

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENS.

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

STARTERS

Duck breast tartare

*with capers, gooseberries, caramelized red cabbage
and herb oil*

275 CZK

Tuna sashimi

*with avocado cream, mango, white radish
and coconut ice cream*

295 CZK

SOUPS

Pea-mint gazpacho

with citrus cream, cashew nuts and parmesan crumble

165 CZK

Oxtail broth

with beef tartare, soba noodles, puffed buckwheat and garden cress

165 CZK

MAIN COURSES

Mixed salad

*with melon, avocado, strawberries, honey croutons
and coriander-lime vinaigrette*

245 CZK

(+ portion of mozzarella cheese)

135 CZK

(+ portion of prosciutto)

155 CZK

(+ portion of lightly smoked trout)

175 CZK

Basil risotto

with mussels, mozzarella foam and tomato oil

375 CZK

Home-made sepia pappardelle

*with prawns, caviar, glassy egg yolk
and fennel beurre blanc*

395 CZK

Burger

*with marinated pork belly, Asian carrot,
spring onions and steak fries*

345 CZK

Gilthead seabream filet

*on creamy bulgur with grapefruit, lardo bacon
and ricotta foam*

545 CZK

Duck breast sous-vide

*with peas, almond croquette, pickled apples
and lavender sauce*

455 CZK

Beef tenderloin in puff pastry

*with portobello mushroom, potato foam, baby pattypan squash
and cognac demi-glace*

755 CZK

DESSERTS

Augustinian strawberry

*vanilla sablé, strawberry tartare, elderflower ganache
and mint ice cream*

245 CZK

Coconut tiramisu

*with mango-lime gel, piña colada foam
and pineapple sorbet*

215 CZK

Dessert

on daily offer

175 CZK

Assortment of ice creams and sorbets

(elderflower ice cream, cherry and pineapple 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

Rulandské šedé 2022, Mokraša

Pea-mint gazpacho

with citrus cream, cashew nuts and parmesan crumble

Verdicchio Castelli di Jesi 2022, Moncaro

Gilthead seabream filet

*on creamy bulgur with grapefruit, lardo bacon
and ricotta foam*

Cabernet Sauvignon rosé 2022, Garčic

Augustinian strawberry

*vanilla sablé, strawberry tartare, elderflower ganache
and mint ice cream*

890 CZK

MENU SYMFONIE

Chardonnay 2022, Beneš

Tuna sashimi

*with avocado cream, mango, white radish
and coconut ice cream*

Sentieri Infiniti Primitivo Puglia 2021, San Giorgio

Duck breast sous-vide

*with peas, almond croquette, pickled apples
and lavender sauce*

Pálava 2021, Garčic

Coconut tiramisu

*with mango-lime gel, piña colada foam
and pineapple sorbet*

890 CZK

Price of wine pairing 285 CZK for 1 person.