

Wine list

Sparkling wine and champagne

<i>Bohemia Sekt demi sec or brut</i>	<i>0,75 l</i>	<i>350,-</i>
<i>Mont Blanc vino frizzante</i>	<i>0,75 l</i>	<i>270,-</i>
<i>U Nick Prosecco D.o.c.</i>	<i>0,75 l</i>	<i>370,-</i>
<i>Spago Prosecco D.o.c.</i>	<i>0,75 l</i>	<i>390,-</i>
<i>B&B Bouché Crémant de Limoux brut nature</i>	<i>0,75 l</i>	<i>690,-</i>
<i>Moët & Chandon Impérial Brut</i>	<i>0,75 l</i>	<i>1990,-</i>
<i>Veuve Clicquot ponsardin Brut</i>	<i>0,75 l</i>	<i>2300,-</i>

White wine

Pinot Gris – quality wine (Wine cellars Zapletal) 350,-

Wine with a slightly golden to golden yellow color, with fruit tones. In the aroma we find floral tones, long-lasting taste with a high extract, fine bread crumbs, which is typical of Pinot Gris varieties.

Chardonnay – quality wine (Wine cellars Zapletal) 350,-

Full of varietal aromatic wine, fruity character and green-yellow color. The aroma tones of grass and nettles, turning into a taste supported by mild acidity.

Pinot Gris – late harvest(Wine cellars Zapletal) 430,-

Wine of golden yellow color, harmonized distinctive bouquet, reminiscent of exotic fruits and forest honey. The taste is harmonious, fruity with a mineral aftertaste.

Pálava – late harvest (Wine cellars Zapletal) 440,-

Wine of golden yellow color, tramine aroma of roses complemented by aroma of vanilla. Full semi-dry wine with a lower acid content and a long-lasting finish.

Riesling Kremstal DAC Weinzierlberg (Winery Aigner) 440,-

The wine is drier at first, it has a corn flavor with tea leaves, then the onset of a fruity grapefruit, green peach taste, it is a typical Riesling.

Gruner Veltliner Sandgrube Kremstal (Winery Aigner) 420,-

Full-bodied wine with a light green-yellow color, with the aroma of fresh apple, pear and the taste of fruit stones, mineral and fruity aftertast.

Riesling Federspiel – Wachauer Weingebirge (Winery Schmelz) 580,-

The aroma presents the wine with delicate peaches and flowers. The taste is an amazing game of acidity with sweets, citrus tones, soft yellow fruits. A beautiful representative of a typical fresh Riesling from the Wachau.

Gruner Veltliner Kremstal (Winery Josef Dockner) 480,-

Typical Veltliner with a delicate aroma of apples and meadow herbs, spicy taste, peppery, suitable for many occasions.

Riesling Kremstal – Ried Rosengarten (Winery Josef Dockner) 420,-

Southern Kremstal is characterized by special soil conditions. As a result, Rieslings become primarily fruity year after year. In the aroma we find tones of stone fruit, in the taste fully juicy apricots.

Rosé wine

Frankova Rosé – quality wine (Wine cellars Zapletal) 290,-

The wine is elegantly pinkish, in the aroma tones of black currant, in the taste of blackberries or wild strawberries.

Red wine

Modrý Portugal – quality wine (Wine cellars Zapletal) 350,-

Central European variety of lighter color, lighter type with a delicate cinnamon scent. The wine is fruity in taste, easy to drink, with a medium-long aftertaste.

Pinot Noir – late harvest (Wine cellars Zapletal) 450,-

The color of the wine is garnet red with brick edges. The aroma is reminiscent of dark forest fruits with dominant tones of strawberries. In the long finish we find candied fruit, walnut, spices and raisins.

Primitivo del Salento IGP 450,-

Italian wine. The color of the wine is deep ruby red, in the aroma we find berries and berries. Rich wine of medium intensity.

Zweigelt (Winery Aigner) 450,-

This cuvée captures the typical cherry aroma, in the taste you will feel plum, vanilla and herbal tones with a strong tannin and wood in the reverberatio.