

# LA DEGUSTATION

BOHÊME BOURGEOISE

menu  
wine pairing  
juice pairing

3450 czk  
2100 czk  
750 czk

## FIRST

**trout, dill, yogurt, garlic**

müller thurgau alte reben 2018 – nibiru

birch sap

## SECOND

**potatoes, whey, poppy seeds**

grefty 2018 – ota ševčík

tomato

## THIRD

**topinambour, sunflower seeds, celery**

riesling uranus 2014 – bencze

plum

## FOURTH

**beetroot, blueberries, goat kefir**

p. a. n cuvée 2018 – jaroslav osička

currant

## FIFTH

**pear, parsley, truffle**

chardonnay 2016 – zdeněk vykoupal

elderflower

## SIXTH

**chicken, carrot, cumin**

vettlínské zelené 2018 – jakub novák

cherry

## SEVENTH

**beef cheeks, mayonnaise, cucumber**

méphisto 2015 – domaine de l'ecu

rose hip

## EIGHTH

**egg yolks, caramel, nuts**

isabela cream – bodega valdespino

grape soda

CHEF DE CUISINE  
Oldřich Sahajdák

RESTAURANT MANAGER  
Tomáš Brosche