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AUGUSTINIÁNSKÝ DŮM

★★★★S

————— **BON APPETIT** —————

THE INFORMATION ABOUT ALLERGENS CAN PROVIDE
THE WAITER UPON REQUEST.

STARTERS

Duck liver parfait

with truffle butter, orange marmalade and hibiscus jelly

195 Kč

Beetroot ravioli

*with goat cheese, rucola salad, pine nuts
and aged balsamic vinegar*

155 Kč

SOUPS

Beef bouillon

of oxtail and ribs with meat mosaic, noodles and vegetables

95 Kč

Pumpkin cream

with chili, oranges and crème fraîche

125 Kč

MAIN COURSES

Lettuce

*with endive, pears and walnuts
with honey vinaigrette poured over*

185 Kč

(+ a portion of Parma ham)

85 Kč

(+ a portion of grilled salmon)

105 Kč

Fresh tagliolini

in tomato sauce with basil and parmesan crunch

195 Kč

(+ a portion of mozzarella)

85 Kč

(+ a portion of prawns with garlic and parsley)

105 Kč

Saffron risotto carnaroli

with root vegetables and shavings of Grana Padano cheese

195 Kč

Filet of zander

*served on a creamy goat risotto with pumpkin
and sage sauce*

455 Kč

Rib-eye steak

with onion chutney, potato gratin and mushroom sauce

575 Kč

DESSERTS

Augustian pear cake

with almond sorbet

155 Kč

Chocolate mousse

with mandarin orange jelly, biscuit and jasmine mousse

125 Kč

Assortment of ice creams and sorbets

with fresh fruits

95 Kč

Dessert

on daily offer

125 Kč

Cheeses

assortment of local cheeses with fruit bread

(for 1 person)

155 Kč

MENU SYMFONIE

Pumpkin cream

with chili, oranges and crème fraîche

Rib-eye steak

*with onion chutney, potato gratin
and mushroom sauce*

Chocolate mousse

with mandarin orange jelly, biscuit and jasmine mousse

690 Kč

MENU LIBRETO

Beetroot ravioli

*with goat cheese, rucola salad, pine nuts
and aged balsamic vinegar*

Filet of zander

*served on a creamy goat risotto with pumpkin
and sage sauce*

Augustian pear cake

with almond sorbet

690 Kč