

WILD GAME BRUNCH 18. 10. 2026



Cold Starters

Pulled Roe Deer Leg with Smoked Mayonnaise and Melba Toast

Homemade Game Pâté with Rosehip Jelly

Wild Mushroom Salad with Crispy Bacon and Chives

Light Potato Salad

Roast Fallow Deer with Rosehip Mayonnaise

Wild Boar Rillettes with Caramelised Shallots

Soup

Pheasant Broth with Liver Dumplings and Vegetables

Creamy Mushroom Soup with Croutons

Main courses

Beer-Braised Wild Boar Cheeks with Gingerbread Dumpling

Venison in Cream Sauce with Traditional Czech Yeast Dumplings

Juniper-Marinated Roe Deer Loin with Chocolate Sauce and Pumpkin Purée

Mushroom-Dusted Pike-Perch with Herb Couscous

Potato and Bread Dumpling Stuffed with Pulled Pheasant, Served with Braised Onion Cabbage

Sous-Vide Fallow Deer Medallions with Sea Buckthorn and Forest Honey Sauce, Roasted Potato Purée

Mouflon Burger with Cranberry Mayonnaise, Crispy Onions and Grilled Portobello Mushrooms

Desserts

Flambéed Shredded Pancake with Caramelised Pear

Acorn – Hazelnut Cream with Pear

Mushroom – Cinnamon and Plum

Cognac Cream Dessert Served in a Glass

Crispy Honey Rolls with Rosehip Ganache

Mille-Feuille with Gingerbread-Spiced Apple

Mini Black Forest Cake

Mini Brownies with Sea Buckthorn

Mini Coffee & Cardamom Dessert

Traditional Double-Filled Czech Pastries with Pear and Plum Preserve

PRICE: 1,650 CZK / per person incl. drinks