

St

AUGUSTINIÁNSKÝ DŮM

★★★★S

————— **BON APPETIT** —————

ALL COURSES CONTAIN ALLERGENS.

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

STARTERS

Veal sweetbread

*with almond crumble, wild garlic foam
and Madeira sauce*

215 CZK

Norwegian salmon and seaweed mosaic

*with keta caviar, dill buttermilk, peas
and rice chip*

255 CZK

SOUPS

Spring chicken consommé

with liver pancake and vegetable julienne

125 CZK

Asparagus Vichyssoise

with anise, filo pie stuffed with shallots and pancetta

145 CZK

MAIN COURSES

Mixed salad - little gem, baby spinach and frisée

with radishes, rhubarb and yoghurt-estragon dressing

225 CZK

(+ portion of chicken supreme)

125 CZK

(+ portion of pork loin)

145 CZK

(+ portion of salmon gravad lax)

165 CZK

Home-made basil pappardelle

*with grilled halloumi cheese, citrus beurre rouge
and chervil oil*

325 CZK

Pea risotto

*with crispy parmesan cheese,
sun-dried tomatoes and ricotta*

325 CZK

Grilled halibut

*on beluga lentils with spring vegetables
and sauce béarnaise*

525 CZK

Guinea fowl supreme

*with carrot gnocchi, peas
and morel mushroom sauce*

445 CZK

Braised lamb shank in red wine

*on wild garlic puree with snap peas
and rosemary demi-glace*

595 CZK

DESSERTS

Augustian heart

*Baileys mousse with caramelised pineapple, lime meringue
and vanilla ice cream*

245 CZK

Hazelnut semifreddo

with salted caramel and banana wafer

165 CZK

Dessert

on daily offer

145 CZK

Cheeses

assortment of cheeses with fruit bread (for 1 person)

155 CZK

Assortment of ice creams and sorbets

(mango, grapefruit, lemon)

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 LIBRETO

Sparkling wine Blanc de Noir brut nature 2020, Krásná Hora

Veal sweetbread

*with almond crumble, wild garlic foam
and Madeira sauce*

Sylvánské zelené 2021, Mokruša

Grilled halibut

*on beluga lentils with spring vegetables
and sauce béarnaise*

Lokus červený 2017, liqueur wine, J.Stávek

Hazelnut semifreddo

with salted caramel and banana wafer

790 CZK

MENU SYMFONIE

Veltlínské zelené 2020, Špalek

Norwegian salmon and seaweed mosaic

*with keta caviar, dill buttermilk, peas
and rice chip*

Sentieri Infiniti Primitivo Puglia 2020, San Giorgio

Guinea fowl supreme

*with carrot gnocchi, peas
and morel mushroom sauce*

Riesling 2017, selection of berries, Gurdau

Augustian heart

*Baileys mousse with caramelised pineapple, lime meringue
and vanilla ice cream*

890 CZK

Price of wine pairing 295 CZK for 1 person.