



ENDEMIT RESTAURANT

CHEF'S MENU

Chef's Welcome

our sourdough bread with flavored butter

Beetroot

hazelnuts, goat cheese mousse, blackberries

Artigues de Sénéjac 2015 – Bordeaux, France

Mushroom Dill Soup – “Kulajda”

mushroom duxelle with truffle paste, egg yolk espuma, fresh dill

Riesling Alte Reben – Rauen Mosel, Germany

Mackerel

kefir, confit potatoes with flat-leaf parsley and lemon zest

Vetlinské zelené “Extra” – Piálek & Jäger, Moravian region

Duck with Foie Gras Mousse

pulled duck meat, buckwheat muffin, sour cherries in griotte liqueur, crispy

buckwheat, sour cherry sauce

Full Circle 2022 – Saronsberg, South Africa

Marzipan Ice Cream with Poppy Seeds

homemade Oat Granola with Nuts and Cocoa

Cottage Cheese Dumplings

strawberry, elderberry and yogurt mousse, strawberry sorbet, toasted

breadcrumbs with clarified butter

Moravský muškát - Grmolec, Moravian region

The price for the complete tasting menu is 1,190 CZK

The price for wine pairing is 990 CZK