



BOHÊME BOURGEOISE

menu
wine pairing
juice pairing

3450 czk
2100 czk
750 czk

FIRST

white asparagus, cream, sorrel

sauvignon blanc zieregg 2014 – manfred tement
rhubarb

SECOND

beetroot, juniper, goat kefir

ein quantum pét-nat rosarot 2015 – quantum
sour cherry

THIRD

catfish, tomato, basil

bílý pinot 2014 – jakub novák
sea buckthorn

FOURTH

hen egg, mushrooms, ramson

veltlínské zelené 2015 – zdeněk vykoupal
leek

FIFTH

dumpling, cabbage, onion

aligoté love and pif 2015 – yann durieux
walnut

SIXTH

pork neck, apple, mustard

cuvée orange 2011 – dobrá vinice
dried fruit

SEVENTH

lamb, kohlrabi, yoghurt

cuvée côte 2007 – raphaël & vincent bérêche
carrot

EIGHTH

dark beer, hazelnut, caramel

patience 2017 – ivo laurin - utopia
grape soda

CHEF DE CUISINE
Oldřich Sahajdák

RESTAURANT MANAGER
Tomáš Brosche