



## ENDEMIT RESTAURANT

# CHEF'S MENU

### **Chef's Welcome**

our sourdough bread with flavored butter

### **Salt & Sugar Cured Salmon Trout**

Fresh apple and cucumber, dill mayonnaise, lime reduction

*Riesling Alte Reben – Rauhen Mosel, Germany*

### **Leek Tarte Tatin with Lemon Thyme**

Red cabbage sauce, buttermilk, leek oil

*Pinot Noir – Sůkal, Moravia*

### **Creamy Egg Barley**

Pasta with green pea purée and wild garlic, Grana Padano cheese,  
radishes, herb oil

*Sauvignon Blanc – Uncharted Giesen, New Zealand*

### **Lamb T-Bone Steak from Rudimov Organic Farm**

Honey-glazed carrots, crispy lentils, Chateaubriand sauce

*Barolo Piangalardo – Colle Manora, Italy*

### **Dark Chocolate Ganache with Pistachios**

Pistachio ice cream, matcha and mint sponge, crispy kadaifi

*Lokus červený – Stávek, Moravia*

The price for the complete tasting menu is 1,290 CZK

*The price for wine pairing is 990 CZK*