



CZECH DEGUSTATION MENU – MODERN ART

Amouse Bouche – Seasonal Sweetener from Our Master Chef

Bohemia sekt Prestige Rosé Brut (0.1 l)

50 g Beef Steak Tartare, Duchess Potatoes, Gherkin Mousse, Toasted Home-made Bread
CZK 150.00 / EUR 5.90

Frankovka, Moravia, Velké Pavlovce Sub-region, Hana Mádlová Winery (0.1 l)

50 g Prague Ham with Horseradish, Pickled Onion, Gherkin, White Chocolate, Tomato,
Oxalis
CZK 140.00 / EUR 5.50

70 g Oxtail Double Consommé, Bacon Quenelles, Fresh Vegetables
CZK 110.00 / EUR 4.30

Rulandské Modré – Grape Selection, Moravia, Velké Pavlovce Sub-r., Moravino Valtice (0.1 l)

120 g Slowly Roasted Beef Filet Steak, Cream Sauce,
Carlsbad Dumpling Soufflé
CZK 420.00 / EUR 16.50

120 g Marinated Breast of Duck with Orange Sauce,
Red Wine Cabbage, Potato Dough Peaks
CZK 290.00 / EUR 11.40

Ryzlink rýnský – Late Harvest, Moravia, Mikulov Sub-region, Gotberg Winery (0.1 l)

Apple Strudel with Vanilla Ice-cream and Whipped Cream
CZK 140.00 / EUR 5.50

MENU 4 courses = CZK 850.00 / EUR 33.30 / person

MENU 6 courses = CZK 1,250.00 / EUR 48.90 / person

MENU 4 courses incl. sommelier wine selection = CZK 1,200.00 / EUR 47.00 / person

MENU 6 courses incl. sommelier wine selection = CZK 1,600.00 / EUR 62.70 / person

Information about the allergens contained in the food will be provided by staff on request.