



Gourment wandering IV

MENU

by Chef Jozef Hromják

by Winery La Fiorita

Amuse Bouche

Appetizer Fish

peacock elderflower | vršatec cheese | herbs

Pasta

pasta wheat potatoe | boar neck ragout

sheep cheese 12 months

Poultry

duck | autumn mushrooms | fegatini

Meat

lost rib eye | cellery | black garlic | pollen

Dessert

crème brûlée Taleggio | figs

Petit Fours

Ninfalia Rosato BIO IGT

Rosso di Montalcino BIO DOC

Brunello di Montalcino BIO DOCG

Brunello di Montalcino Fiore Di No BIO DOCG

Brunello di Montalcino Riserva BIO DOCG

