

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 top blade, Calsbad dumpling 345,-

Cod fish, mashed potatoes 365,-

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,-



DEGUSTATION MENU

Beef tenderloin tartar, egg yolk gel, soya caviar, chips  
*Fatal No.1 Brut Nature, Roman Fabig, Czech republic*

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Egg barley, champignon, basil, speck, brynza cheese  
*Bourgogne Blanc 2021, J.-M. Boillot, France*

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Skrei Cod, kimchi, leek, Grenaille, sauerkraut  
*Göttlessbrun Weiss 2020, Markowitsch, Austria*

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Duck, yakitori, beetroot, figs, sea buckthorn  
*Côte de Nuits Village 2018, Domaine Julien. France*

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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 lenght 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.

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, gingr, honey	255,-

STARTER

Egg barley, champignon, basil, speck, brynza cheese	295,-
Wild salmon, radish, caviar, smoked mayonnaise, dashi	425,-
 Our sommelier recommends Götlessbrun Weiss 2021, Markowitsch	180,-
Beef tenderloin tartar, egg yolk gel, soya caviar, chips	395,-

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

Hummus, pepper, tomato, coriander, chickpea	345,-
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OUR SPECIALTY

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


PASTA

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

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RESTAURACE SAVOYA IS MEMBER OF THE ASTEN HOTELS GROUP.

MAIN COURSE

Sour cream sauce, beef top blade, Carlsbad dumpling, cranberries, lemon	445,-
Skrei Cod, kimchi, leek, Grenaille, sauerkraut	585,-
* recommended side dish – mashed potatoes	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	565,-
* recommended side dish – mashed potatoes	95,-
Duck, yakitori, beetroot, figs, sea buckthorn	665,-
Beef tenderloin Black Angus, carrot variation, onion, veal jus	995,-
* recommended side dish – steak fries	95,-

SIDE DISH

Mashed potatoes, Julienne fries, Steak fries, Cucumber salad, Butter grenaille with chives	95,-
Hummus, pepper, tomato, coriander, chickpea	265,-

CHEESE ADN 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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