

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetable 135,-

MAIN COURSE

Fried chicken nuggets **or** grilled chicken nuggets, french fries **or** mashed potatoes 265,-

Chicken in bell pepper creamy sauce, pasta 275,-

Grilled sea bass, mashed potatoes 325,-

French fries with ketchup 125,-

DESSERT

Crêpes with jam **or** nutella, whipped cream and vanilla sauce 245,-

Scoop of ice-cream **or** sorbet 95,-

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Beef tenderloin tartar, kimchi, Pata Negra, pearl onion, bread chips
Grüner Veltliner DAC 2023, Ingrid Groiss, Austria

Egg barley, wild garlic, mascarpone, asparagus, fried egg, morels
Sauvignon Blanc Hermes 2021, Jaromír Gala, Czech Republic

Sea bass, cauliflower, romanesco, Vadouvan, potato gnocchi, dashi, caviar
Langhe Arneis 2023, Cordero di Montezemolo, Italy

Duck breast, duck thigh dumpling, Wonton, onion, apple, Comté cheese,
Pinot Noir Krásná Hora 2023, Milan Sůkal, Czech Republic

Chocolate foam Valrhona, verbena, mint, meringue, salted caramel ice-cream
Don Papa Baroko, Philippines

Price for 5 – Course degustation menu 1995 CZK / person

Price for 5 – Course degustation menu with wine pairing 3195 CZK / person

Due to the length of the degustation menu can be ordered until 8:30 pm.

Prices are in Czech crowns and include VAT.

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

RESTAURANT SAVOYA IS MEMBER OF THE ASTEN HOTELS GROUP.


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SIGNATURE COCKTAILS

Gin Fizz	Tanqueray No°10, lime, sugar, egg white	290,-
Hendrick's gin & premium tonic	Hendrick's gin Original, cucumber, red pepper	320,-
Negroni	Tanqueray No °10, Campari Bitter, Martini Rosso, orange	360,-
Pomstar Martini Royal	Moët & Chandon Brut Imperial, Belvedere vodka, passion fruit	650,-

STARTER

Beef tenderloin tartar, kimchi, Pata Negra, pearl onion, bread chips	425,-
Wild salmon Label Rouge, coriander, bergamot, buckwheat, white asparagus, almonds	445,-
 Our sommelier recommends Grüner Veltliner DAC 2023, Ingrid Groiss	230,-

SOUP

Creamy pea soup, goat cheese, watercress, potato chips, baby pea, dark bread	195,-
Beef consommé, root vegetable, liver dumplings, egg yolk noodles, chives	235,-

VEGETARIAN

Egg barley, wild garlic, mascarpone, asparagus, fried egg, morels	335,- / 435,-
Asparagus, leek, polenta, wild garlic, morels, mangold	395,-

SALAD

Little Gem, anchovies, parmesan, garlic, egg, bacon, brioche	375,-
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PASTA

Tagliolini, black truffle, bio egg 63°C, chives	495,- / 685,-
*extra gram of truffle	185,-
Tagliolini, beef tenderloin, chilli, garlic, cream, tomato sauce, rosemary	545,- / 785,-

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MAIN COURSE

Bio chicken breast and thigh, polenta, asparagus, morels, mangold, chicken jus	465,-
Beef in red wine, champignon, carrot, speck, potato, wild garlic * recommended side dish – mashed potatoes	475,- 125,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	595,-
Sea bass, cauliflower, romanesco, Vadouvan, potato gnocchi, dashi, caviar	645,-
Duck breast, duck thigh dumpling, Wonton, onion, apple, Comté cheese	695,-
Octopus, bell pepper, leek, choriso, nori seaweed, wild garlic, harissa	775,-
Beef tenderloin Black Angus, broccoli, zucchini, truffle jus * recommended side dish – steak fries	995,- 125,-
Tournedos Rossini, foie gras, brioche, black truffle, truffle jus	1595,-

SIDE DISH

Mashed potatoes, Julienne French fries, Steak fries, Cucumber salad	125,-
Grilled seasonal vegetable, wild herbs, buckwheat popcorn	195,-

CHEESE AND DRIED HAM

Iberico - Pata Negra - Bellota, baguette, spring wild herbs, cherry tomatoes	565,-
Selection of French cheeses, eggplant jam, brioche	495,-

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	95,-
Curd dumplings, blueberries sauce "žahour", blueberries, crumble, yoghurt, cream	285,-
Chocolate foam Valrhona, lemon verbena, mint, meringue, salted caramel ice-cream	325,-

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