DISCOVERY

AMUSE BOUCHE

BAKER'S SELECTION & BUTTER

MUSHROOM PÂTÉ
red cabbage | truffle

A 2022 Grüner Veltliner Smaragd 'Honivogl' Franz Hirtzberger, Wachau, Rakousko
NA Jasmine I Darjeeling

BOAR PÂTÉ EN CROÛTE
black trumpets | elderberry | vincotto

A 2019 Riesling Graacher Himmelreich GrossesGewächs 'Alte Reben' DR.Loosen,Mosel, Německo
NA Elderflower I Pu'er kombucha

PUMPKIN CHAWANMUSHI
green apple | pumpkin seed miso | oscietra caviar

MUSSELS
boar 'nduja | sea buckthorn | garlic muffin

A 2023 Chassagne Montrachet "Les Enceigneres" Étienne Sauzet, Bourgogne, Francie
NA Sea buckthorn I Verjus

VEAL SWEETBREAD
black walnut | kale | hazelnut

BREAD CAVATELLI
bread miso | marmite | Belper Knolle

A 2009 Nuits-Saint-Georges 1er Cru Vignes Rondes Confuron-Cotetidot, Bourgogne, Francie
NA Bread kvass I Black pepper I Cumin

VENISON
black apple | Jerusalem artichoke | wild mushrooms

A 2012 Sassicaia, Tenuta San Guido, Tuscany, Italie
NA Lapsang I Kombu

PARSNIP
chestnut | fried onions | white pepper

PLUMS
quark | candied pine cones | pine meadow liqueur

A N.V Bollinger Rosé Brut
NA Plum I Pine soda

GUANAJA 70% FLAN
bay leaf | candied kale | buckwheat

PETIT FOURS

3 990 CZK

A Grand pairing I 5 990 CZK
NA Non-alcohol pairing I 1 290 CZK

For an even more indulgent experience, you can enhance your menu with fresh truffle or a selection of cheeses from Degust affineur fromagerie.

Fresh truffle supplement is priced per gram, subject to seasonal availability and current market price.
Cheese selection 890 CZK.