



SEASONAL MENU

mo-su 17⁰⁰-22³⁰

MUSHROOMS

Starter

Tartlet with forest mushroom tartare,
sweet potato chips, quail egg yolk marinated
in soy sauce 145 CZK
1, 3, 6, 7, 10

Main course

Aged pork pluma, Cream of Jerusalem artichoke,
confit shiitake mushrooms, roasted garlic
and thyme jus 520 CZK
7, 9

Venison haunch in red wine, celeriac fondant,
sautéed chanterelles, carrot 585 CZK
7, 9, 12

Homemade spätzle, Reblochon cheese sauce,
blue oyster mushroom, hazelnuts 440 CZK
1, 3, 7, 8

Dessert

Savoardi biscuits, mascarpone cream,
marinated plums, poppy seed ice cream 165 CZK
1, 3, 7

*The mushrooms on the menu were supplied
by the local provider Houbio Brno, a farm
specializing in exotic organic mushrooms.*