Starters

295 CZK	OLIVE CHICKEN SUPREME	455 CZk
	with carrot, potato-spinach soufflé and thyme sauce	
345 CZK	BEEF SIRLOIN SOUS-VIDE	475 CZK
	with potato and flour dumplings, sour cream foam, dill and sautéed morel mushroom	
	SLOWLY COOKED LAMB SHANK FROM RUDIMOV	755 CZK
	served on bear's garlic puree with lovage sauce	
185 CZK		
	Desserts М	
165 CZK	ταρτί ετ	245 CZK
	with orange ganache, raspberry cream, Grand Marnier jelly and grapefruit sorbet	
	MOSS PIE	225 CZK
	with white chocolate cream, rhubarb and yoghurt ice cream	
255 CZK		
	DESSERT OF THE DAY	195 CZK
	let our chefs surprise you	
175 CZK	ASSORTMENT OF ICE CREAMS AND SORBETS	165 CZK
	Poppy seed ice cream, grapefruit and mango sorbet	
375 CZK		
	CHEESES	245 CZK
	assortment of cheeses with fruit bread, apricot mostarda and home-made granola	
395 CZK		
	ASSORTMENT OF HOME-MADE PRALINES AND PETITS FOURS	295 CZK
545 CZK	mojito praline, hazelnut nougat, raspberry jelly, almonds in salted caramel <i>(portion for 2 persons)</i>	
	345 CZK 185 CZK 165 CZK 165 CZK 135 CZK 135 CZK 175 CZK 375 CZK	with carrot, potato-spinach souffiè and thyme sauce 345 CZK BEEF SIRLOIN SOUS-VIDE with potato and flour dumplings, sour cream foam, dil and sautéed morel mushroom SLOWLY COOKED LAMB SHANK FROM RUDIMOV served on bear's garlic puree with lovage sauce and shallot confit BS CZK DESSERTS 165 CZK TARTLET with orange ganache, raspberry cream, Crand Marnier jelly and grapefruit sorbet MOSS PIE With white chocolate cream, rhubarb and yegnurt lice cream 255 CZK DESSERT OF THE DAY let our chefs surprise you 135 CZK SCZK CHEESES 155 CZK CHEESES assortment of cheeses with fruit bread, apricot mostarda and home-made granola 395 CZK ASSORTMENT OF HOME-MADE PRALINES AND PETTIS FOURS mojito praline, hazelhut nougat, raspberry jelly.

AuGUSTO menu

AuGUSTO menu

- Traditional taste

RABBIT MOSAIC IN DRIED BACON

served on kohlrabi carpaccio with pea cream and radish

Sauvignon Stará hora, Hustopeče, Fabig

BEEF SIRLOIN SOUS-VIDE

with potato and flour dumplings, sour cream foam, dill and sautéed morel mushroom

Pinot blanc, Kurdějov, Gurdau

MOSS PIE with white chocolate cream, rhubarb

and yoghurt ice cream

Pálava, Pavlov, Grarčic

890 CZK / 1.205 CZK with wine pairing

- Mediterranean taste

TUNA TARTARE with caviar foam, grapefruit and a crispy wafer

Rulandské šedé, Mutěnice, Mokruša

OLIVE CHICKEN SUPREME

with carrot, potato-spinach soufflé and thyme sauce

Karmazín, Němčičky, J.Stávek

TARTLET

with orange ganache, raspberry cream, Grand Marnier jelly and grapefruit sorbet

Rieslig Cibéby, Kurdějov, Gurdau

890 CZK / 1.205 CZK with wine pairing

All courses contain allergens. The information about allergens can be provided by the waiter upon request.