

# CURIOSITY

## AMUSE BOUCHE

- ☒ Frerejean Frères, Blanc de blancs, Francie, NV
- ☒☒ Sage, Champagne Verjus, Ester water

## HOMEMADE BREAD

### CUTTLEFISH & LARDO DI COLONNATA ☘☘ green apple | yeast

- ☒ Amity, Apple-Pear Cider
- ☒☒ Cranberry, Green apple, smoked espuma

### CAVATELLI ☘ bread | marmite | black truffle

- ☒ Domaine Les Héritières du Comte Lafon, Saint Véran, Burgundy, France, 2018
- ☒☒ Nuts, Chamomile, Poppy seeds oil

### DRY AGED BEEF SIRLOIN & YELLOW BEETROOT ☘☘ endive | horseradish

- ☒ Rubra Castra, Butterfly Rock, Thracian plain, Bulgaria, 2012
- ☒☒ Red wine reduction, Horseradish, Smoke

or

### COD & LENTIL ☘ mussels | "sturgeon friendly" Czech caviar | verjus

- ☒ Weingut Villa Wolf, Riesling, Acacia barrel aged, Pfalz, Germany, 2013
- ☒☒ Beetroot, Rosemary, Olives

### MANDARIN & SOUR CREAM carrot | extra virgin olive oil

- ☒ Mandarin, Apricot eau de vie Champagne cask, Rosemary, Olive brine
- ☒☒ Mandarin, Spiced, Rosemary verjus, Olive brine

## PETIT FOURS

2290 Kč

- ☒ Alcohol pairing | 2190 Kč
- ☒☒ Non-alcohol pairing | 780 Kč

THE DISHES MARKED WITH SYMBOLS CAN BE SUPPLEMENTED WITH



black truffle  
129 Kč / 1g



sturgeon friendly caviar  
699 Kč / 5g

The prices listed in our menus include VAT.  
A 10% service charge will be charged for groups of 6 or more people.