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AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENES.

THE INFORMATION ABOUT ALLERGENS CAN PROVIDE
THE WAITER UPON REQUEST.

STARTERS

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

SOUPS

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

MAIN COURSES

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

DESSERTS

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

MENU LIBRETO

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

MENU SYMFONIE

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