



The Ultimate Dining Experience



Chef Tomáš Kohút

CZECH MODERN-ART MENU

“Amuse bouche”

Breton pastries & butter

Bohemia Sekt Prestige Rosé Brut (0,1l)

*“Bitter Gold” TC5 - (50607)

1. “Sea Bass”

Sea Bass / Cashew / Bacon / Cucumber / Pepper / Vanilla

Ryzlink rýnský, winery Salabka in Prague, Czech (0,1l)

*“Tomato Wine” TC5 - (32265)

2. “Kulajda soup”

Sea Bass / Cashew / Bacon / Cucumber / Pepper / Vanilla

Sauvage - Sauvignon Blanc, winery Verýsek, Velké Bílovice, Czech (0,1l)

*“Essence of Orchard Bliss” TC5 - (50346)

3. “Svíčková”

Veal / Cream sauce / Carlsbad dumpling / Cranberries / Lemon

Pinot Noir, winery Salabka in Prague, Czech (0,1l)

*“Catnip Charm” TC5 - (30604)

4. “Pork”

Pork belly / Cabbage / Truffle dumpling / Garlic caviar / Beetroot

Merlot, winery Sedlák, Velké Bílovice, Czech (0,1l)

*“Mycelium Brew” TC5 - (72461)

5. “Plum”

Quince / Brioche / Pumpkin / Eggnog

Pinot Gris - straw wine, winery Drápal, Žabčice, Czech (0,05l)

*“Licorice Sunset” TC5 - (51203)

Coffee or exclusive tea selection / *“Buckwheat Cold Brew” TC5 - (20513)

Elevate your experience with our non-alcoholic pairings.

Non-alcoholic pairings are not substitute but thoughtfully crafted addition,
designed to complement your meal and intensify your culinary journey.

We guarantee it will exceed your expectations.

MENU 5 courses = 1 914 CZK / 78,90 € / per person

*MENU 5 courses & non-alcoholic pairing = 2 846 CZK / 117,40 € / per person

MENU 5 courses & wine pairing = 2 997 CZK / 123,60 € / per person