



RESTAURACE ENDEMIT

## CHEF'S MENU

### **Foie gras pâté with cognac**

Cognac-marinated dried apricots, wild berry purée, honey brioche  
*Clos Haut-Peyraguey 2017 – Bernard Magrez*

### **Celery velouté with Gorgonzola**

Pickled celery, caramelised walnut brittle, house-made leek oil

### **Confit duck hearts**

Dill sauce with demi-glace, fried buckwheat, house-made onion oil  
*Cuesta Del Herrero Aylés Vino de Pago – Bodega Pago Aylés 2023*

### **Slow-cooked Wild Boar Shoulder**

Sous-vide purple carrot with thyme, butter-roasted shallots, truffle sauce  
*Château Cantemerle 2013 Bordeaux - Haut Médoc, 5.Cru*

### **Rum cookie cake with Diplomático**

Whipped chocolate ganache with lime, coconut ice cream, Maldon sea salt  
*Espresso Filicori Zecchini – Grand Cru Guatemala*  
*Diplomatico Selección de Familia*

The price for the complete tasting menu is 1,190 CZK  
*The price for wine pairing is 1,050 CZK*