

Starters

BEEF TARTAR 295 CZK

with egg yolk emulsion, onion mayonnaise, mustard seed and home-made bread

CRAB 345 CZK

with dried tuna, avocado, pickled cucumbers and fresh coriander

Soups

CUCUMBER GAZPACHO 165 CZK

with kefir gnocchi, basil and lime

BEEF CONSOMMÉ 165 CZK

with a raviolo stuffed with oxtail, young carrot and parsley gel

Main courses

ASSORTMENT OF LETTUCE 265 CZK

with strawberries, avocado, pecans, pomegranate and honey-mustard dressing

(+ a portion of grilled halloumi cheese) 135 CZK

(+ a portion of grilled duck breast) 155 CZK

(+ a portion of grilled flank steak) 175 CZK

RISOTTO NERO 395 CZK

with prawns in garlic, white wine and sun-dried cherry tomatoes

LOBSTER RAVIOLI 395 CZK

with fennel, orange confit and shellfish bisque

SEA BASS GALANTINE 545 CZK

with carrot fondant, baked cauliflower puree, zucchini and citrus velouté

GRILLED DUCK BREAST 495 CZK

on white cabbage cream with kale, almond croquette and bacon sauce

VEAL OSSOBUCO 525 CZK

on saffron risotto with baked root vegetables and marinated shallot

BEEF TENDERLOIN STEAK 795 CZK

with foie gras, potato-truffle cannellone, caramelized celery, wild broccoli and cognac sauce

Desserts

PASSION FRUIT CAKE 245 CZK

with mango compote, hazelnut wafer and baileys ice cream

VANILLA MERINGUE 225 CZK

with apricot cream, chocolate and raspberry sorbet

DESSERT OF THE DAY 195 CZK

let our chefs surprise you

ASSORTMENT OF ICE CREAMS AND SORBETS 165 CZK

pistachio ice cream, campari and mango sorbet

CHEESES 245 CZK

assortment of cheeses with fruit bread, apricot mostarda and home-made granola

ASSORTMENT OF HOME-MADE PRALINES AND PETITS FOURS 295 CZK

mojito praline, hazelnut nougat, raspberry jelly, almonds in salted caramel (*portion for 2 persons*)

AuGUSTO menu



AuGUSTO menu

Traditional taste

BEEF TARTAR

with egg yolk emulsion, onion mayonnaise, mustard seed and home-made bread

Rosé Bočky, J. Stávek, Němčičky

GRILLED DUCK BREAST

on white cabbage cream with kale, almond croquette and bacon sauce

Postmoderna, Nestarec, Moravský Žižkov

VANILLA MERINGUE

with apricot cream, chocolate and raspberry sorbet

Pálava, Pavlov, Garčic

990 CZK / 1.305 CZK *with wine pairing*

Mediterranean taste

CRAB

with dried tuna, avocado, pickled cucumbers and fresh coriander

Ryzlink vlašský, Ilias, Pavlov

SEA BASS GALANTINE

with carrot fondant, baked cauliflower puree, zucchini and citrus velouté

Verdicchio Dei Castelli Di Jesi, Moncaro

PASSION FRUIT CAKE

with mango compote, hazelnut wafer and baileys ice cream

Muškat moravský, Kovář, Vlčnov

990 CZK / 1.305 CZK *with wine pairing*



All courses contain allergens. The information about allergens can be provided by the waiter upon request.