

# TASTING MENU

## Aperitif

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

## Menu

- 1 40g Potato pancake, sheep cheese cream, bacon, dill /1,3,7/  
*Riesling D.S.C., white, dry 0,05l*
- 2 0,2l Creamy oyster mushroom soup, bread crumble, mushroom flakes /1,7/
- 3 50g Cheese dumplings, basil, blanched broccoli, creamy corn polenta /1,3,7/  
*Petit merle rosé D.S.C., rosé, semi-dry 0,05l*
- 4 75g Grilled zander fish, vegetable ragout, kefir sauce with dill /4,7/ (AT origin)  
*Sauvignon D.S.C., white, dry 0,05l*
- 5 85g Fellow deer sirloin crusted in herbs and nuts, creamy mushrooms, roasted red cabbage, roasted baby potatoes, demi glace /1,3,7,8,9/ (SVK origin)  
*Dunaj D.S.C., red, dry 0,05l*
- 6 50g Apple pierog, cinnamon, sugar, brown butter /1,3,7/  
*Pálava "2" D.S.C., white, semi-sweet 0,05l*

## Digestif

Pálava, grape spirit 52% 0,02l

Tasting menu excluding wine samples 40,- / per person

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