

Seasonal menu

Baked beetroot,

fresh goat cheese, marinated blueberries, sea buckthorn jelly ^{7,12} 195 Kč

Pumpkin soup with orange and ginger,

lemon creme fraiche ^{7,8,9,12} 135 Kč

Chicken supreme steak,

creamy pumpkin risotto, local fresh cheese, smoked almonds ^{7,9,12} 315 Kč

Grilled wildebeest back,

parsnip purée, rest cabbage with craclings, green walnuts,
demi – glace sauce with blackcurrant liqueur ^{7,8,9,12} 465 Kč

Baked deer neck,

juniper sauce with red wine from local J. Stávek winery,
creamy mushrooms, potato gnocchi with truffle ^{1,3,7,9,12} 365 Kč

Trout from local Pohořelice fishfarm,

pumpkin Fettuccine with ricotta cheese and fava been, basil oil ^{1,3,4,7} 395 Kč

Pumpkin Fettuccine with ricotta cheese and fava been, basil oil ^{1,3,7} 235 Kč

Seasonal drink list

Fresh apple must 50Kč / 0,2l

Ginger lemonade with dried pears 95 Kč / 0,4l

Lemon fresh with grapefruit, orange and lemon 145 Kč/0,2l

Apple cider from local Cidérka Brno 35 Kč / 0,1l, 250 Kč/0,75l

7Negroni - Gin Žufánek, Sedmero rose wine from J. Stávek winery,
orange, sparkling water 125 Kč

Amande Cider Spritz - Sedmero rose wine from J. Stávek winery, dried
apple with cinamon, local apple cider, sparkling water 165 Kč

Hot apple must from Cidérka Brno,

dried apple with cinamon, star anise 75 Kč/0,15l

Alholic variant with apple distillate 95 Kč

Five-course menu

FIRST COURSE

Baked beetroot,

fresh goat cheese, marinated blueberries, sea buckthorn jelly
& *Pinot Blanc Vinohrádky, Vinařství Gurdau*

SOUP

Pumpkin soup with orange and ginger,
lemon creme fraiche

SECOND COURSE

Trout from local Pohořelice fishfarm,

pumpkin Fettuccine with ricotta cheese and fava bean, basil oil
& *Pinot Gris, Vinařství Václav*

MAIN COURSE

Grilled wildebeest back,

parsnip purée, rest cabbage with craclings, green walnuts,
demi – glace sauce with blackcurrant liqueur
& *Cabernet Sauvignon, Vinařství Starý vrch*

DESSERT

Our homemade dessert

& *Tramín červený, Vinařství Kolby*

price for person 1 150 Kč

menu pairing with wine 1 490 Kč

A la carte

STARTERS

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

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

SOUPS

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

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

MAIN COURSE

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

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

Fried pork tenderloin schnitzel,
mashed potatoes with butter and farm bacon ^{1,3,7} 325 Kč

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

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

DESSERTS

Our homemade desserts by offer

Nibbles

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

Beef sirloin tartar, fried bread ^{3,10} 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 ^{7,10} 95 Kč

Our roasted almonds ⁸ 75 Kč

Fresh pastry ^{1,3,7,8,11} 35 Kč

Drink menu

NON-ALCOHOLIC DRINKS

0,25l	Pepsi / Pepsi max	57 Kč
0,25l	Schweppes tonic / ginger	57 Kč
0,25l	Mirinda / 7 up	57 Kč
0,20l	Granini juice (by offer)	57 Kč
0,33l	Birell non alcoholic beer	57 Kč
0,25l	Mattoni	45 Kč
1l	Sparkling water	70 Kč
0,1/0,75l	BIO grape must Gala winery	35 Kč/245 Kč

COFFEE / HOT DRINKS

Ristretto, Espresso, Lungo	60 Kč
Espresso doppio	95 Kč
Cappuccino	75 Kč
Latte macchiato	80 Kč
Flat white	110 Kč
Sonnenor tea	70 Kč
Soya milk	20 Kč

BEER

0,3l	Pilsner Urquell	57 Kč
0,5l	Pilsner Urquell	69 Kč
0,3l	Birell pomelo & grapefruit	40 Kč
0,5l	Birell pomelo & grapefruit	50 Kč

WINE

by offer

APERITIVY

0,1l	Frizzante	60 Kč
0,1l	Martini (bianco, dry)	75 Kč
0,05l	Campari	65 Kč
0,04l	Aperol	60 Kč
0,1l	Crodino (non alcoholic)	50 Kč
0,15l	Amande Spritz (Aperol, Frizzante rosé, soda)	155 Kč

LIQUEUR

0,04l	Becherovka	50 Kč
0,04l	Jägermeister	65 Kč
0,04l	Fernet Stock/ Citrus	50 Kč

DESTILLATE

0,04l	Vodka Absolut	60 Kč
0,04l	Gin Beefeater	65 Kč
0,04l	Tequila Olmeca Altos Plata	90 Kč
0,04l	Tequila Olmeca Altos Reposado	90 Kč
0,04l	Hustopečská Mandlovka kávová, čirá, višňová	60 Kč
0,04l	Slivovice	110 Kč
0,04l	Hruškovice	110 Kč
0,04l	Meruňkovice	110 Kč
0,04l	Jablkovice	110 Kč
0,04l	Jahodovice	110 Kč
0,04l	Starovická meruňkovice	145 Kč

RUM

0,04l	Božkov Republica	65 Kč
0,04l	Havana Club Anejo Especial	75 Kč
0,04l	Havana Club Anejo 7 y.o.	115 Kč
0,04l	Diplomatico Reserva exclusiva	160 Kč
0,04l	Zacapa Centenario 23 Solera Gran reserva	185 Kč
0,04l	Zafra Master reserve 21 y.o.	225 Kč

0,04l	Pyrat XO	145 Kč
0,04l	Arcane Delicatissime	125 Kč
0,04l	Santos Dumont XO	215 Kč
0,04l	Millonario Reserva 15 yo	210 Kč
0,04l	El Dorado 12 yo	120 Kč
0,04l	Don papa	145 Kč
0,04l	Bumbu rum	150 Kč
0,04l	Mount Gay XO	225 Kč
0,02l	Ron Zacapa Royal	550 Kč

COGNAC / BRANDY

0,02l	Martell XO	295 Kč
0,04l	Courvoisier VSOP	195 Kč
0,04l	Ararat 10 y.o.	95 Kč
0,04l	Godet pearadise poire au cognac	145 Kč

WHISKEY/ BOURBON

0,04l	Jameson	65 Kč
0,04l	Jack Daniel's	70 Kč
0,04l	Chivas Regal Extra	95 Kč
0,04l	Glenlivet 15 yo	175 Kč
0,04l	Gold Cock	100 Kč

Seznam alergenů:

1. obiloviny obsahující lepek | 2. koryši a výrobky z nich |
3. vejce a výrobky z nich | 4. Ryby a výrobky z nich | 5. Podzemnice olejná (arašíd) a výrobky z nich | 6. Sójové boby (sója) a výrobky z nich |
7. Mléko a výrobky z nich | 8. Skořápkové plody (mandle, lískové ořechy, vlašské ořechy, kešu ořechy, pekanové ořechy, para ořechy, pistácie, makadamie a výrobky z nich) | 9. Celer a výrobky z něj | 10. Hořčice a výrobky z ní |
11. Sezamová semena (sezam) a výrobky z něj | 12. Oxid siřičitý a siřičitany |
13. Vlčí bob (lupina) | 14. Měkkýši a výrobky z nich