



Wine list



Winery DOMANSKY, Čejkovice, Slovácko Subregion



Sparkling Wines

Price in CZK

Frizante Bonifác • white • Moravian Land Wine • semi-dry • 2023

250, - Kč

Frizante Bonifác • red • Moravian Land Wine • semi-dry • 2023

250, - Kč

White Wines

Ryzlink rýnský • moravian land wine • dry • 2023

Greenish-yellow color, rich floral taste with notes of acacia blossom and dried apricots.

260, - Kč

Rulandské šedé • moravian land wine • semi-dry • 2023

Floral, honeyed, and fruity aroma. Full-bodied, long-lasting fruity flavor.

260, - Kč

Rosé Wines

Frankovka rosé • moravian land wine • semi-dry • 2023

Soft pink color, intoxicating aroma of dark fruits, taste of blackcurrants, raspberries, and strawberries.

250, - Kč

Red Wines

Zweigeltrebe • moravian land wine • dry • 2023

Ruby color, aroma of white chocolate, light and spicy taste with notes of sour cherry, finishing with a hint of cherry stone.

260 CZK



Wine list



Winery ŠUŠLÁK, Šatov, Znojmo Subregion

Sparkling Wines

Price in CZK

Frizzante Muškát žlutý • semi-sweet • 2021

250 CZK

White Wines

Chardonnay • moravian land wine • semi-sweet • 2022

Late Harvest

280 CZK

Kerner • moravian land wine • semi-dry • 2021

280 CZK

Pálava • moravian land wine • semi-sweet • 2021/2

Selection of Grapes

370 CZK

Sauvignon • moravian land wine • semi-dry • 2022

Late Harvest

290 CZK

Rosé Wines

Zweigeltrebe rosé • moravian land wine • semi-dry • 2021

Aroma of forest fruits, with a fresh taste and citrus undertones..

250 CZK



Wine list



Winery Klen‘Art, Plavje, Istria, Slovenian



Red Wines

Price in CZK

Cabernet Sauvignon VINJA • dry • 2020

This wine features an intense ruby color.

Blend: Merlot, Cabernet Franc, Refosco, and Cabernet Sauvignon.

Pairing: Pairs well with red meats, game, and dishes featuring forest berries and stone fruits.

Serving Temperature: 16–18 °C

400 CZK

Pinot Noir TINJA • dry • 2020/21

A refined, dry red wine with a soft, vivid red hue. Notes of cherries, rosemary, and cinnamon dominate its flavor.

Blend: 100% Pinot Noir

Pairing: Ideal with beef, chicken, grilled fish, or cheeses.

Serving Temperature: 16–18 °C

440 CZK

Rosé Wines

Rosa • dry • 2023

An elegant rosé wine with subtle orange highlights. Its aroma is distinctly fruity, recalling cherries, cranberries, watermelon, and forest berries.

Blend: 100% Pinot Noir

Pairing: Excellent with charcuterie platters, seafood, or chicken dishes.

Serving Temperature: 16–18 °C

330 CZK

Wine list



Winery Bordon, Dekani, Istria, Slovenia



Sparkling Wines

Price in CZK

Evina Penina Brut rose • dry • 2024

Produced from the highest quality Refošk grapes, with a small addition of Cabernet Sauvignon and Merlot—depending on the vintage, but not exceeding 20% of the total blend. The grapes are simply drained through a modern screen without pressing. The juice is then cooled to allow coarse sediment to settle. The clear must is transferred to a stainless steel tank, selected yeasts are added, and fermentation takes place at 14–18°C. The resulting base wine then undergoes secondary fermentation. Following an extended secondary fermentation on the lees lasting at least four months, the sparkling wine is bottled.

Varietal blend: Refošk 80%, Cabernet Sauvignon 10%, Merlot 10%

Pairing: A perfect accompaniment to summer seafood, pasta dishes, and smoked foods.

Serving temperature: 5–7°C

370 CZK

White Wines

Malvazija Classic • dry • 2024

Golden straw color, rich aroma and taste with notes of peaches, acacia, honey, and floral tones. The taste is full and fresh with well-balanced acidity. Certified BIO and VEGAN.

Blend: 100% Malvazija

Pairing: Ideal companion for seafood specialties.

Serving Temperature: 8–10 °C

330 CZK

Red Wines

Refošk • dry • 2022

This wine features an intensely violet to ruby color. The aroma is richly fruity, with notes of ripe red fruits, forest berries, and raspberries. Its body is full, with balanced acidity thanks to malolactic fermentation.

Blend: 100% Refosco

Pairing: Pairs excellently with hearty meat dishes.

Serving Temperature: 16–18 °C

330 CZK



Refošk Classic EKO • dry • 2017

A deeply violet to ruby wine with mature fruity aromas of forest berries and stone fruits.

Blend: 100% Refosco

Pairing: A great choice for rich meat dishes, prosciutto, or steak.

Serving Temperature: 16–18 °C

420 CZK

Wine list



Winery KABAJ, Šlovrenc, Goriška Brda, Slovenia

KABAJ

Sparkling Wines

Price in CZK

Pet Nat Corvus • dry • red • 2021

Delicate natural bubbles with flavors of pomegranate and raspberry. The finish is fresh, dominated by minerality.

Blend: Pinot Noir, Merlot

Pairing: Suitable with sweet and savory pastries, cheeses, cured meats, or seafood.

Serving Temperature: 5 °C

400 CZK

White Wines

Ravan • dry • 2018

Floral aromas of chamomile, linden blossoms, and lime honey. Citrus and Mediterranean herbs like thyme and oregano add subtle complexity. On the palate, it is dry with herbal notes blending with minerality, a pleasant almond bitterness, and a gentle honey finish.

Blend: 100% Sauvignon Vert

Pairing: Ideal with smoked ham or creamy risotto.

Serving Temperature: 12–14 °C

440 CZK

Rebula • dry • 2019/20

Crystal-clear wine with an intense golden color and amber highlights. The aroma is richly fruity with notes of apricot, tangerine, orange peel, Mediterranean herbs, green tea, minerals, and a hint of honey.

Blend: 100% Rebula

Pairing: Pairs well with vegetable dishes, white meat, and fish.

Serving Temperature: 12–14 °C

530 CZK



Wine list



Winery Edi Šimčič, Plešivo, Goriška Brda, Slovenia



White Wines

Triton • dry • 2021/2

The wine is fresh and elegant, with a subtle hint of minerality. The nose offers pronounced tropical fruit aromas accompanied by notes of toasted oak and spice, while the first sip reveals a smooth texture, medium body, and a well-defined structure. The concept behind Triton is to create a pleasant wine with a slightly more diverse aromatic profile. The varietal composition varies: the base consists of Chardonnay and Sauvignon (70%), with the remainder made up of either Pinot Gris or Pinot Blanc, depending on the vintage. Chardonnay provides structure; Sauvignon contributes freshness, aromatics, and grassy notes; Pinot Gris adds spiciness and elegance; and Pinot Blanc brings a sense of balance and harmony. Varietal blend: 70% Chardonnay and Sauvignon Blanc; 30% Pinot Blanc or Pinot Gris

Food pairing: Pairs beautifully with rich dishes such as creamy risotto, roast chicken, or lamb.

Serving temperature: 8–10°C.

480 CZK

Chardonnay • dry • 2022

This Chardonnay, with its deep golden-yellow hue, boasts an intense flavor and a long finish that spreads beautifully across the palate. Its intriguing aroma evokes notes of vanilla and chocolate.

A varietal that showcases the region's true potential. The influence of both the Mediterranean and the Alps brings a blend of exotic character, richness, and classic continental freshness. The nose reveals notes of butter and minerals, complemented by subtle spice nuances derived from oak aging. On the palate, it is full-bodied, robust, and powerful, yet balanced with a firm structure. Varietal: 100% Chardonnay

Pairing: Veal, white meat, red meat, fresh or aged cheeses

Serving temperature: 8–10°C

590 CZK

Red Wines

Duet • dry • 2022

Duet's floral aroma evokes blackberries, red cherries, and a hint of pepper. It is a medium-bodied, complex wine with a smooth texture and a long finish. With an aging potential of up to five years, it is suitable for any occasion. It pairs well with appetizers as well as most main courses. Grape varieties: Cabernet Sauvignon, Merlot, Cabernet Franc

Pairing: Pairs beautifully with duck breast, lamb, red meat, and fresh or aged cheeses.

Serving temperature: 18–20°C

670 CZK