

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 125,-

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, strawberry ponzu, watermelon, seaweed caviar, tomato

Rosalie 2023, Bernhard Ott, Austria

Tomato variation, olives, feta cheese, wild herb pesto

Damarino 2022, Donnafugata, Sicily

Zander, Pata Negra, chanterelles, leek, caviar, saffron potato

Bourgogne Blanc 2020, Henri Germain, France

Bio chicken thigh and breast, truffle, broccoli, baby celery, truffle jus

Langhe Nebbiolo 2022, Sottimano, Italy

Chocolate foam Valrhona, pistachio, apricot, matcha, salted caramel

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

Fried egg yolk croquette, Prague ham, chanterelles, edamame beans	345,-
Beef tenderloin tartar, egg yolk gel, soya caviar, kimchi, chips	425,-
Wild salmon, strawberry ponzu, watermelon, seaweed caviar, tomato	455,-
 Our sommelier recommends Rosalie 2023, Bernhard Ott	230,-

SOUP

Soup of the day	165,-
Beef consommé, carrot, liver dumplings, egg yolk noodles, chives	195,-

SALAD AND VEGETARIAN

Egg barley, goat cheese, wild garlic, baby spinach, sunflower	295,-
Tomato variation, olives, feta cheese, wild herb pesto	385,-
Little gem, miso, carrot, Piedmont hazelnut, radish, peas	365,-
*extra tiger prawns (price for one piece)	85,-

PASTA

Tagliolini, black summer truffle, bio egg 63°C, chives	475,- / 685,-
*extra gram of truffle	165,-
Tagliolini aglio olio, tiger prawns, octopus	495,- / 765,-
Tagliolini, beef tenderloin, chilli, garlic, rosemary, cream, tomato sauce	525,- / 785,-

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MAIN COURSE

Egg barley, goat cheese, wild garlic, baby spinach, sunflower	395,-
Beef Stroganoff, champignon, arancini, rice foam, pickled cucumber	425,-
Bio chicken thigh and breast, truffle, broccoli, baby celery, truffle jus	485,-
* recommended side dish – mashed potatoes	95,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	525,-
Zander, Pata Negra, chanterelles, leek, caviar, saffron potato	645,-
Lamb rack and shoulder, black garlic, brynza cheese, eggplant, garam masala	685,-
Octopus, tomato variation, olives, wild herb pesto	785,-
Beef tenderloin Black Angus, carrot variation, onion, veal jus	995,-
* recommended side dish – steak fries	95,-

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, pistachio, apricot, matcha, salted caramel	295,-

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