

SOMETHING FOR THE LITTLE ONES

SOUP

Beef consommé, noodles, root vegetables 125,-

MAIN COURSE

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

Sour cream sauce, Carlsbad dumpling 245,-

Sour cream sauce, beef meat, Calsbad dumpling 345,-

Salmon, mashed potatoes 335,-

Spaghetti with tomato sauce 199,-

French fries with ketchup 95,-

DESSERT

Pancakes, chocolate foam, raspberries, whipped cream 199,-

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

SAVOYA

restaurant & lounge

DEGUSTATION MENU

Beef tenderloin tartar, marrow, consommé, smoked egg yolk, sourdough bread, chips

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

Egg barley, champignon, basil, speck, brynza cheese

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

Skrei Cod, kimchi, leek, Grenaille, sauerkraut

Götlessbrun Weiss 2020, Markowitsch, Austria

Duck, yakitori, beetroot, figs, sea buckthorn

Côte de Nuits Village 2018, Domaine Julien, France

Chocolate foam Valrhona, raspberries, crumble, Baileys, cacao

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.

RESTAURACE 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

Egg barley, champignon, basil, speck, brynza cheese		295,-
Wild salmon, radish, caviar, smoked mayonnaise, dashi		445,-
 Our sommelier recommends Götlesbrun Weiss 2021, Markowitsch		180,-
Beef tenderloin tartar, marrow, consommé, smoked egg yolk, sourdough bread, chips		425,-

SOUP

Beef consommé, carrot, beef rib terrine, home-made noodles, chives		185,-
Onion soup, Comté cheese, croutons, cognac Hennessy X.O.		195,-

SALAD AND VEGETARIAN

Goat cheese, beetroot variation, walnut, chicory, verjus with truffle		395,-
Eggplant, garam masala, lentil dhal, chilli		315,-
Hummus, pepper, tomato, eggplant, chickpea		345,-

OUR SPECIALTY

Octopus, hummus, pepper, tomato, eggplant, chickpea		575,- / 795,-
Tiger prawns, hummus, pepper, tomato, eggplant, chickpea		495,- / 675,-


PASTA

Tagliolini aglio olio, tiger prawns, octopus, piment d'Espelette		565,- / 785,-
Tagliolini, black truffle, bio egg 63°C, chives *extra gram of truffle		495,- / 775,- 195,-

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MAIN COURSE

Sour cream sauce, Carlsbad dumpling, cranberries, lemon		445,-
Lamb shoulder, eggplant, garam masala, lentil dhal		475,-
Skrei Cod, kimchi, leek, Grenaille, sauerkraut * recommended side dish – mashed potatoes		585,- 95,-
Veal cutlet schnitzel on rendered butter with mashed potatoes and cucumber salad		525,-
 Our sommelier recommends Riesling Trocken 2022, Zehnthof Luckert		190,-
Bio chicken thigh and breast, truffle jus, cauliflower variation, black winter truffle * recommended side dish – mashed potatoes		565,- 95,-
Duck, yakitori, beetroot, figs, sea buckthorn		665,-
Beef tenderloin Black Angus, carrot variation, onion, veal jus * recommended side dish – steak fries		995,- 95,-
Wagyu tenderloin steak, carrot variation, onion, veal jus		2995,-

SIDE DISH

Mashed potatoes, Julienne fries, Steak fries, Cucumber salad, Butter grenaille with chives		95,-
Eggplant, garam masala, lentil dhal, chilli		245,-
Hummus, pepper, tomato, eggplant, chickpea		265,-

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,-
Curd dumplings, plums, plum jam, crumble, white poppy seeds ice-cream		245,-
Chocolate foam Valrhona, raspberries, crumble, Baileys, cacao		285,-

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