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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.

STARTERS

Rabbit terrine

with fennel salad, carrot cream and pea pods

255 CZK

Norwegian salmon gravlax

with horseradish mousse, ricotta-honey cream and lemon curd

295 CZK

SOUPS

Spring chicken consommé

*with semolina dumplings, brunoise vegetables
and a meat croquette*

165 CZK

Asparagus cream

with shimeji mushrooms, hazelnuts and crème fraîche

165 CZK

MAIN COURSES

Spring lettuce

*with a quail egg, asparagus, radishes, orange filets
and mint-yoghurt dressing*

245 CZK

(+ a portion of mozzarella cheese)

135 CZK

(+ a portion of marinated salmon)

155 CZK

(+ a portion of rump steak)

175 CZK

Young nettle risotto

with chanterelle mushrooms and parmesan cheese

375 CZK

Home-made ravioli

*filled with smoked salmon with mascarpone,
wasabi glaze and dill oil*

375 CZK

Grilled seabass filet

*with grenaille potatoes, broccoli-anchovy cream,
white asparagus and mussel sauce*

545 CZK

Lamb carré cooked slowly in white wine

*with curd cheese gnocchi, bear's garlic
and glazed spring vegetables*

495 CZK

Veal filet mignon

*with potato pearls, wild broccoli, parsley puree
and morel demi-glace*

755 CZK

DESSERTS

Augustian egg

in chocolate nest with orange, fruit yolk and malt ice cream

245 CZK

Éclair

with mango-maracuja cream, coconut and mango sorbet

215 CZK

Dessert on daily offer

let our chefs surprise you

165 CZK

Cheeses

assortment of cheeses with home-made granola and fruit bread

165 CZK

Assortment of ice creams and sorbets

(malt ice cream, spruce and rhubarb sorbet)

165 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

Veltlínské zelené, Nový Šaldorf, Špalek

Asparagus cream

with shimeji mushrooms, hazelnuts and crème fraîche

Ryzlink vlašský, Pavlov, Ilias

Grilled seabass filet

*with grenaille potatoes, broccoli-anchovy cream,
white asparagus and mussel sauce*

Riesling, selection of berries, Kurdějov, Gurdau

Éclair

with mango-maracuja cream, coconut and mango sorbet

890 CZK

MENU SYMFONIE

Sauvignon, Hustopeče, Fabig

Rabbit terrine

with fennel salad, carrot cream and pea pods

Pinot Noir, Čejkovice, Šamšula

Lamb carré cooked slowly in white wine

*with curd cheese gnocchi, bear's garlic
and glazed spring vegetables*

Lokus červený, Němčičky, J. Stávek

Augustian egg

in chocolate nest with orange, fruit yolk and malt ice cream

890 CZK

Price of wine pairing 285 CZK for 1 person.