

## Seasonal menu

**Chicken supreme steak**, creamy pumpkin risotto,  
local cheese, smoked almonds <sup>7,9,12</sup> 285 Kč

**Grilled local catfish**,  
beetroot puree, caramelized carrot, fennel oil <sup>4,7,9,12</sup> 325 Kč

**Pork tenderloin with almond crust**, pumpkin purée,  
demi-glace sauce with local almond liquer, pickled pumpkin <sup>7,8,9,12</sup> 345 Kč

**Beef cheeks**, red wine sauce with gingerbread,  
baked-potatoes purée, pork cracklings, root vegetable <sup>7,8,9,12</sup> 325 Kč

**Marinated pear with thyme**,  
smoked blue cheese, Batavia salad, pickled pumpkin,  
honey vinaigrette with verjus from J. Stávek winery <sup>7,8,9,10,12</sup> 255 Kč

## Seasonal drink menu

**Fresh apple must** 40 Kč / 0,2l

**Lemon fresh**  
grapefruit, orange, lemon 135 Kč / 0,2l

**Our homemade ginger lemonade**  
with dried pears 85 Kč / 0,4l

**Hot apple must from „Cidérka Brno“**  
dried apple, cinnamon, star anise 75 Kč / 0,15l  
*Alcoholic variant with apple distillate*

**Apple cider „Konipas“ from Cidérka Brno** 50 Kč / 0,1l

### 7NEGRONI

Gin Žufánek, Sedmero rosé vermouth from J. Stávek winery,  
orange, soda 125 Kč / 0,15l

# Five-course menu

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

**Pumpkin cream soup,** caramelized pumpkin seeds,  
pumpkin oil, ginger

**Marinated pear with thyme,**  
smoked blue cheese, Batavia salad, pickled pumpkin,  
honey vinaigrette with verjus from J. Stávek winery  
*& Apple cider „Konipas“, Cidérka Brno*

**Pork tenderloin with almond crust,** pumpkin purée,  
demi-glace sauce with local almond liqueur, pickled pumpkin  
*& Pinot Noir, Vinařství Václav*

**Our homemade dessert**  
*& Tramín červený, Kolby*

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**price for menu 990 Kč**  
**price for menu with drinks 1 490 Kč**

# A la carte

## APPETIZERS

**Duck liver praline**, smoked almonds,  
marinated nuts, Aronia jelly <sup>7,8,12</sup> 195 Kč

**Beef sirloin tartar**, smoked mayo,  
marinated shallots, capars, toast <sup>1,3,7</sup> 215 Kč

**Beef sirloin carpaccio**,  
truffle cream, rosemary oil, dried mushrooms <sup>7,9,12</sup> 255 Kč

## SOUPS

**Pumpkin cream soup**, caramelized pumpkin seeds,  
pumpkin oil, ginger <sup>7,8,9,12</sup> 120 Kč

**Dill creamy soup**,  
poached egg and chanterelle <sup>1,3,7,9</sup> 120 Kč

**Chicken consommé**, chicken meat,  
root vegetable <sup>1,3,7,9</sup> 110 Kč

## MAIN COURSES

**Beef sirloin steak**, pepper sauce,  
baked grenaille potatoes with herbs <sup>6,7</sup> 495 Kč

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

**Fried veal schnitzel**, potato salad <sup>1,3,7,9,10</sup> 295 Kč

**Confit duck thigh**, red cabbage with homemade jelly „Winelade“  
roasted potato gnocchi <sup>1,3,7</sup> 315 Kč

**Caesar salad**, grilled chicken meat,  
butter croutons and parmesan cheese <sup>1,3,4,7,9,10,12</sup> 255 Kč

## DESSERTS

**Our homemade dessert**  
by daily offer

### 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