

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 135,-

MAIN COURSE

Chicken nuggets, french fries **or** mashed potatoes 235,-

Zander, mashed potatoes 275,-

Spaghetti with tomato sauce 189,-

French fries with ketchup 95,-

DESSERT

Crepes with jam **or** nutella and whipped cream 189,-

Scoop of ice-cream **or** sorbet 90,-

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Wild salmon sashimi, cucumber, seaweed caviar, ponzu, soya, radish, rice chips
Grüner Veltliner DAC 2023, Ingrid Groiss, Austria

Egg barley, goat cheese, wild garlic, baby spinach, chanterelles, sunflower
Sauvignon Blanc Sahara 2021, Roman Fabig, Czech Republic

Zander, Pata Negra, chanterelles, leek, caviar, saffron potato
Bourgogne Blanc 2020, Henri Germain, France

Bio chicken thigh and breast, celery, brown butter, porcini, chicken jus
Langhe Nebbiolo 2022, Sottimano, Italy

Chocolate foam Valrhona, salted caramel, banana, ginger
Most Amarone Barrique, Bepi Tosolini, Italy

Price for 5 – Course degustation menu 1995 CZK / person

Price for 5 – Course degustation menu with wine pairing 2995 CZK / person

Due to the length of the meal, degustation menu can be ordered only 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

Portofino & premium tonic	Italian dry gin, lemon, rosemary	295,-
Rose Belvedere	Belvedere vodka, lime, rose lemonade	295,-
Strawberry negroni	Tanqueray No °10, Campari Bitter, Martini Rosso, strawberries	375,-
Pornstar Martini Royal	Moët & Chandon Brut Imperial, Belvedere vodka, passion fruit	455,-

STARTER

Beef tenderloin tartar, egg yolk gel, soya caviar, kimchi, chips	395,-
Wild salmon sashimi, cucumber, seaweed caviar, ponzu, soya, radish, rice chips	445,-
 Our sommelier recommends Grüner Veltliner DAC 2023, Ingrid Groiss	180,-

SOUP

Soup of the day	165,-
Beef consommé, carrot, liver dumplings, egg yolk noodles, chives	215,-

VEGETARIAN

Egg barley, goat cheese, wild garlic, baby spinach, chanterelles, sunflower	295,- / 395,-
Pumpkin, porcini, leek, saffron potato, celery	325,- / 495,-

PASTA

Tagliolini, black truffle, bio egg 63°C, chives	475,- / 685,-
*extra gram of truffle	165,-
Tagliolini, beef tenderloin, chilli, garlic, rosemary, cream, tomato sauce	495,- / 775,-

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MAIN COURSE

Beef top blade, "Znojmo", arancini, rice foam, pickled cucumber, speck	425,-
Bio chicken thigh and breast, celery, brown butter, porcini, chicken jus * recommended side dish – mashed potatoes	485,- 95,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	525,-
Zander, Pata Negra, chanterelles, leek, caviar, saffron potato	645,-
Tiger prawn tempura, pumpkin, curry, caviar, rice chips, kaffir lime * recommended side dish – jasmine rice	675,- 95,-
Beef tenderloin Black Angus, broccoli, shallot, cauliflower, truffle jus * recommended side dish – steak fries	995,- 95,-
Tournedos Rossini, foie gras, brioche, black truffle, truffle jus	1495,-

SIDE DISH

Mashed potatoes, Julienne fries, Steak fries, Cucumber salad, Jasmine rice	95,-
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CHEESE AND DRIED HAM

Iberico - Pata Negra - Bellota, tomato baguette	485,-
Selection of French cheeses, pear jam, brioche	495,-

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	90,-
Curd dumplings, blueberries, crumble, yoghurt	265,-
Chocolate foam Valrhona, salted caramel, banana, ginger	295,-

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