

Seasonal menu

Creamy tomatoes-pepper soup,

creme fraiche^{7,9,12} 120 Kč

Grilled pork tenderloin,

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

Chicken supreme steak,

grilled vegetable with roasted pea pods, raspberry glaze^{9,12} 275 Kč

Baked catfish from local „Pohořelice“ village,

cauliflower puree, tarragon pesto with almonds^{4,7,8} 395 Kč

Creamy zucchini risotto,

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

Radishes salad with lamb's lettuce,

goat cheese croquette with almonds,
Verjus dressing from local VÍNO J. Stávek winery^{3,7,8,10,12} 255 Kč

Seasonal drink menu

Ice Maté tea with lemons 85 Kč

Eldberry Spritz

*eldberry sparkling wine from Vrátíl BIO winery,
homemade eldberry syrup, wine grapes, fresh lemon balm, lemon* 145 Kč

Caffé Frappé with milk 85 Kč

Ledové 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.

Five-course menu

FIRST APPETIZER

„Pálava“ fresh cheese from local Kroupa farm,
currant jelly
& Apple cider Strnad from Cidérka Brno

SOUP

Cream tomatoes-pepper soup,
sour cream

SECOND APPETIZER

Creamy zucchini risotto,
dried tomatoes, local hard cheese with rose pepper
& Grüner Veltliner, IWAYINI winery

MAIN COURSE

Grilled pork tenderloin,
kohlrabi ragout, baked grenaille potatoes, thyme demi-glace
& „Karmazín“, J. Stávek winery

DEZERT

Domáci dezert od naší cukrářky
& Pálava, Omasta winery

price for person 990 Kč

menu pairing with wine 1 490 Kč

A la carte

APPETIZERS

Local fresh cheese from Kroupa farm,
currant jelly, pastry ^{1,3,7,8} 165 Kč

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

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

SOUP

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

Chicken consommé, chicken meat,
root vegetable ^{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, red cabbage with homemade jelly „Winelade“
roasted potato gnocchi ^{1,3,7} 315 Kč

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

Homemade Tagliolini Carbonara, pancetta from
Pršuterie Chovaneček, local hard cheese with rose pepper ^{1,3} 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