

Our inspiration

Apricot dumplings /page 144/
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Asparagus soup /page 22/
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Beef and bean tortilla wrap /page 122/
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Black pudding with pearl barley, boiled potatoes and sauerkraut /page 312/
Braised mouflon haunch with rowan berries and gingerbread dumpling /page 310/
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Grilled rump steak with foie gras, figs and mashed sweet potatoes /page 100/
Grilled suckling pig with rosemary, apricot-apple chutney and potato "šišky" /page 102/
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