

# TASTING MENU

## Aperitif

Blanc de Blancs Brut (100% Chardonnay ) 0,1 l

## Menu

- 1 40g Homemade duck paté, wine-raspberry jelly, marinated gooseberries, crunchy onion, homemade bread /1,3,7/  
*Viognier D.S.C. – white, dry 0,05l*
- 2 0,15l Creamy onion soup, cheese croquet, potatoes brunoa, herbs oil /1,3,7/
- 3 75g Marinated baked perch, herbs-butter sauce, carrot-rosemary pureé, confit garlic /1,4,7/  
*Sauvignon D.S.C. – white, dry 0,05l*
- 4 80g Sous-vide duck breast, smoked beans-wallnuts purré, variation of beetroot and marinated black currants /7,8/  
*Merlot D.S.C. – red, dry 0,05l*
- 5 80g Steak of deer sirloin, parsley-butter pureé, wild game demi-glace, marinated gooseberries and sheep-cheese chips (7)  
*Alibernet D.S.C. – red, dry 0,05l*
- 6 50g Deep fried potatoe dumpling (apple-cinnamon), wine yolk cream, mint oil and homemade sorbet (1,3)  
*Pálava „2“ D.S.C. – white, semi-sweet 0,05l*

## Digestif

Pálava, grape spirit 52% 0,02l

Price excluding wine samples 65,-/per person

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