

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENS.

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

STARTERS

Smoked trout terrine
with apple confit and celery cream
255 CZK

Deer tataki in sesame
with marinated red onion and blackcurrant
295 CZK

SOUPS

Celery velouté
with vanilla, roasted chestnuts and lemon grass oil
145 CZK

Pheasant broth
with a meat raviolo and vegetable julienne
155 CZK

MAIN COURSES

Chopped lettuce
with baked beetroot, pumpkin and sweet pickled unripe walnuts
245 CZK

(+ a portion of gorgonzola / halloumi cheese)
135 CZK

(+ a portion of arctic char)
155 CZK

(+ a portion of striploin steak)
175 CZK

Chestnut risotto
with rosemary and parmesan
345 CZK

Home-made ravioli
filled with mushroom ragout with pumpkin and butter glaze
355 CZK

Grilled arctic char
served on green lentils with black salsify and grape beurre blanc
525 CZK

Corn-fed chicken galantine
with pear puree, polenta and colorful carrot
455 CZK

Mouflon loin steak
with Jerusalem artichokes, elderberry, kale and juniper demi-glace
695 CZK

DESSERTS

Augustinian heart
pineapple compote with a coconut cookie and pistachio ice cream
245 CZK

Mille-feuille
with salted caramel, cream of Philadelphia cream cheese and nut butter ice cream
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
(nut butter ice cream, pistachio ice cream and coconut sorbet)
155 CZK

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

MENU LIBRETO

Rosé Bočky V.O.C, J. Stávek

Deer tataki in sesame
with marinated red onion and blackcurrant

Riesling Melaphyr trocken, Jakob Schneider

Grilled arctic char
served on green lentils with black salsify and grape beurre blanc

Pálava výběr z hroznů, Garčic

Augustinian heart
pineapple compote with a coconut cookie and pistachio ice cream
890 CZK

MENU SYMFONIE

Veltlínské zelené, Ilias

Smoked trout terrine
with apple confit and celery cream

Riesling Melaphyr trocken, Jakob Schneider

Corn-fed chicken galantine
with pear puree, polenta and colorful carrot

Lokus červený, likérové víno, J. Stávek

Mille-feuille
with salted caramel, cream of Philadelphia cream cheese and nut butter ice cream

890 CZK

Price of wine pairing 295 CZK for 1 person.