



REMedi RESTAURANT

Degustation Menu Remedi

Duck interior balls, onion lyonnaise, onion caramel and espuma, marjoram oil

Riesling Haus Klosterberg, Markus Molitor, Mosel, 2021

Veal tartar, beef consommé, parmesan mousse

Wristlet cuvée, Wilomenna, Chlumčany, 2021

Arctic char, vegetable minestrone

Pinot Blanc, Johann W, Třebívlice, 2017

Lasagnette with oxtail, sour cabbage sauce

Pálava, Fučík, Mikulov, 2021

Veal filet mignon, sweetbread, chanterelles, gnocchi, sweet peas

Bila Haut, M. Chapoutier, Côtes de Roussillon, 2022

Apple and celery granite

Frizzo White, Johann W, Třebívlice, NV

3 290 CZK

Wine pairing (includes water with herbs): 1 290 CZK

Menu includes bread, canapés and mignardises.

List of allergens available upon request from the staff.



REMEDI RESTAURANT

Degustation Menu Léger

Duck interior balls, onion lyonnaise, onion caramel and espuma, marjoram oil

Lasagnette with oxtail, sour cabbage sauce

Apple and celery granite

1 690 CZK

Menu includes bread, canapés and mignardises.

List of allergens available upon request from the staff.



REMEDI RESTAURANT

Degustation Menu Signature

Veal tartar, beef consommé, parmesan mousse

Gazpacho

Arctic char, vegetable minestrone

Strawberry dessert, vanilla and lemon mousse

1 990 CZK

Menu includes bread, canapés and mignardises.

List of allergens available upon request from the staff.