



## **Weekend Program**

### **Saturday**

The aperitivo begins at 17:00.

It is recommended that you arrive in good time, allowing yourself to leisurely check in to your room, take in the surroundings, and calibrate your taste buds with Vouette et Sorbée Champagne Blanc d'Argile vintage 2014, served in magnum bottles, accompanied by canapés.

The vertical tasting dinner begins at 19:00.

After dinner, the bar will be open and stocked with emotional wines, awaiting seekers of ambrosia.

### **Sunday**

On Sunday morning, our chef Michal Zeman will prepare a six-course brunch at 10:00, carefully paired with high-quality Prosecco and Mimosas.

*Indulge your senses,*

Flemming Teilgaard Laugesen