

# LA DEGUSTATION

BOHÊME BOURGEOISE

## THREE-COURSE MENU

**Choose one of the main courses:**

### **Kohlrabi, pear, dill**

#### **Vegetable**

Golden beet, poppy seed, lard  
Saint-Bris Exogyra Virgula 2018 Domaine Goisot

#### **Fish**

Cat fish, cabbage, mustard  
Pinot Grigio Gris Lis Neris

#### **Poultry**

Duck, beetroot, liquorice  
Bourgogne Éclat de Calcaire 2018 Pierre Girardin

#### **Beef**

Fillet Mignon, chanterreles, truffle  
Barolo DOCG 2017 Trediberri

### **Dark beer, nuts, caramel**

#### **Petit four & coffee**

Filtered water  
Homemade lemonade

CHEF DE CUISINE  
Oldřich Sahajdák

RESTAURANT MANAGER  
Zdeněk Oudes