

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

— **BON APPETIT** —

ALL COURSES CONTAIN ALLERGENS.

THE INFORMATION ABOUT ALLERGENS
CAN BE PROVIDED BY THE WAITER UPON REQUEST.

STARTERS

Gilthead seabream ceviche
*with coriander, lime caviar, avocado
and cantaloupe*
255 CZK

Milk-fed veal tartar
*with glassy egg yolk, cucumber relish, truffle
and bread wafer*
295 CZK

SOUPS

Cucumber-avocado gazpacho
with agave syrup and ricotta
145 CZK

Beef consommé
with brunoise vegetables, a meat raviolo and egg flan
155 CZK

MAIN COURSES

Chopped lettuce
*with rucola, kumquats, strawberries, summer blossoms
and sour cherry dressing*
245 CZK

(+a portion of grilled oštěpek sheep milk cheese)
135 CZK

(+a portion of roast beef)
155 CZK

(+ a portion of grilled shrimps)
175 CZK

Lemon risotto
with tomatoes, fennel and mussels on white wine
355 CZK

Home-made tagliolini
with shrimps, pine nuts, parmesan and saffron mousse
345 CZK

Cheddar-burger
with pulled chuck roll, barbecue mayonnaise and julienne fries
325 CZK

Grilled seabass
*with Mediterranean vegetables, Champagne beurre blanc
and tomato oil*
525 CZK

Duck breast sous-vide
*with an almond croquette, kohlrabi cabbage
and orange demi-glace*
455 CZK

Rib-eye steak „Lardo“
*with butter confit potato fondant served on baked
cauliflower puree and cognac sauce*
695 CZK

DESSERTS

Augustian heart
strawberry mousse with elderberry ganache and mint gel
245 CZK

Champagne cheesecake
*with almond meringue, marinated peach
and apricot sorbet*
195 CZK

Dessert
on daily offer
155 CZK

Cheeses
assortment of cheeses with fruit bread (for 1 person)
165 CZK

Assortment of ice creams and sorbets
(cherry, bergamot, watermelon with mint)
155 CZK

Assortment of home-made pralines and petits fours
*mojito praline, hazelnut nougat, raspberry jelly,
almonds in salted caramel (portion for 2 persons)*
295 CZK

MENU LIBRETO

Sylvánské zelené 2021, Mokraša

Cucumber-avocado gazpacho
with agave syrup and ricotta

Ryzlink vlašský 2021, Ilias

Grilled seabass
*with Mediterranean vegetables, Champagne beurre blanc
and tomato oil*

Pálava 2020, Garčic

Augustian heart
strawberry mousse with elderberry ganache and mint gel
890 CZK

MENU SYMFONIE

Rosé Gravettien 2019, Nepraš

Milk-fed veal tartar
*with glassy egg yolk, cucumber relish,
truffle and bread wafer*

Sentieri Infiniti Primitivo Puglia 2021, San Giorgio

Duck breast sous-vide
*with an almond croquette, kohlrabi cabbage
and orange demi-glace*

Riesling 2017, výběr z bobulí, Vinařství Gurdau

Champagne cheesecake
*with almond meringue, marinated peach
and apricot sorbet*

890 CZK

Price of wine pairing 295 CZK for 1 person.