

LA DEGUSTATION

BOHÊME BOURGEOISE

menu
wine pairing
juice pairing

3450 czk
2100 czk
750 czk

FIRST

lettuce, speck, cranberry

cuvée mt + rr 2017 – jakub novák
rhubarb

SECOND

south bohemian fish, dill, pancake

rizling vlašský 2017 – strekov 1075
sea buckthorn

THIRD

asparagus, prague ham, sorrel

sauvignon picol doc 2016 – lis neris
leek

FOURTH

beetroot, goat kefir

himmel auf erden rosé 2016 – christian tschida
cherry

FIFTH

dumpling, cabbage, onion

veltínské zelené 2015 – dva duby
carrot

SIXTH

duck, pear

pinot noir 2013 – petr kočářík
walnut

SEVENTH

beef tongue, plum, thyme

vino nobile di montepulciano 2014 – sanguineto
dried fruit

EIGHTH

dark beer, hazelnut, caramel

patience 2017 – ivo laurin - utopia
grape soda

CHEF DE CUISINE
Oldřich Sahajdák

RESTAURANT MANAGER
Tomáš Brosche