



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. “Tartare”

Veal / Shallot / Marrow / Chive / Pepper / Crème fraîche
Château “M” Minuty Rosé, Côtes de Provence, France (0,1l)

3. “Horseradish”

Horseradish / Apple / Dill / Ginger
Silvaner, late harvest, winery Gotberg, Mikulov, Czech (0,1l)

4. “Steak”

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

5. “Black apple”

Black Apple / Calvados

6. “Acorn”

Acorn Tagliatelle / Kombu sauce / Tonburi / Chives
Gavi di gavi, Villa Sparina, Piemonte, Italy (0,1l)

7. “Sturgeon”

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

8. “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 8 courses = 3 777 CZK / 150 € / per person
MENU 8 courses & wine pairing = 5 792 CZK / 230 € / per person