



À LA CARTE MENU

Starters

<i>Salmon and artichoke tartar with a fine paprika cream</i>	<i>CZK 330,-</i>
<i>Baked duck liver "Foie Gras" on rosemary,</i>	<i>CZK 550,-</i>
<i>"Millefeuille" of Mozzarella cheese with home made dried tomatoes, baby zucchini served on rucola salad, and a white ginger balsamico dressing and pine nuts</i>	<i>CZK 300,-</i>

Soups

<i>Chicken consommé with duck "Foie Gras" ravioli, fresh boiled broccoli and carrots</i>	<i>CZK 290,-</i>
<i>Carrot cream soup with white wine, cream and basil pesto</i>	<i>CZK 210,-</i>
<i>French onion soup with cheese au gratin</i>	<i>CZK 250,-</i>

Salads

<i>Iceberg salad with sour cream and yoghurt, anchovies, Parmesan cheese and a baked potato with bacon and rosemary</i>	<i>CZK 250,-</i>
<i>Green salad with Ginger, avocado and soya sprouts, together with roasted tiger prawns and "Tofu" cheese</i>	<i>CZK 310,-</i>
<i>Salad of red and yellow paprika, tomatoes, Rucola and marinated Kenya beans, in truffle oil with smoked salmon (gluten free food, vegan food)</i>	<i>CZK 300,-</i>

Vegetarian food

<i>Fried fresh vegetables in olive oil (carrot, Kenya beans, baby zucchini, asparagus, tomatoes and spinach leaves)</i>	<i>CZK 250,-</i>
<u><i>Vegan food</i></u>	
<i>Risotto of oyster mushrooms with dried tomatoes, and a truffle mix with Parmesan cheese</i>	<i>CZK 390,-</i>

Czech cuisine

Roasted slices of fillet of beef with traditional vegetable cream sauce, cranberries and fine Viennese dumplings CZK 580,-

Goulash made from beef sirloin in 'Prague butcher's style' with ham, bacon, sausages and Viennese style onions CZK 550,-

Roasted goose leg and red cabbage, with apples, marinated pear with thyme and crackling dumpling with parsley CZK 650,-

Fish & Seafood

Roasted fillet of salmon rolled in Serrano ham on lentil salad with couscous, ginger and paprika, served with a saffron sauce CZK 580,-

Tiger prawns with a sweet hot sauce with Grand Marnier liqueur, mussels and black olive risotto with Parmesan cheese CZK 590,-

Sole served in a white wine sauce with green asparagus and fried potato ducats CZK 750,-

Main dishes

Our Chef recommends:

Lamb chops in a rosemary sauce with baked provencal vegetables and a zucchini pancake with blue poppy seed CZK 690,-

Beef steak of Brazil bull in a Marsala wine sauce with potato and celery terrine, candied pepper salsa, and fried spinach leaves CZK 690,-

Chicken "Tandori" in a Thai curry sauce with Basmati rice and pepper salsa CZK 590,-

Cheese

Variety of French, Italian and Czech cheeses CZK 390,-

Desserts

"Crepe suzette" served with fruit mosaic and pistachio ice cream CZK 250,-

Mini pancakes filled with blueberries and sour cream (gluten free food) CZK 300,-

Irish chocolate cake with English cream and fresh fruits CZK 240,-

"Panna Cotta" of coconut milk with strawberries, sour cream and an almond biscuit CZK 250,-

Ice cream offer – In our special card of Mövenpick ice creams

*Menu prepared and prices calculated by the Executive Chef, Milan Pešek,
Valid from 01.03.2010*