

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 125,-

MAIN COURSE

Chicken nuggets, french fries **or** mashed potatoes 285,-

Cod fish, mashed potatoes 325,-

Spaghetti with tomato sauce 199,-

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

Beef tenderloin tartar, egg yolk gel, soya caviar, kimchi, chips

Fatal No.1 Brut Nature, Roman Fabig, Czech republic

Asparagus, egg barley, goat cheese, wild garlic

Grüner Veltliner Kalmuck 2022, F.J.Gritch, Austria

Skrei Cod, peas, sauerkraut, Champagne, caviar

Sur Sur 2022, Donnafugata, Sicily

Lamb rack and shoulder, morels, green asparagus, black garlic, brynza cheese

Ultreia St. Jacques 2021, Raúl Pérez, Spain

Chocolate foam Valrhona, raspberries, crumble, Baileys, cocoa

Eminente Reserva 7 years old, Cuba

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	285,-
Alfred	Alfred vermut, grapefruit soda, grapefruit	265,-
Hennessy coffee negroni	Hennessy V.S.O.P., Campari Bitter, Martini Rosso, coffee, orange	325,-
Penicillin	Glenmorangie original, lemon, ginger, honey	255,-

STARTER

Asparagus variation, fried egg, Prague ham, horseradish	345,-
Beef tenderloin tartar, egg yolk gel, soya caviar, kimchi, chips	395,-
Wild salmon, ponzu, caviar, radish, dill	425,-
 Our sommelier recommends Grüner Veltliner Kalmuck 2022, F.J.Gritch	195,-

SOUP

Soup of the day	165,-
Beef consommé, carrot, beef rib terrine, home-made noodles, chives	185,-

SALAD AND VEGETARIAN

Asparagus, egg barley, goat cheese, wild garlic	295,-
Asparagus, little gem, miso, carrot, Piedmont hazelnut, radish *extra tiger prawns (price for one piece)	365,- 75,-

PASTA

Tagliolini, black summer truffle, bio egg 63°C, chives *extra gram of truffle	495,- / 645,- 165,-
Tagliolini aglio olio, tiger prawns	475,- / 665,-

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MAIN COURSE

Egg barley, goat cheese, asparagus, wild garlic	395,-
Bio chicken thigh and breast, truffle, broccoli, white asparagus, truffle jus * recommended side dish – mashed potatoes	485,- 95,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	525,-
Skrei Cod, peas, sauerkraut, Champagne, caviar	595,-
Lamb rack and shoulder, morels, green asparagus, black garlic, brynza cheese	685,-
Beef tenderloin Black Angus, carrot variation, onion, veal jus * recommended side dish – steak fries	995,- 95,-

SIDE DISH

Mashed potatoes, Julienne fries, Steak fries, Cucumber salad	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, strawberries, rhubarb, dandelion	265,-
Chocolate foam Valrhona, raspberries, crumble, Baileys, cocoa	285,-

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