

Starters

CARPACCIO OF SIKA DEER 295 CZK
with apple-celery remoulade, sweet pickled unripe walnuts and horseradish

GRILLED SCALLOPS 345 CZK
with caviar, baked artichokes and bouillabaisse sauce

Soups

AUGUSTINIAN KULAJDA 165 CZK
(soup made with sour cream, potatoes, dill and eggs)
with a yolk raviolo, potato ragout and pearl oyster mushroom

ROOSTER CONSOMMÉ 165 CZK
with liver dough balls, vegetable julienne and with semolina dumplings

Main courses

ASSORTMENT OF LETTUCE 265 CZK
with colorful beet, pomegranate, oranges and sour cherry vinaigrette

(+ a portion of grilled Rougette cheese) 155 CZK

(+ a portion of marinated salmon) 185 CZK

(+ a portion of grilled flank steak) 195 CZK

RISOTTO CARNAROLI 395 CZK
with baked butternut squash, young spinach, pancetta and pecorino cheese

HOME-MADE PASTA 395 CZK
with wild mushrooms, honey nuts and truffle beurre blanc

POLLOCK FILET 545 CZK
with fennel-potato gratin, chickpea cream and caper sauce

GUINEAFOWL 495 CZK
served on parsnip puree with foie gras, glazed chestnuts, figs and poultry jus

BRAISED VEAL SPIDER STEAK 545 CZK
with mushroom ragout, grenaille potatoes in ash and sage sauce

FALLOW DEER LOIN 795 CZK
with pumpkin stuffing, gingerbread and port wine sauce

Desserts

AUGUSTO SLICE 245 CZK
in chocolate with coffee cream and amaretto ice cream

MANDARIN ORANGE CAKE 245 CZK
with citrus crèmeux, hazelnut mousse and yuzu sorbet

DESSERT OF THE DAY 195 CZK
let our chefs surprise you

ASSORTMENT OF ICE CREAMS AND SORBETS 165 CZK
amaretto, honey with pecans and blackcurrant sorbet

CHEESES 245 CZK
assortment of cheeses with fruit bread, apricot mostarda and home-made granola

ASSORTMENT OF HOME-MADE PRALINES 295 CZK
hazelnut, nougat, raspberry jelly, almonds in salted caramel (portion for 2 persons)

AuGUSTO menu



AUGUSTO menu

Traditional taste

CARPACCIO OF SIKA DEER

with apple-celery remoulade, sweet pickled unripe walnuts and horseradish

Prosecco DOC, rosé brut, Veneto, Ca'Tullio

BRAISED VEAL SPIDER STEAK

with mushroom ragout, grenaille potatoes in ash and sage sauce

Pinot Noir, Starý Poddvorov, Krásná Hora

AUGUSTO SLICE

in chocolate with coffee cream and amaretto ice cream

Lokus červený, J. Stávek

990 CZK / 1.305 CZK *with wine pairing*

Mediterranean taste

GRILLED SCALLOPS

with caviar, baked artichokes and bouillabaisse sauce

Prosecco AuGUSTO DOC, extra dry, Veneto, Ca'Tullio

GUINEAFOWL

served on parsnip puree with foie gras, glazed chestnuts, figs and poultry jus

Primitivo Infiniti IGP, Apulie, San Giorgio

MANDARIN ORANGE CAKE

with citrus crèmeux, hazelnut mousse and yuzu sorbet

Pálava, Pavlov, Garčic

990 CZK / 1.305 CZK *with wine pairing*



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