

## Seasonal menu

### **Creamy tomatoes-pepper soup,**

creme fraiche, fresh basil <sup>7,9,12</sup> 125 Kč

### **Grilled pork tenderloin,**

kohlrabi ragout, mashed potatoes grenaille with farm bacon,  
thyme demi-glace sauce <sup>7,9,12</sup> 365 Kč

### **Chickem supreme steak,**

grilled vegetable with roasted pea pods, raspberry glaze <sup>9,12</sup> 295 Kč

### **Baked catfish from local fish farming Pohořelice,**

cauliflower purée, tarragon pesto with almonds <sup>4,7,8</sup> 415 Kč

### **Creamy zucchini risotto,**

sundried tomatoes, hard cheese with pepper from local Kroupa farm <sup>6,7,9,12</sup>  
255 Kč

### **Goat cheese crocquet with almonds,**

salad with radishes, sunflower seeds,  
Verjus vinaigrette with honey <sup>3,7,8,12</sup> 275 Kč

## Seasonal drink list

### **Our lemonade** 95 Kč / 0,4l

Elderberry with lemon

Strawberry with fresh mint

Appricot with lemon balm

### **Ice coffee**

Frappé 85 Kč

Ice latté 80 Kč

**„Sonnentor“ pear ice tea** with lemon 95 Kč

**Apple cider from „Cidérka Brno“** 35 Kč / 0,1l, 250 Kč/0,75l

### **Eldberry Spritz**

frizzante from local Vrátil winery, eldberry syrup, lamon balm 145 Kč

### **Appricot Spritz**

appricot syrup, Frizzante, lemon balm 145 Kč

# Five-course menu

## FIRST APPETIZER

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

## SOUP

**Cream tomatoes-pepper soup,**  
sour cream, fresh basil

## SECOND APPETIZER

**Creamy zucchini risotto,**  
sun-dried tomatoes, local hard cheese with rose pepper  
*& Pinot Gris, Václav winery*

## MAIN COURSE

**Grilled pork tenderloin,**  
kohlrabi ragout, mashed potatoes grenaille with farm bacon, thyme demi-glace  
*& „Karmazín“, J. Stávek winery*

## DESSERT

**Our homemade dessert**  
*& Traminer, Kolby winery*

---

**price for person 990 Kč**  
**menu pairing with drinks 1490 Kč**

# A la carte

## STARTERS

**Fresh cheese from local Kroupa farm,**  
currant jelly, pastry <sup>1,3,7,8</sup> 195 Kč

**Beef carpaccio,** sundried tomatoes salsa,  
Gran Moravia hard cheese <sup>1,3,7</sup> 275 Kč

**Beef sirloin tartar,**  
fresh basil, parmesan cheese <sup>1,3,7</sup> 215 Kč

## SOUPS

**Creamy dill soup,** egg 63,  
chanterelle <sup>1,3,7,9</sup> 125 Kč

**Chicken consommé,**  
meat, root vegetable <sup>1,3,7,9</sup> 115 Kč

## MAIN COURSES

**Beef steak,** pepper creamy sauce,  
baked potatoes grenaille with herbs <sup>6,7</sup> 595 Kč

**Roasted beef sirloin,** cranberries chutney,  
dumplings with farm bacon <sup>1,3,7,9,10,12</sup> 295 Kč

**Fried veal schnitzel,** potato salad with onion <sup>1,3,7,9,10</sup> 325 Kč

**Confit duck thigh,** red cabbage with our „Winelade“ jelly,  
roasted potato gnocchi <sup>1,3,7</sup> 345 Kč

**Caesar salad,** grilled chicken meat,  
butter croutons and parmesan cheese <sup>1,3,4,7,9,10,12</sup> 275 Kč

**Tagliolini Carbonara,** pancetta from local „Pršuterie Chovaneček“,  
hard cheese with pepper <sup>1,3</sup> 255 Kč

## DESSERTS

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