



TASTING DINNER WITH CHRIS ANDREW & SALOMON WINES 27TH OCTOBER 2017, 7 PM

Franciscus Grüner Veltliner 2016 & Goat cheese mousse, red beet, aceto balsamico caviar

Marlborough Sauvignon Blanc 2016 & Smoked trout fillet, green salad, Dijon dressing

Otago Pinot Noir 2013 & Tuna, sepia risotto, lemon sauce

Norwood 2014 & Duck confit with potato cream

Fleurie Peninsula 2012 & Beef flap steak with bacon and peas

Vertical tasting of Finnis River Shiraz 2003 - 2009 - 2012

Menu price: 790 CZK

Restaurant Nuance, Malé náměstí 138/44, 110 00 Prague 1
Tel.: +420 739 539 281, www.nuancerestaurant.cz