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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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**Smoked trout terrine**  
*with apple confit and celery cream*  
**255 CZK**

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

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## SOUPS

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

**Pheasant broth**  
*with a meat raviolo and vegetable julienne*  
**155 CZK**

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## MAIN COURSES

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**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**

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## DESSERTS

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**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**

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## MENU LIBRETO

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*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**

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## MENU SYMFONIE

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*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.*