



STARTERS

80 g	<b>Duck Pâté, cranberry dust, fresh bread</b> 1, 7	239 CZK
bacon chips, cranberries, microgreens		
80 g	<b>Beef Tenderloin Tartare, crispy bread</b> 1, 3	259 CZK
garlic, ketchup, shallot, Worcester sauce, egg yolk		
80 g	<b>Grilled Foie Gras, smoked dried plum</b> 1, 3, 7	299 CZK
red wine sauce with chocolate, brioche		
100 g	<b>Baked Beetroot Carpaccio</b> 1, 3, 7	219 CZK
fried goat cheese, raspberry foam		
80 g	<b>Roast Beef with chickpea salad</b> 6, 10	249 CZK
miso mayo, microgreens		

SALAD / POKE BOWL

350 g	<b>Salad with Marinated Beetroot</b> 1, 3, 7, 12	319 CZK
grilled goat cheese, herb croutons, vinegar, mixed greens		
350 g	<b>Teriyaki Salmon Poké</b> 4, 6, 11, 12	329 CZK
sushi rice, iceberg lettuce, edamame, sesame, ginger, spring onion, carrot, fried onion		
300 g	<b>Fresh Vegetable Bowl</b>	109 CZK

VEGETARIAN

180 g	<b>Fried Cheese Croquettes with jalapeños</b> 1, 3, 7, 8	289 CZK
fondant potatoes, almond crumble, capers, gribiche, mixed greens		
250 g	<b>Chickpea Curry with sweet potatoes</b> 7, 11	269 CZK
jasmine rice, marinated courgette, coriander, coconut milk, chilli, lime		

MAIN DISHES

200 g	<b>Pulled Beef Burger, steak fries</b> 1, 3, 7	449 CZK
jalapeños, smoked mayo, cucumber tomato salsa, grilled shallot		
200 g	<b>Mouflon with wine, baked potato purée</b> 3, 7, 12	389 CZK
deep-fried celeriac, roasted mushrooms, root vegetables		
200 g	<b>Grilled Venison Backstrap, mushroom ragu</b> 7, 12	529 CZK
herbs, demi-glace, mashed potatoes, puffed buckwheat		
200 g	<b>Sous Vide Duck Breast, red cabbage purée</b> 1, 3, 7, 12	429 CZK
roasted potato gnocchi, jus, dried apples		
200 g	<b>Sous Vide Pork Tenderloin</b> 7, 12	429 CZK
fried potatoes, cream, garlic confit, white wine, rosemary oil, traditional Slovak bacon, herb sauce		
200 g	<b>Chicken Supreme with plum sauce</b> 7, 8	389 CZK
confit grenaille, sour cream, parsley, walnuts		
150 g	<b>Grilled Tuna Steak with avocado</b> 4, 6, 7	429 CZK
grenaille, spinach, soy sauce, ginger, lime, coriander		
150 g	<b>Grilled Pike Perch Fillet, groat ragu</b> 1, 2, 4, 7, 12	389 CZK
raisins, lobster bisque		
350 g	<b>Grilled Calamari Tentacles, bean purée</b> 7, 12	469 CZK
onion, tomatoes, garlic, butter		
350 g	<b>Marinated Pork Ribs, pumpkin purée</b> 1, 7	369 CZK
breadcrumbs with orange and chilli, maple syrup, parsley, smoked paprika		



SOUPS

0,3 l	<b>Beef Consommé with Meat Raviolo</b> 1, 3, 7, 12	89 CZK
root vegetables, parsley		
<b>Daily Soup</b>		99 CZK



PASTA & RISOTTO

350 g	<b>Spaghetti alla Gricia</b> 1, 3, 7	259 CZK
pepper, Guanciale, pecorino, arugula		
350 g	<b>Risotto alla Zucca</b> 7, 12	269 CZK
roasted pumpkin seeds, baked pumpkin, microgreens		
350 g	<b>Mezze con Polpo</b> 1, 3, 7, 9, 12, 14	329 CZK
baby octopuses, calamari, wine, cherry tomatoes		
350 g	<b>Gnocchi Salsiccia e Funghi</b> 1, 3, 7, 9, 12	289 CZK
salsiccia ragu, shitake, green pea, cream		
350 g	<b>Lasagne alla Bolognese</b> 1, 3, 7, 9, 12	289 CZK
beef ragu, crushed tomatoes, wine, vegetables, bechamel, parmesan		

STEAKS

200 g	<b>Sous Vide Pork Tenderloin</b> 7	299 CZK
200 g	<b>Sous Vide Chicken Supreme</b> 7	269 CZK
200 g	<b>Aged Beef Tenderloin</b> 7	539 CZK
300 g	<b>Aged Striploin</b> 7	469 CZK

SAUCES

<b>Demi-glace</b> 7, 9, 12	69 CZK
<b>Peppercorn</b> 7	69 CZK
<b>Mushroom</b> 7	69 CZK
<b>Red wine sauce with chocolate</b> 7, 9, 12	69 CZK





## DESSERTS

**Chocolate Fondant with baked apples and cinnamon** 1, 3, 7 169 CZK  
caramel

**Daily Desserts** from our café

**Our ice cream or sorbet** 1, 7 35 CZK  
1 scoop

## SIDES

**Spiced roasted potatoes** 69 CZK

**Fries** 69 CZK

**Grilled vegetables** 7 69 CZK

**Grilled mushrooms** 7 69 CZK  
with herbs

**Baked grenaille** 7 69 CZK  
with herb butter

🌿 vegetarian

🌾 gluten-free

🔥 spicy

*If you do have any allergies, please ask our staff to give you the allergen information. Changes to composed dishes are not possible. Thank you for your understanding.*

*The à la carte menu is valid from 1 October 2023.*

NUTREND  
world|restaurant

## New à la carte is here!

*„Fall calls for new flavours and more experiments... Some menus simply are better than the others. We carefully selected fresh ingredients to put together such a Fall menu to grant you an unmatched culinary experience. We want to play with your taste buds and surprise you with uncommon variations – same as the fall plays with colours of the nature. Fall mood does not need to be melancholic, on the contrary! Taste our new menu that was prepared with love and care by our team or experienced chefs.”*

**RADEK PAJER**, chef



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# MENU

## à la carte



Restaurant opening hours 7 AM – 11 PM  
(last orders are accepted at 9.30 PM).

[www.nutrendworld.cz](http://www.nutrendworld.cz)