

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetable 135,-

MAIN COURSE

Pasta with tomato sauce and parmesan 225,-

Fried chicken nuggets **or** grilled chicken nuggets, french fries **or** mashed potatoes 245,-

Chicken in bell pepper creamy sauce, pasta **or** jasmine rice 275,-

Grilled salmon, mashed potatoes 285,-

French fries with ketchup 125,-

DESSERT

Crêpes with jam **or** nutella, whipped cream and vanilla sauce 235,-

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, goat cheese, red beetroot, yellow beetroot, apple, buckwheat
Sauvignon Blanc Bavory 2023, Jaromír Gala, Czech Republic

Wild salmon, vermut, broccoli, saffron potato, lemon grass, quinoa
Langhe Arneis 2023, Cordero di Montezemolo, Italy

Duck breast, duck thigh dumpling, celery, black kale, St. John's black walnut, plum jam
Pinot Noir 2022, Phillip Kuhn, Germany

Chocolate foam Valrhona, passion fruit, mango, coconut
Planteray Cut & Dry, Barbados

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,-
Pornstar 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, nori seaweed, cauliflower, caviar, yuzu, dashi	445,-
 Our sommelier recommends Grüner Veltliner DAC 2023, Ingrid Groiss	230,-

SOUP

Sweet and sour creamy mushroom soup, bio egg 63°C, porcini, dill, potato	185,-
Beef consommé, carrot, liver dumplings, egg yolk noodles, chives	225,-

VEGETARIAN

Egg barley, goat cheese, red beetroot, yellow beetroot, apple, buckwheat	325,- / 425,-
Pumpkin, king oyster mushroom, broccoli, arancini, pumpkin curry	385,- / 485,-

PASTA

Tagliolini, black winter truffle, bio egg 63°C, chives *extra gram of truffle	525,- / 695,- 225,-
Tagliolini, beef tenderloin, chilli, garlic, cream, tomato sauce, parmesan	525,- / 785,-
Tagliolini aglio olio e peperoncino, octopus, tiger prawns	535,- / 795,-

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MAIN COURSE

Bio chicken thigh and breast in bell pepper creamy sauce, home-made pasta, sour cream, bell pepper	445,-
Beef in red wine, potato gnocchi, mountain cheese, champignon, carrot, speck * recommended side dish – mashed potatoes	475,- 125,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad	545,-
Wild Salmon, vermut, broccoli, saffron potato, lemon grass, quinoa	635,-
Tiger prawns, black winter truffle, leek, potato, bisque	675,-
Duck breast, duck thigh dumpling, celery, black kale, St. John´s black walnut, plum jam	685,-
Octopus, arancini, black garlic, coconut milk, pak choi, ginger, pumpkin curry	875,-
Beef tenderloin Black Angus, king oyster mushroom, cauliflower, 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, Jasmine rice	125,-
Grilled seasonal vegetable, wild herbs	195,-

CHEESE AND DRIED HAM

Iberico - Pata Negra - Bellota, tomato baguette	545,-
Selection of French cheeses, pear 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	275,-
Chocolate foam Valrhona, passion fruit, mango, coconut	295,-

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