

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 125,-

MAIN COURSE

Chicken nuggets, french fries **or** mashed potatoes 275,-

Salmon trout, mashed potatoes 285,-

Spaghetti with tomato sauce 199,-

French fries with ketchup 95,-

DESSERT

Crepes with jam **or** nutella and whipped cream 175,-

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

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Beef tartar, Mornay sauce, Piedmont hazelnut, sourdough bread

Brut Selection, Gruet, Champagne

Egg barley, pumpkin, brynza cheese, black trumpet, cumin

Bourgogne Blanc 2021, J.-M. Boillot, France

Salmon trout, caviar sauce, leek, grenaille, smoked trout

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

Duck, yakitori, beetroot, figs, sea buckthorn

Barolo di La Mora 2019, Renato Corino, Italy

Stuffed plum pouches, plum jam, white poppy seeds, poppy seed ice-cream

Fassbind Vieille Prune, Switzerland

Price for 5 – Course degustation menu 1895 CZK / person

Price for 5 – Course degustation menu with wine pairing 2895 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.

RESTAURACE SAVOYA IS MEMBER OF THE ASTEN HOTELS GROUP.

SIGNATURE COCKTAILS

Portofino & premium tonic	Italian dry gin, lemon, rosemary	285,-
Moët & Chandon Ice impérial	Moët & Chandon ice impérial, fruits	495,-
Eminente coffee negroni	Eminente, Campari Bitter, Martini Rosso, coffee, orange	285,-
Hennessy side car	Hennessy V. S., Grand Marnier, lime	215,-

STARTER

Egg barley, pumpkin, brynza cheese, black trumpet, cumin	285,-
Wild salmon, radish, caviar, smoked mayonnaise, dashi	425,-
 Our sommelier recommends Grüner Veltliner Kalmuck 2021, F. J. Gritsch	195,-
Beef tartar, Mornay sauce, Piedmont hazelnut, sourdough bread	395,-

SOUP

Beef consommé, carrot, beef rib terrine, home-made noodles, chives	175,-
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SALAD AND VEGETARIAN

Goat cheese, quinoa, pumpkin, beetroot, apple	365,-
Beetroot, celery, nut, apple, sea buckthorn	275,-
Eggplant, garam masala, lentil dhal	285,-


PASTA

Tagliolini aglio, tiger prawns	495,- / 745,-
Tagliolini, black truffle, bio egg 63°C *extra gram of truffle	475,- / 665,- 185,-

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MAIN COURSE

Lamb shoulder, eggplant, garam masala, lentil dhal	425,-
Salmon trout, caviar sauce, leek, grenaille, trout bottarga * recommended side dish – mashed potatoes	485,- 95,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad  Our sommelier recommends Riesling Tradition Trocken 2022, Phillip Kuhn	495,- 170,-
Bio chicken thigh and breast, truffle, chicken jus, celery, walnut, apple	475,-
Duck, yakitori, beetroot, figs, sea buckthorn	585,-
Beef tenderloin U.S. Prime beef, broccoli, onion, veal jus * recommended side dish – steak fries	995,- 95,-
Wagyu tenderloin steak, broccoli, onion, veal jus	2495,-

SIDE DISH

Mashed potatoes, Julienne fries, Steak fries, Cucumber salad	95,-
Beetroot, celery, nut, apple, sea buckthorn	185,-
Eggplant, garam masala, lentil dhal	195,-

CHEESE AND DRIED HAM

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

DESSERT

Selection of home-made ice-creams or sorbets (price per scoop)	90,-
Stuffed plum pouches, plum jam, white poppy seeds, poppy seed ice-cream	235,-
Brioche bread&butter pudding, apple, Calvados, curd, croissant ice-cream	215,-

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