



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-roasted dry-aged beef rib

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