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AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENES.

THE INFORMATION ABOUT ALLERGENS CAN PROVIDE  
THE WAITER UPON REQUEST.

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## STARTERS

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### **Marinated trout in pomegranate**

*with beetroot, horseradish mousse  
and straw potato chips*

**195 CZK**

### **Carpaccio of sika deer**

*with pumpkin curd, capers, pickled shallot and pine nuts*

**285 CZK**

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## SOUPS

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### **Beef bouillon of oxtail**

*with meat mosaic and brunoise vegetables*

**125 CZK**

### **Chestnut velouté**

*with duck foie gras, celery  
and lightly smoked bacon*

**195 CZK**

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## MAIN COURSES

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### **Season lettuce**

*with endive, ginger pears, colorful beet  
and mandarin orange vinaigrette*

**195 CZK**

(+ **115 CZK** a portion of grilled goat cheese)

(+ **135 CZK** a portion of Parma ham)

(+ **155 CZK** a portion of grilled zander)

### **Risotto with mushrooms**

*served on Jerusalem artichoke puree  
with Grana Padano cheese and grated truffle*

**295 CZK**

### **Sepia tagliolini**

*with a shrimp, black tea, ginger and keta caviar*

**295 CZK**

### **Gilthead seabream filet**

*served on celery puree, with romanesco, lemon gel  
and Champagne mousse*

**525 CZK**

### **Duck breast sous-vide**

*served on red cabbage with a chestnut dumpling, pain d'épice  
gingerbread and Madeira sauce*

**445 CZK**

### **Grilled venison loin**

*with pumpkin soufflé, blackberries  
and juniper demi-glace*

**695 CZK**

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## DESSERTS

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### **Augustian heart**

*with coffee mousse, amaretto gel, marinated pears  
and marsala ice cream*

**245 CZK**

### **Pumpkin cheesecake**

*with cinnamon crème fraîche, marinated oranges  
and plum ice cream*

**165 CZK**

### **Dessert**

*on daily offer*

**135 CZK**

### **Cheeses**

*assortment of local cheeses with fruit bread  
(for 1 person)*

**155 CZK**

### **Assortment of home-made ice creams and sorbets**

*(plum, marsala, star anise)*

**125 CZK**

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## MENU LIBRETO

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### **Beef bouillon of oxtail**

*with meat mosaic and brunoise vegetables*

### **Gilthead seabream filet**

*served on celery puree, with romanesco, lemon gel  
and Champagne mousse*

### **Pumpkin cheesecake**

*with cinnamon crème fraîche, marinated oranges  
and plum ice cream*

**790 CZK**

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## MENU SYMFONIE

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### **Carpaccio of sika deer**

*with pumpkin curd, capers, pickled shallot  
and pine nuts*

### **Duck breast sous-vide**

*served on red cabbage with a chestnut dumpling, pain d'épice  
gingerbread and Madeira sauce*

### **Augustian heart**

*with coffee mousse, amaretto gel, marinated pears  
and marsala ice cream*

**890 CZK**