

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENS.

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

STARTERS

Marinated Norwegian salmon

*with horseradish mousse, trout caviar
and fermented vegetables*

295 CZK

Paté of foie gras duck liver

with currant glaze and homemade brioche

345 CZK

SOUPS

Pumpkin velouté

with a poultry croquette, apples and roasted pumpkin seeds

165 CZK

Beef consommé

*with vegetable julienne, a meat raviolo
and sautéed chanterelle mushrooms*

165 CZK

MAIN COURSES

Mixed salad

*with marinated nuts, baked beetroot, ginger pears
and lingonberry vinaigrette*

245 CZK

(+ a portion of grilled halloumi cheese)

135 CZK

(+ a portion of marinated salmon)

155 CZK

(+ a portion of grilled duck breast))

175 CZK

Mushroom risotto

*with pearl oyster mushroom, pickled shallot
and Grana Padano cheese*

375 CZK

Homemade ravioli

*filled with milk-fed veal and brunoise
vegetables in truffle glaze*

395 CZK

Guineafowl supreme

*with a pumpkin dumpling, chestnut puree
and Cabernet Sauvignon sauce*

455 CZK

Duck leg confit

*with red cabbage cream, kumquat,
spätzle and orange jus*

455 CZK

Seabass baked on butter

*with beluga lentil, carrot puree
and Jerusalem artichoke sauce*

545 CZK

Fallow deer loin

*served on mushroom ragout with potato fondant,
rose hip demi-glace and gingerbread crumble*

755 CZK

DESSERTS

Augustinian apple

*calvados mousse with caramelised apples
and Granny Smith ice cream*

245 CZK

Vanilla meringue

*with Grand Marnier cream, chocolate brownies
and mandarin orange sorbet*

215 CZK

Dessert

on daily offer

175 CZK

Assortment of ice creams and sorbets

Granny Smith ice cream, plum and mandarin orange sorbet

165 CZK

Cheeses

*assortment of cheeses with fruit bread, apricot jam,
fig chutney and candied nuts*

245 CZK

Assortment of home-made pralines and petits fours

*mojito praline, hazelnut nougat, raspberry jelly,
almonds in salted caramel*

295 CZK

MENU LIBRETO

Riesling Grauschiefer, J. Schneider

Pumpkin velouté

with a poultry croquette, apples and roasted pumpkin seeds

Sauvignon Blanc Šaldorfský Kravák, Špalek

Seabass baked on butter

*with beluga lentil, carrot puree
and Jerusalem artichoke sauce*

Lokus červený, J. Stávek

Vanilla meringue

*with Grand Marnier cream, chocolate brownies
and mandarin orange sorbet*

890 CZK

MENU SYMFONIE

Veltlínské zelené, Ilias

Marinated Norwegian salmon

*with horseradish mousse, trout caviar
and fermented vegetables*

Sentieri Infiniti Primitivo Puglia, San Giorgio

Guineafowl supreme

*with a pumpkin dumpling, chestnut puree
and Cabernet Sauvignon sauce*

Lokus červený, J. Stávek

Vanilla meringue

*with Grand Marnier cream, chocolate brownies
and mandarin orange sorbet*

890 CZK

Price of wine pairing 285 CZK for 1 person.