

## WINE PAIRINGS

### Roots & Terroir 65 €

- 2021 **Bott Frigyes** Pinot Noir, Južnoslovenská - Slovakia  
2018 **Milan Nestarec** I am not a big wine, Moravia – Czech Republic  
2022 **Domaine des Marnes Blanches** Savagnin En Quatre Vis, Jura - France  
2020 **Weingut Werlitsch** Morillon vom Opok, Südsteiermark - Austria  
2021 **7 riadkov** Red Label, Malokarpatská - Slovakia  
2019 **Az. Agr. Giovanni Dri Il Roncat** Ramandolo, Friuli-Venezia Giulia - Italy

### Grapes & Appellation 85 €

- 2021 **Steintal** Spätburgunder Grossheubach Alte Reben, Franken - Germany  
2021 **Gurdau** Veltliner Vinohrádky, Moravia – Czech Republic  
2020 **Vino Gross** Sauvignon Blanc Colles, Štajerska Slovenija - Slovenia  
2022 **Château des Tourettes** Tinus Plateau de l'Aigle Viognier, Rhône - France  
2018 **Salomon Estate** Cabernet Sauvignon Finniss River, South Australia - Australia  
2010 **Weingut Ott** Rheinriesling, Wagram - Austria

### JUICE PAIRING 60 €

- Sour cherry, poppy seeds, basil  
Peach, grape, dill  
Pumpkin, fermented lemon, sage  
Apple, hops, barley  
Beetroot, rosemary, red wine vinegar  
Fermented black tea, verbena

## MENU

Plum, amaranth, pointed pepper 1

Rhubarb, mint

Duck liver, sea buckthorn, buckwheat 7,9

Trout, dill, apple 4,3

Sourdough bread, butter 1,7,8

Beetroot, chamomile, cranberry 7

\* Extra course on request \*

Caviar, sour cream, sunflower seeds 4,7 40€

Cep mushroom, cream, hazelnuts 1,7,8,9

Pike perch, elderflower, jerusalem artichoke 4,7,9

Grilled pork belly, fermented tomatoes, dill

Beef sirloin, blueberry, oyster mushroom 9

Cherry "Lothar"

Apricot, carrot, pumpkin seeds 1,3,7,8

Petit fours 1,3,7,8

Tasting Menu 130 €

\* Extras \*

Foie Gras 20€/por

Cheese selection 5€/pc