

WINE PAIRINGS

Roots & Terroir 65 €

- 2021 **7 Řádků** Black Label, Velkopavlovická – Czech Republic
2020 **Testalonga** El Bandito Cortez, Swartland - South Africa
2020 **Domaine des Marnes Blanches** Chardonnay En Quatre Vis, Jura - France
2021 **Domaine Matassa** French Disko, Roussillon – France
2021 **Bott Frigyes** Frankovka modrá Faricka, Južnoslovenská - Slovakia
2023 **Braida** Moscato d'Asti Vigna Senza Nome, Piedmont - Italy

Grapes & Appellation 85 €

- 2022 **Joseph Colin** Aligoté Les Jardins de la Côte, Burgundy – France
2021 **Pieropan** Soave Classico Calvarino, Veneto – Italy
2020 **Velich** Chardonnay Salzlacke, Burgenland - Austria
2018 **Johanneshof Reinisch** Pinot Noir Ried Holzspur, Thermenregion - Austria
2015 **Philip Togni** Tanbark Hill Vineyard Cabernet Sauvignon, California - USA
2018 **Marcel Deiss** Huebuhl, Alsace - France

JUICE PAIRING 60 €

White asparagus, cantaloupe, pumpkin seeds

Pear, hazelnut, rosemary

Artichoke, fermented lemon, mint

Apple, hops, barley

Grape, courgette, tarragon, pear

Fermented strawberries, lime, sage

MENU

Potato, leek, parsley 1,7

Rhubarb, mint

Courgette, bacon, horseradish 1

Trout, dill, apple 4,3

Sourdough bread, butter 1,7

Trout, rhubarb granita, basil 4

* Extra course on request *

Caviar, sour cream, sunflower seeds 4,7 35€

Lion's mane, wallnuts, sorrel 3,7,8,10

Catfish, leek, asparagus, spruce shoots 4,7

Grilled pork belly, fermented tomatoes, dill

Rabbit, rhubarb, fenel, lovage 1,9

Cherry "Lothar"

Strawberries, cream, hay 1,7

Petit fours 1,3,7,8

Tasting Menu 130 €

* Extras *

Foie Gras 20€/por

Cheese selection 5€/pc