Degustation menu January 15th from 19h

Welcome drink

Château Radyně brut with homemade raspberry syrup

Amuse bouche

Escargots, á la Praguoise, with lemon foam

Chardonnay 2008, Jedlička & Novák

Starter

Stuffed quail praline with Foie Gras, pear compote

Pinot Blanc 2008, Ilias Mikulovsko

Soup

Freshwater crayfish ravioli in a cream soup with rouille

Chardonnay 2004, barrique, Tanzberg

Warm starter

Veal sweetbreads in smoked breadcrumbs with a light potato salad

Pasta

Veal tripe in a truffle béchamel sauce with homemade noodles

Rulandské bílé 2007, Mikrosvín Mikulov

Fish

Roast pike with cumin, steamed kohlrabi, brussel sprouts and pumpkin, wine foam

Meat

Leg of veal stuffed with smoked tongue, apple purée and sour lentils

Svatovavřinecké 2006, Stapleton & Springer

Dessert

Plum dumpling sprinkled with sugar and poppy seeds

Tramín 2004, Sonberk Château Radyně brut with homemade syrup