

DISCOVERY

AMUSE BOUCHE

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

BAKER'S SELECTION

SCALLOP & PEAR

daikon | tomato

-  Le Domaine D'Henri, Chablis, 1er Cru, Fourchaum L'Homme Mort, Burgundy, France, 2021
-  Pear nectar, Tomato, Lovage

CHAR & CELERIAC

horseradish | blueberry | smoked beurre blanc

-  Rock Angel, Château D'Eclans, Provance, France, 2022
-  Cabbage, Horseradish, Non alco Gin, Martini Vibrante

GRAIN PORRIDGE & JERUSALEM ARTICHOKE

marjoram | salty granola

-  Château Belá, Riesling, Semi-sweet, Slovakia, 2017
-  Smoked apple, Champagne Verjus, Maple syrup

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

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

2990 Kč

-  Alcohol pairing | 3150 Kč
-  Non-alcohol pairing | 1240 Kč

THE DISHES MARKED WITH SYMBOLS CAN BE SUPPLEMENTED WITH



black truffle
129 Kč / 1g



sturgeon friendly caviar
699 Kč / 5g