

Seasonal menu

Rabbits thigh baked with mustard,
nettles stuffing with almonds,
baked root vegetable with bacon ^{1,3,7,9,10,12} 325 Kč

Zander from local fish farming with poppy seed crust,
kohlrabi purée, black currant, zucchini ⁷ 315 Kč

Chicken supreme steak,
homemade Tagliolini with beer garlic, smoked almonds,
hard cheese from local „Kroupa farm“ ^{3,7,8,9,12} 295 Kč

Grilled pork tenderloin,
almonds crust, potato-spinach purée,
green pea, thyme demi-glace ^{1,3,7,8,9,12} 345 Kč

Goat cheese crocquet with almonds,
salad with radishes, sunflower seeds,
Verjus vinaigrette with honey ^{1,7,8,9,12} 275 Kč

Creamy risotto with fresh spinach and zucchini,
hard cheese from local „Kroupa“ farm ^{1,3,7,9} 255 Kč

Five-course menu

Fresh cheese from local „Kroupa farm“,
aronia-apple jelly, almonds
& Apple cider „Vrabec“ from Cidérka Brno

Creamy green pea soup,
fennel, watercress oil

Goat cheese crocquet with almonds,
salad with radishes, sunflower seeds,
Verjus vinaigrette with honey
& Sauvignon „Spectrum“, Fabig winery

Grilled pork tenderloin,
almonds crust, potato-spinach purée,
green pea, thyme demi-glace
& Karmazín, J. Stávek winery

Homemade almonds cake
& Local almonds liqueur Mandlovka“ from Mandlárna

menu per person 990 Kč
menu with drinks 1 290 Kč

A la carte

APPETIZERS

Fresh cheese from local „Kroupa farm“,
aronia-apple jelly, almonds ^{7,8} 195 Kč

Smoked beef sirloin tartar,
fresh basil, parmesan cheese ^{1,3,7} 215 Kč

Beef carpaccio, tomatoes salsa,
Gran Moravia hard cheese ^{1,3,7,8} 275 Kč

SOUPS

Creamy green pea soup,
fennel, watercress oil ^{1,7,8,9,12} 125 Kč

Creamy dill soup, poached egg 63,
chanterelle ^{1,3,7,9} 125 Kč

Chicken consommé, chicken meat,
root vegetable ^{1,3,7,9} 115 Kč

MAIN COURSES

Beef sirloin steak, pepper sauce,
baked grenaille potatoes with herbs ^{1,6,7} 595 Kč

Roasted beef sirloin, creme sauce, cranberries chutney,
dumplings with farm bacon ^{1,3,7,9,10,12} 295 Kč

Fried veal schnitzel, mashed grenaille potatoes
with butter and bacon ^{1,3,7,9,12} 325 Kč

Confit duck thigh, red cabbage with our jelly „Winelada“,
roasted potato gnocchi ^{1,3,7} 345 Kč

Caesar salad, grilled chicken meat,
butter croutons, parmesan cheese ^{1,3,4,7,9,10,12} 275 Kč

DESSERTS

Our homemade desserts

by daily offer

Nibbles

Pickled cheese from local „Kroupa“ farm, pastry 150 Kč

Beef sirloin tartar, fried bread 325 Kč

Pork pate from local butchery Franc 125 Kč

Pork lard local butchery Franc 125 Kč

Pickled sausages from local butchery Franc 150 Kč

Fried potato chips with dips variation 95 Kč

Our roasted almonds 75 Kč

Fresh pastry 35 Kč