beef tenderloin steak, pepper sauce with cream,
baked grenaille potatoes with herbs ^{6,7} 495 Kč

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

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

Confit duck thigh, cabbage with caramel,
roasted potato gnocchi with pork crackling ^{1,3,7} 315 Kč

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

D E S S E R T

Our homemade desserts

by daily offer

Nibbles

Pickled local „Kroupa“ cheese,

pastry 150 Kč

Fried potatoes chips

with dips variety 95 CZK

Roasted almonds 65 CZK

Basket with pastries 35 CZK