



The Ultimate Dining Experience



Chef Tomáš Kohút

L'ATELIER DEGUSTATION MENU

“Amuse bouche”

Breton pastries & butter

Moët & Chandon Imperial Brut (0,1l)

1. “Sea Bass”

Sea Bass / Nori / dried Tuna / Ginger / Caviar / Perilla oil
Pinot Blanc, late harvest, winery Reisten, Mikulov, Czech (0,1l)

2. “Steak”

Beef Steak / Black garlic / Onion / Truffle / Balsamic vinegar
Cignale, Castello di Querceto, Toscana, Italy (0,1l)

3. “Sturgeon”

Sturgeon / Fennel / Caviar / Peas
Chablis 1er Cru, Mont de Millieu, La Chablisienne, France (0,1l)

4. “Buddha’s Hand”

Buddha’s Hand/ Pineapple/ Milky Rice
Sauternes, Château La Chartreuse de Coutet, Bordeaux, France (0,05l)

Coffee or exclusive tea selection

Tomáš Kohút

MENU 4 courses = 1 990 CZK / 79 € / person

MENU 4 courses & wine pairing = 3 577 CZK / 142 € / person