

Seasonal drink menu

Ice Maté tea with lemons 85 Kč

Ice Latte macchiato 75 Kč

Apple cider „Strnad“ from local Cidérka Brno 50 Kč / 0,1l, 345 Kč / 0,75l
Winner Cider SEAL 2022, gold medal SISGA 2022, alcohol 6 % vol.

A la carte

APPETIZERS

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

SOUP

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

Creamy tomatoes-pepper soup,
creme fraiche ^{7,9,12} 120 Kč

MAIN COURSES

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

Confit duck thigh, red cabbage with homemade jelly „Winelade“
roasted potato gnocchi ^{1,3,7} 315 Kč

Grilled pork tenderloin,
kohlrabi ragout, baked grenaille potatoes, thyme demi-glace ^{7,9,12} 345 Kč

Pork cheeks with red Merlot wine,
potato puree ^{7,9,12} 295 Kč

Creamy zucchini risotto,
dried tomatoes, local hard cheese with rose pepper ^{6,7,9,12} 255 Kč

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

DESSERTS

Homemade desserts

by daily offer

Ice-cream and sorbets

by daily offer 50 Kč

Nibbles

Pickled cheese from Kroupa farm, pastry 150 Kč

Fried potato chips
with dips variation 95 Kč

Smoked almonds 65 Kč

Fresh pastries 35 Kč