

## Seasonal menu

**Roasted parsley creamy soup,**  
creme fraiche, parsley pesto, pecans <sup>7,8,9,12</sup> 125 Kč

**Roasted rabbit leg with mustard,**  
roasted vegetable with farm bacon, butter stuffing <sup>1,3,7,9,10,12</sup> 325 Kč

**Beef rib sous-vide,**  
mashed potatoes with horseradish, pickled vegetable <sup>7,9,12</sup> 375 Kč

**Pork Tomahawk steak,**  
smoked grenaille potatoes, dijon sauce, grilled shallot <sup>7,9,10,12</sup> 365 Kč

**Chicken leg with chestnut stuffing,**  
vegetable purée, baked root vegetable <sup>1,3,7,9</sup> 315 Kč

**Homemade Pappardelle with mushroom ragout,**  
marjoram, local hard cheese with rose pepper <sup>1,3,7,9,12</sup> 255 Kč

## Winter drink menu

**Hot chocolate Herufek**  
with cinnamon 85 Kč / 0,3l

**Fresh apple must** 50 Kč / 0,2l

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

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

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

**Hot apple must from Cidérka Brno,**  
dried apple with cinamon, star anyse 75 Kč/0,15l  
*Alcoholic variant with apple distillate* 95 Kč

# Tasting menu

## FIRST COURSE

**Duck liver praline,**  
blackcurrant jelly, smoked almonds, marinated blueberries  
& Frankovka, „Blanc de noirs“ J. Stávek winery

## SOUP

**Roasted parsley creamy soup,**  
creme fraiche, parsley pesto, pecans

## SECOND COURSE

**Homemade Pappardelle with mushroom ragout,**  
marjoram, local hard cheese with rose pepper  
& Pinot Gris, Václav winery

## MAIN COURSE

**Chicken leg with chestnut stuffing,**  
vegetable purée, baked root vegetable  
& Ryzlink rýnský, Sonberk

## DESSERT

**Our homemade dessert**  
& Pálava, IWAYINI

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price for person 890 Kč  
price with wine pairing 1 190 Kč

# A la carte

## STARTERS

### **Duck liver praline,**

blackcurrant jelly, smoked almonds, marinated blueberries <sup>7,8,12</sup> 195 Kč

### **Beef carpaccio,**

sundried tomatoes salsa, parmesan cheese <sup>4,7</sup> 275 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 <sup>1,3,7,9,10,12</sup> 315 Kč

### **Fried pork tenderloin schnitzel,**

mashed potatoes with butter and farm bacon <sup>1,3,7</sup> 325 Kč

### **Confit duck thigh,** red cabbage with our Winelade jelly,

roasted potato gnocchi <sup>1,3,7</sup> 365 Kč

### **Caesar salad,** grilled chicken meat,

butter croutons and parmesan cheese <sup>1,3,4,7,9,10,12</sup> 275 Kč

## DESSERTS

### **Our homemade desserts**

by offer

# Nibbles

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

**Beef sirloin tartar, fried bread** <sup>3,10</sup> 355 Kč

**Fried potato chips with dips variation** <sup>7,10</sup> 95 Kč

**Our roasted almonds** <sup>8</sup> 75 Kč

**Fresh pastry** <sup>1,3,7,8,11</sup> 35 Kč