

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 135,-

MAIN COURSE

Tagliolini with tomato sauce, parmesan 225,-

Fried chicken nuggets **or** grilled chicken nuggets, french fries **or** mashed potatoes 275,-

Beef sour cream sauce, Carlsbad dumpling **or** pasta 295,-

Grilled salmon trout, mashed potatoes 345,-

French fries with ketchup 135,-

DESSERT

Crêpe with jam **or** nutella, vanilla ice-cream, cream 245,-

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

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Beef tenderloin tartar, sun-dried tomatoes, beef garum, burrata, capers, crostini
Moët & Chandon Rosé, France

Egg barley, smoked egg yolk, wild spinach, wild garlic, bryndza cheese curd
Bourgogne Blanc 2022, Olivier Leflaive, France

Octopus, corn, beans, chorizo, Pata Negra
M de Minuty Rosé 2025, Château Minuty, France

Beef tenderloin Black Angus, vegetable terrine, pepper sauce
Chianti Riserva Falacia 2021, Terre del Bruno, Italy

White chocolate foam Valrhona, passion fruit, mango, chilli, popping sugar
Planteray Cut & Dry, Barbados

Price for 5–Course degustation menu 1995 CZK / person

Price for 5–Course degustation menu with wine pairing 3395 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.

SIGNATURE COCKTAILS

Pornstar Martini Royal	Moët & Chandon Brut Impérial, Belvedere vodka, passion fruit	655,-
Negroni	Tanqueray No 10, Campari Bitter, Martini Rosso, Orange	355,-
Eminente Highball	Eminente Reserva, Angostura bitter, soda, lemon peel	325,-
Hendrick's gin & premium tonic	Hendrick's gin Original, cucumber, red pepper	315,-

STARTER

Beef tenderloin tartar, sun-dried tomatoes, beef garum, burrata, capers, crostini	445,-
Tuna tataki, watermelon, yuzu, miso, bergamot, watermelon ponzu	475,-
 Our sommelier recommends M de Minuty Rosé 2025, Château Minuty	250,-
Organic chicken pâté, port wine, wild herbs, pickled vegetables, brioche	385,-

SOUP

Roasted bell pepper cream, feta cheese, herb pesto, sunflower	225,-
Beef consommé, root vegetables, liver dumplings, egg yolk noodles, chives	245,-

VEGETARIAN

Egg barley, smoked egg yolk, wild spinach, wild garlic, bryndza cheese curd	335,- / 445,-
Tomato variation, burrata, herb pesto, basil, chilli, tomato water	465,-

PASTA

Tagliolini, black summer truffle from Alba, organic egg 63°C, chives	545,- / 745,-
*extra gram of truffle	175,-
Tagliolini, tiger prawns, octopus, smoked tomatoes, piment d'Espelette	575,- / 775,-
Ravioli with mountain cheese, morels, mushroom duxelles, broccoli, wild herbs	545,- / 745,-

MAIN COURSE

Veal Blanquette de veau, carrot variation, seasonal forest mushrooms, rustic potato dumplings	495,-
Organic chicken breast, morels, ravioli with mountain cheese, mushroom duxelles, broccoli, morels sauce	585,-
Veal cutlet schnitzel on rendered butter with mashed potatoes, cucumber salad with chives	595,-
Tiger prawns, black garlic, ginger, zucchini, tomato, focaccia	645,-
Salmon trout, trout caviar, tramezzino toast, pea, kohlrabi, smoked sauce	665,-
Octopus, corn, beans, chorizo, Pata Negra	845,-
Beef tenderloin Black Angus, vegetable terrine, pepper sauce	995,-
*recommended side dish – mashed potatoes with black summer truffle from Alba, mountain cheese	225,-
Tournedos Rossini, foie gras, brioche, summer black truffle, truffle sauce	1295,-

SIDE DISH

Mashed potatoes, julienne french fries, steak fries, cucumber salad with chives	135,-
Mashed potatoes with black summer truffle from Alba, mountain cheese	225,-
Seasonal buttered vegetables, wild herbs	245,-
Steak or julienne fries, black summer truffle from Alba, truffle mayonnaise, parmesan, chives	285,-

CHEESE AND DRIED HAM

Iberico - Pata Negra - Bellota, baguette, cherry tomatoes, herb pesto	565,-
Selection of French cheeses, red onion jam, dried fruit bread	525,-

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	95,-
Strawberries, mascarpone, cream, curd, vanilla, salted honey	295,-
White chocolate foam Valrhona, passion fruit, mango, chilli, popping sugar	325,-