

*St*

AUGUSTINIÁNSKÝ DŮM

★★★★S

— BON APPETIT —

ALL COURSES CONTAIN ALLERGENES.

THE INFORMATION ABOUT ALLERGENS CAN PROVIDE  
THE WAITER UPON REQUEST.

---

## STARTERS

---

### Marinated tiger prawns

*in red orange with keta caviar, ginger mousse  
and a rice cracker*

**195 CZK**

### Beef tenderloin tataki

*in sesame with marinated yellow radish, wakame salad  
and ponzu sauce*

**295 CZK**

---

## SOUPS

---

### Chicken consomme

*with turkey dumplings, peas and basil*

**115 CZK**

### Strawberry gazpacho

*strawberry confit with mint, prosciutto and garlic croutons*

**125 CZK**

---

## MAIN COURSES

---

### Beef ciabatta / vegan

*with pulled chuck roll, white onion jam, barbecue sauce  
and steak fries*

**295 CZK / 245 CZK**

### Lettuce with endive

*with marinated radishes, strawberries, cherry tomatoes*

**195 CZK**

( + **105 CZK** portion of goat cheese in filo dough)

( + **125 CZK** portion of bresaola)

( + **135 CZK** portion of flank steak)

### Home-made tagliolini limone

*with lemon glaze, basil  
and grilled halloumi cheese*

**225 CZK**

### Saffron risotto

*with a scallop, sautéed asparagus  
and Champagne mousse*

**355 CZK**

### Duck breast on honey

*with red cabbage cream, kumquats, spätzle  
and orange demi-glace*

**395 CZK**

### Grilled seabass au-pistou

*in vegetable broth with zucchini, celery sticks and a prawn*

**525 CZK**

### Lamb chops

*served on pea puree with mint, potato-lemon fondant,  
pomegranate and demi-glace*

**695 CZK**

---

## DESSERTS

---

### Augustian heart

*with raspberry mousse, pistachio ganache  
and spruce ice cream*

**245 CZK**

### Apple granita

*with rosemary diplomat cream, caramel sauce  
and poached apple*

**195 CZK**

### Dessert

*on daily offer*

**135 CZK**

### Cheeses

*assortment of local cheeses with fruit bread  
(for 1 person)*

**155 CZK**

### Home-made sorbets and ice creams

*orange, raspberry, spruce*

**135 CZK**

### Assortment of home-made pralines and petits fours

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

**295 CZK**

---

## MENU SYMFONIE

---

### Beef tenderloin tataki

*in sesame with marinated yellow radish, wakame salad  
and ponzu sauce*

### Grilled seabass au-pistou

*in vegetable broth with zucchini, celery sticks and a prawn*

### Augustian heart

*with raspberry mousse, pistachio ganache  
and spruce ice cream*

**890 CZK**

---

## MENU LIBRETO

---

### Marinated tiger prawns

*in red orange with keta caviar, ginger mousse  
and a rice cracker*

### Duck breast on honey

*with red cabbage cream, kumquats, spätzle  
and orange demi-glace*

### Apple granita

*with rosemary diplomat cream, caramel sauce  
and poached apple*

**790 CZK**