

SAVOYA

restaurant & lounge

CHRISTMAS AT SAVOYA

Christmas greeting from our kitchen

"Amuse bouche"

Traditional mushroom „kuba“, porcini, pickled cucumber
285,- / 395,-

Pinot Noir 2018, Milan Sůkal, Czech republic
220,-

Christmas white fish soup with root vegetable
225,-

Veuve Clicquot Brut, France
320,-

Beef consommé with noodles and root vegetable
165,-

Breton lobster ½, green butter, pernod, panko, pastry
1495,-

Rully Blanc La Créée 2018, Jean Marc Pillot, France
490,-

Rolled white sausage with mashed potatoes
355,-

Chablis, Terroir Decouverte 2018, Patrick Piuze, France
380,-

Veal cutlet schnitzel on rendered butter, mashed potatoes, cucumber salad
395,-

Riesling Sauvage 2019, Georg Breuer, Germany
185,-

Fried carp with Christmas potato salad
390,-

Gruner Veltliner Federspiel 2019, Prager, Austria
380,-

Mini profiteroles with caramel chocolate and sea salt mousse
195,-

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“Degustation Christmas in Savoya”

Christmas greeting from our kitchen

“Amuse bouche”

Traditional mushroom „kuba“, porcini, pickled cucumber

Pinot Noir 2018, Milan Sůkal, Czech republic

Christmas white fish soup with root vegetable

Veuve Clicquot Brut, Francie

Fried carp with Christmas potato salad

Gruner Veltliner Federspiel 2019, Prager, Austria

Mini profiteroles with caramel chocolate and sea salt mousse

Home-made eggnog by Savoya

5-course degustation menu

1155,- / per person

5-course degustation menu with wine pairing

1955,- / per person