

LA DEGUSTATION

BOHÊME BOURGEOISE

menu
wine pairing
juice pairing

3450 czk
2100 czk
750 czk

FIRST

tomato, dill, licorice

grefty 2017 – ota ševčík

melon

SECOND

trout, elderflower, leek

furmint vogelsang 2017 – michael wenzel

cucumber

THIRD

golden beet, cottage cheese, poppy seeds

porta #4 – strekov 1075

rhubarb

FOURTH

dumpling, cabbage, onion

bílý pinot 2014 – jakub novák

sage

FIFTH

beetroot, goat kefir, currant

rose & cross 2015 – dva duby

sour cherry

SIXTH

pork neck, apple, mustard

coteaux champenois blanc – augustin

carrot

SEVENTH

fallow deer, speck, mushrooms

barolo 2014 – cascina fontana

currant

EIGHTH

blueberry, yogurt, basil

p.a.n cuvée 2018 – jaroslav osička

grape soda

CHEF DE CUISINE
Oldřich Sahajdák

RESTAURANT MANAGER
Tomáš Brosche