

WINE PAIRINGS

Roots & Terroir 65 €

- 2022 **7 Řádků** Black Label, Velkopavlovická – Czech Republic
2021 **Garagisti Anonimi Friulani** Di Lassâsi Come, Friuli-Venezia Giulia - Italy
2021 **Bott Frigyes** Furmint Faricka, Južnoslovenská - Slovakia
2017 **Testalonga** El Bandito The Dark Side, Swartland – South Africa
2019 **Georg Prieler** Merlot Schützner Stein, Burgenland - Austria
2019 **Niepoort** Riesling Dócil, Douro - Portugal

Grapes & Appellation 85 €

- 2020 **Jean Max Roger** Sancerre Blanc Vieilles Vignes, Loire - France
2019 **Nin-Ortiz** Planetes de Nin Cariñena Blanca, Priorat - Spain
2018 **Homonna Attila** Rány Furmint, Hungary - Tokaj
2017 **Vincent Girardin** Chassagne-Montrachet Vieilles Vignes, Burgundy - France
2012 **Ernst Triebaumer** Cabernet Sauvignon & Merlot, Burgenland - Austria
2019 **Markus Molitor** Ürziger Würzgarten Riesling Spätlese, Mosel - Germany

JUICE PAIRING 50 €

Bread, celery, chamomile, ginger
Celery, sour cherry, dill
Pumpkin, bell pepper, saffron
Fermented black tea, grape, basil
Fermented lemon, mint

MENU

Duck consommé, pine shoots 3,9

Mushroom, potato, cranberries 7,9

Pumpkin, yeast 1,7,8

Trout, leek, apple 4,3

Sourdough bread, butter 1,7

Sweet corn, trout, turnip 3,4,10

Savoy cabbage, celeriac, apple 7,9

Sturgeon, sea buckthorn, pumpkin, chestnut 3,4,7,8

Lokša 1

Duck, fermented plum, chanterelle 9

Cherry "Lothar"

Peach, sabayonne, fig leaf 3,7,8

Petit fours

Tasting Menu 105 €