



BOHÊME BOURGEOISE

menu
wine pairing
juice pairing

3450 czk
2100 czk
750 czk

FIRST

potatoes, whey, poppy seeds

aligoté love and pif 2015 – yann durieux
elderflower

SECOND

trout, basil, tomatoes

veltlínské zelené 2017 – jakub novák
tomato

THIRD

beetroot, goat kefir, blueberries

rubra mixtura 2018 – dlúhé grefty
birch water

FOURTH

pear, truffle, parsley

chardonnay 2016 – zdeněk vykoupal
red currant

FIFTH

catfish, cream, dill

gintonic 2016 – milan nestarec
cucumber

SIXTH

chicken, caraway seed, asparagus

himmel auf erden – maische. 2015 – christian tschida
plum

SEVENTH

beef cheeks, cucumbers, tomatillo

cuvée jacques 2013 – saint nicolas
rose hip

EIGHTH

dark beer, caramel, nuts

sherry amontillado – bodega valdespino
grape soda

CHEF DE CUISINE
Oldřich Sahajdák

RESTAURANT MANAGER
Tomáš Brosche