

*St*

AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENS.

THE INFORMATION ABOUT ALLERGENS  
CAN BE PROVIDED BY 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*

**295 CZK**

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## SOUPS

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### Beef bouillon of oxtail

*with bread roll-meat dumplings  
and brunoise vegetables*

**125 CZK**

### Augustian kulajda soup

*with a 63-degree egg, mushrooms and dill*

**135 CZK**

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## MAIN COURSES

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### Season lettuce

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

**215 CZK**

*(+ portion of grilled goat cheese)*

**115 CZK**

*(+ portion of Parma ham)*

**135 CZK**

*(+ portion of grilled zander)*

**155 CZK**

### Sepia tagliolini

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

**315 CZK**

### Risotto with mushrooms

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

**325 CZK**

### Gilthead seabream filet

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

**525 CZK**

### Duck breast sous-vide

*with foie gras, plum coulis, gratinated potatoes  
and duck jus*

**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**

### Assortment of home-made pralines and petits fours

*mojito praline, hazelnut nougat, raspberry jelly,  
almonds in salted caramel (for 2 persons)*

**295 CZK**

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## MENU SYMFONIE

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*Sparkling wine Blanc de Noir brut nature 2019, Krásná Hora*

### Augustian kulajda soup

*with a 63-degree egg, mushrooms and dill*

*Riesling Melaphyr trocken 2020, Jakob Schneider*

### Gilthead seabream filet

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

*Pálava 2018, straw wine, Sonberk*

### Pumpkin cheesecake

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

**790 CZK**

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## MENU LIBRETO

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*Sparkling wine Blanc de Noir brut nature 2019, Krásná Hora*

### Carpaccio of sika deer

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

*Primitivo Magnifico 2020, Botter*

### Duck breast sous-vide

*with foie gras, plum coulis, gratinated potatoes  
and duck jus*

*Pálava 2018, straw wine, Sonberk*

### Augustian heart

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

**890 CZK**

*Price of wine pairing 390 CZK for 1 person.*