

Restaurant Harvest

HOT AND COLD STARTERS

	CZK
Dried Meat of Beef "Bresaola" accompanied with Lemon Dressing, Rucola Leaves and Crushed Black Pepper	290
Salad of Roasted Peppers, Marinated Eggplant and Zucchini with Fresh Rosemary and Garlic, served with Feta Cheese and French Baguette 🌱	190
Medium Roasted Duck Breast marinated in Honey, served with Sour Cherry Reduction and Summer Salad of Lettuce and Mixed Vegetables	250
Composition of Lettuce flavoured with Cardinal Dressing, Grilled Tiger Prawns and Scallops 🌱	290

SOUPS

Fine Soup of Carrot, scented with Fresh Cream, and served with Buttered Croutons 🌱	120
Chicken Consommé with Homemade Noodles, Meat, Sweet Peas and Leek	120

MAIN COURSES AND FISH

Turkey Picatta with Mild Creamy Sauce, Sicilian Capers, Boiled Potatoes and Roasted Baby Tomatoes	380
Lamb Chop marinated in Black Pepper, served with Baby Spinach, Mashed Potatoes and Rosemary Jus	550
Beef "Flank" Steak scented with Herbs, accompanied with Glaséed Vegetables, French Fries and Grain Mustard Sauce	450
Medium Roasted Beef Tenderloin Steak with Jasmine Rice, Stewed Pak-Choi and Spicy Chilly Sauce	590
Tandoori marinated Cod Fish served with Greek Tzatziki and Spicy Couscous	390
Baked Salmon with Lemon and Dill Marinade, served with Summer Salad, Bean and Beetroot Sprouts accompanied with Toasted Ciabatta	350
Medallions of Pork Loin with Savoy Cabbage, Fine Carlsbad Dumplings and Cumin Sauce 🍖 🇨🇪	350
Pappardelle with Tomato Sauce, Roasted Green and Yellow Zucchini, Parmesan Cheese and Extra Virgin Olive Oil 🌱	290

🌱 Vegetarian 🍖 Contains pork 🇨🇪 Traditional Czech Meal

All prices are inclusive of VAT