



Deer & Beer

TAKE A JOURNEY BACK IN TIME TO OUR FABLED ST. THOMAS BREWERY
FOR A GAME DEGUSTATION MENU DESIGNED BY EXECUTIVE CHEF MARTIN
BOHÁČEK.

EVERY THURSDAY FROM 6 PM

PUMPKIN | GIROLLES | POPPY SEEDS | PARMESAN | TARRAGON

ROE DEER TARTAR | BLUEBERRIES | JUNIPER | EGG | MISO

WILD BOAR TONGUE | OYSTERS | AMARANTH | KOMBU | HORSERADISH

FERMENTED WILD DUCK | KALE | ST. JOHN WALNUTS | SWEET POTATOES | TRUFFLE

QUAIL LEG AND BREAST | QUINCE | BLACK TRUMPETS | BRUSSELS SPROUT

WILD BOAR BELLY | SEA-BUCKTHORN | HISPY CABBAGE | CRANBERRIES

FALLOW DEER | BEETROOT | FOIE GRAS | COFFEE | ELDERBERRIES

CURRENT | CHOCOLATE | ST. THOMAS BEER | PISTACHIO

4-COURSE MENU CZK 880

6-COURSE MENU CZK 1250

8-COURSE MENU CZK 1500

WASH DOWN THE GAME WITH MONASTIC ST. THOMAS BREW OR TRY BEER
SPECIALITIES OF THE DAY.

BOTTOMLESS GLASS OF BEER 490 CZK (INCLUDING CARAFE OF WATER)

BOTTOMLESS GLASS OF WINE 590 CZK (INCLUDING CARAFE OF WATER)