

DESSERTS

Chocolate Fondant with baked apples and cinnam caramel	on 1, 3, 7	189 CZK
Daily Desserts from our café		
Our ice cream or sorbet 1, 7 1 scoop		35 CZK
SIDES		
Spiced roasted potatoes	VP	69 CZK
Fries	\mathcal{V}	69 CZK
Grilled vegetables 7	\mathcal{V}	69 CZK
Grilled mushrooms 7 with herbs	YP	69 CZK
	VP	69 CZK

♥ 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 1st January 2024.

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



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

www.nutrendworld.cz



MENU à la carte



STARTERS

80 g	Duck Pâté, cranberry dust, fresh bread 1, 7 bacon chips, cranberries, microgreens	255 CZK
80 g	Beef Tenderloin Tartare, crispy bread <i>1, 3</i> garlic, ketchup, shallot, Worcester sauce, egg yolk	275 CZK
80 g	Grilled Foie Gras, smoked dried plum <i>1, 3, 7</i> red wine sauce with chocolate, brioche	315 CZK
100 g	Baked Beetroot Carpaccio 1, 3, 7 fried goat cheese, raspberry foam	ं У 235 CZK
80 g	Roast Beef with chickpea salad 6, 70 miso mayo, microgreens	🗶 265 СZК

SALAD / POKE BOWL

- 350 gTeriyaki Salmon Poké 4, 6, 11, 12345 CZKsushi rice, iceberg lettuce, edamame, sesame, ginger,
spring onion, carrot, fried onion345 CZK

300 g Fresh Vegetable Bowl

VEGETARIAN

- 180 g Fried Cheese Croquettes with jalapeños 1, 3, 7, 8 & ♥ 305 CZK fondant potatoes, almond crumble, capers, gribiche, mixed greens
- 250 g Chickpea Curry with sweet potatoes 7, 11 × & V 285 CZK jasmine rice, marinated courgette, coriander, coconut milk, chilli, lime

MAIN DISHES

•	Beef Burger, steak fries 1, 3, 7 ps, smoked mayo, cucumber tomato salsa, grill	👌 led	465 CZK shallot
-	n with wine, baked potato purée 3, 7, 12 ed celeriac, roasted mushrooms, root vegetab	× les	415 CZK
•	Venison Backstrap, mushroom ragu 7, 12 emi-glace, mashed potatoes, puffed buckwhe	at	545 CZK
•	de Duck Breast, red cabbage purée 1, 3, 7, 12 potato gnocchi, jus, dried apples	2	445 CZK
fried pot	de Pork Tenderloin 7, 12 catoes, cream, garlic confit, white wine, rosema nal Slovak bacon, herb sauce	≷ ary	445 CZK oil,
•	n Supreme with plum sauce 7, 8 renaille, sour cream, parsley, walnuts	×	405 CZK
•	Tuna Steak with avocado 4, 6, 7 e, spinach, soy sauce, ginger, lime, coriander	×	445 CZK
•	Pike Perch Fillet, groat ragu 1, 2, 4, 7, 12 obster bisque		415 CZK
•	Calamari Tentacles, bean purée 7, 12 omatoes, garlic, butter	×	485 CZK
breadcru	t ed Pork Ribs, pumpkin purée 1, 7 umbs with orange and chilli, maple syrup, smoked paprika	4	395 CZK



SOUPS

0,3 l	Beef Consommé with Meat Raviolo 1, 3, 7, 12	99 CZK
	root vegetables, parsley	
Daily	Soup	99 CZK

350 g

350 g

350 g

350 g

350 g

Demi-g Pepper Mushr Red wi



PASTA & RISOTTO

Spaghetti alla Gricia 1, 3, 7 pepper, Guanciale, pecorino, arugula	275 CZK
Risotto alla Zucca 7, 12 🕺 🦞 roasted pumpkin seeds, baked pumpkin, microgreens	285 CZK
Mezze con Polpo <i>1, 3, 7, 9, 12, 14</i> baby octopuses, calamari, wine, cherry tomatoes	345 CZK
Gnocchi Salsiccia e Funghi 1, 3, 7, 9, 12 salsiccia ragu, shitake, green pea, cream	315 CZK
Lasagne alla Bolognese 1, 3, 7, 9, 12 beef ragu, crushed tomatoes, wine, vegetables, bechamel,	305 CZK parmesan

STEAKS

Sous Vide Pork Tenderloin 7	315 CZK
Sous Vide Chicken Supreme 7	285 CZK
Aged Beef Tenderloin 7	565 CZK
Aged Striploin 7	495 CZK

SAUCES

glace 7, 9, 12	69 CZK
rcorn 7	69 CZK
room 7	69 CZK
ine sauce with chocolate 7, 9, 12	69 CZK