

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

— **BON APPETIT** —

ALL COURSES CONTAIN ALLERGENS.

THE INFORMATION ABOUT ALLERGENS
CAN BE PROVIDED BY 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*

295 CZK

SOUPS

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

MAIN COURSES

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

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

Assortment of home-made pralines and petits fours

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

295 CZK

MENU SYMFONIE

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

MENU LIBRETO

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.