

Starters

Wolowina Beef Tartare 379

Smoked mayo, cracklings, garlic confit, homemade cracklings bread

Roasted Eggplant 215

Pear, miso, pear puree, bread crumble with herbs

Red Pepper Carpaccio 235

Goat cheese, fried buckwheat, herb oil

Pinot noir, Sůkal – Moravian region

Marinated Salmon Trout 255

Horseradish crème fraîche, kohlrabi cone, caviar, lemon gel, fresh dill

Sauvignon, Raif – Italy

Spiced and Slow-dried Beef Tenderloin 330

Cherry tomatoes, tomato emulsion

Chai d'Oeuvre Cabernet Sauvignon, Vignobles Vellas – France

Soups

Chicken Consommé 145

Terrine of root vegetables, chicken leg roulade, chives

Roasted Tomato and Pepper Soup 155

Semolina-butter dumpling, roasted peppers, homemade labneh, basil oil

Daily Offer 115

Based on availability...

Mains

Grilled Chicken Breast 275

Free-range chicken, buckwheat crust, carrot puree, roasted carrots

Stamp of Chenin, Post House – South Africa

Celery Pastrami 275

Black garlic sauce, celery puree

Roasted Salmon Trout 315

Trout fillet from a local fish farm, butter, parsley sauce, sour kohlrabi

Baked Whole Rainbow Trout 435

Local fresh trout baked with cumin and toasted lemon

Sauvignon, Šamšula – Moravian region

Fried Duroc Pork Schnitzel 295

Duroc cutlet, spicy cucumber

Merlot, Beněš – Moravian region

Endemit Strawberry Dumplings 315

Baked dumplings from cottage cheese dough, marzipan, dark chocolate, vanilla sauce, strawberries

Cabernet Sauvignon rosé, Od Gajduška – Moravian region

Tagliatelle 295

Homemade pasta, romesco sauce, toasted almonds, roasted zucchini and peppers

Spaghetti 295

Homemade pasta, basil pesto, parmegiano regiano

Sliced Striploin 329

Carrot terrine, curling iron

Holy Grail Malbec, Post House – South Africa

Rib Eye Sashi Nordic price per 100 g 325

45 days aged, "Sashi Nordic" breed

Filet Mignon price per 200 g 660

30 days aged, "Wolowina" breed

Salads

Chef's Salad	285
Mixed lettuce, watermelon, prosciutto crudo, fresh cheese, basil dressing	

Salad with Smoked Trout	275
Marinated summer vegetables, eggs 63 °C, dressing	

Lettuce Salad with Marinated Pear	275
Marinated pear, blue cheese, celery sour, walnut	

Sides

Homemade fries	89
Grilled vegetables	89
Mashed potatoes from baked potatoes	89
Homemade fried vegetable rolls	99
Lettuce salad	79
Cucumber salad, spicy labneh	79
Tomato salad, basil, balsamic vinegar	79

Homemade Sauces

Demiglace	89
Pepper	89
Fermented vegetable	89
Cream with herbs	89
Truffle	89
Tartar	50
Spicy labneh	50
Smoked mayo	50

Children meals

Homemade Pasta with Poppy seed, sugar and clarified butter	205
Homemade Pasta, tomato sauce, farm cheese	205
Chicken Schnitzel, mashed potatoes or chips, compote	235
Grilled Chicken Slice, mashed potatoes or chips, chicken jus	235

Desserts

Endemit Tiramisu	195
Chocolate biscuit, mascarpone cream and Slane whisky, coffee ice cream, chocolate chips, maldon salt <i>Pinotage Grano de Cafe, Mooiplaas – South Africa</i>	
White Chocolate Mousse	195
Tomato and redcurrant jelly, meringue with fennel biscuit, olive oil	
Pavlova	179
Apricot compote, apricot sorbet, citrus cream, apricot coulis	
Homemade Ice Creams and Sorbets	price per 1 serving 65

Cheeses and Cold cuts

Endemit Cheese Plate	price per 150 g	225
Pecorino (maturing time 2 months) Otler (fresh cow mountain cheese) Gryere mountain cheese (maturation period of at least 4 months) Blue cheese Pear chutney		
Endemit Mix of Italian Cold Cuts	price per 100 g	160
Prosciutto crudo Coppa stagionata Salame ungherese Ventricina piccante Capers		