

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Label Rouge salmon ceviche, red cabbage, coriander, chilli, lime

Riesling Sauvage 2020, Georg Breuer, Germany

Sauvignon Blanc Renaissance 2020, Roman Fabig, Czech republic

Egg barley, brynza cheese, mushrooms, speck

Bourgogne Chardonnay 2019, Phillipe Bouzerau, France

Chablis Grand Cru Les Clos 2019, Domaine Servin, France

Wild halibut, broccoli, miso, hazelnut, yuzu

Grüner Veltliner Federspiel Kalmuck 2019, F.J.Gritsch, Austria

Grüner Veltliner Smaragd Wachstum Bodenstein 2015, Prager, Austria

Organic chicken breast with truffles, cauliflower, Champagne vinegar

Bourgogne Pinot Noir 2019, Phillipe Colin, France

Barbaresco Martinega 2017, Marchesi di Gresy, Italy

Dark chocolate mousse, chocolate paper, truffle ice cream

Don Papa, Philippines

Ben Ryé 2019, Donnafugata, Italy

Price for 5 - Course degustation menu 1395 CZK / person

Price for 5 - Course degustation menu with wine pairing 1995 CZK / person

Price for 5 - Course degustation menu with wine pairing SOMMELIER SELECTION 3390 CZK / person

Price for bottle of champagne Dom Perignon with a degustation menu 5490 CZK

Due to the length of the meal, degustation menu can be ordered until 7:30 pm.

Prices are in Czech crowns and include VAT.

Information about contained allergens will be provided by our staff upon request.