

Aperitif

- gin • dogwood • campari **29**
okovita from apples • pear brandy • kombucha **32**
vodka from the barrel • chokeberry • vermouth **38**

Tasting menu • 6 courses **199** • Selection 6 wines **199**

- pumpkin • chicory • granola • gorgonzola
venison tartare • black garlic • gooseberry • pumpernickel
foie gras • duck heart • mulberry • brioche
zander • pear • parsley • cottage cheese gnocchi
goose • potato • carrot • mushrooms
jerusalem artichoke • celery • sorrel

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 9:00 pm.

Tasting menu • 8 courses **249** • Selection 8 wines **249**

- pumpkin • chicory • granola • gorgonzola
venison tartare • black garlic • gooseberry • pumpernickel
game terrine • chestnut • cranberry • cherry
foie gras • duck heart • mulberry • brioche
zander • pear • parsley • cottage cheese gnocchi
goose • potato • carrot • mushrooms
apple • beetroot • whipped cream
jerusalem artichoke • celery • sorrel

* Tasting menu is available for the entire table. We accept orders from 6.00 pm. to 8:30 pm.

Menu a la carte

STARTERS

- chicken veloute • black trumpet • brioche **28**
beef tartare • lovage • mushrooms • mustard seed **39**
snail • risotto • parsley flat • 'kumpiak' **49**
sweetbread • bay bolete • parsnip • nasturtium **64**

MAIN DISHES

- octopus • ramen • shiitake • egg **82**
goose • potato • carrot • mushrooms **84**
zander • pear • parsley • cottage cheese gnocchi **89**
roe deer • scotch egg • potato • blackberry **98**

DESSERTS

- salted caramel • vanilla • ginger • crumble **29**
chocolate • raspberry • lovage • cep **31**