



## STARTERS

- 80 g **Vitello Tonnato** 285 CZK  
 semi-dried tomatoes, arugula, capers, egg yolks, lemon (3, 4)
- 80 g **Aged Beef Tenderloin Carpaccio** 295 CZK  
 caper caviar, parmesan (7)
- 100 g **Avocado Tartare** 235 CZK  
 tomatoes, tofu, cashews, coconut milk, chilli, sriracha, crisps (8)
- 100 g **St. Jacob Mussels** 345 CZK  
 fennel salad with apples, beurre blanc sauce (4, 7, 14)
- 80 g **Shrimps in Panko Breaderombs** 295 CZK  
 mango salsa, chilli, iceberg lettuce (1, 2, 3, 11)

Herbed baguette with olive oil is served with starters (1).

## SOUPS

- 0,3 l **Beef Consommé, marrow dumplings** 105 CZK  
 pulled oxtail, root vegetables, egg barley (1, 3, 7, 9)

Daily soup.

## VEGETARIAN

- 350 g **Chanterelle Sauce, baked grenaille** 305 CZK  
 dried egg yolk, potato crisps, rosemary oil (3, 7, 12)
- 350 g **Vegetable Biryani** 295 CZK  
 rice, green pea, carrot

## MAIN DISHES

- 350 g **Lamb Saratoga, green pea purée** 655 CZK  
 mint, fondant potatoes, demi-glace (7, 9, 12)
- 200 g **Sous Vide Chicken Supreme, gratin potatoes** 425 CZK  
 dried ham, sage, wine sauce (7, 9, 12)
- 200 g **Grilled Flank Steak, baked grenaille** 525 CZK  
 green pea pod, Port wine sauce (7, 12)
- 250 g **Sous Vide Duroc Pork Chop, baked potato** 455 CZK  
 fried garlic, curd, herbs, cognac, demi-glace (7, 9, 12)
- 200 g **Aged Beef Burger, fries** 385 CZK  
 Monterey Jack, pickles, tomato salsa, mayonnaise (1, 3, 7, 11)
- 200 g **Sous Vide Pork Tenderloin, couscous** 455 CZK  
 sweet corn, demi-glace (1, 7, 9, 12)
- 150 g **Grilled Tuna, carrot purée** 465 CZK  
 sesame, green beans pod salad, wakame seaweed (1, 4, 7, 11)
- 200 g **Sous Vide Chicken Supreme, potato purée** 425 CZK  
 truffle oil, romanesco, crisps, jus (1, 7, 9, 12)
- 200 g **Aged Beef Tenderloin, potato purée** 695 CZK  
 grilled shrimps, Périgord sauce (2, 7, 9, 12)
- 350 g **Grilled Calamari Tentacles, purple carrot purée** 485 CZK  
 butter emulsion, citrus, hash brown, crumble (1, 7, 8, 9, 12)
- 150 g **Cod Fish & Chips, fries** 465 CZK  
 green pea, caviar, mayonnaise (1, 3, 4)
- 200 g **Venison Backstrap, pumpkin purée** 595 CZK  
 pistachio crust, rosemary, pistachio sponge, demi-glace (1, 3, 7, 8)



## PASTA & RISOTTO

- 350 g **Risotto al Gorgonzola, Pere e Noci** 285 CZK  
 gorgonzola, pears, nuts (7, 8, 12)
- 350 g **Risotto al Nero di Seppia, Calamari** 345 CZK  
 grilled calamari tentacles, dried tomatoes (2, 4, 7, 9, 12, 14)
- 350 g **Spaghetti alla Carbonara** 295 CZK  
 guanciale, egg yolks, black pepper, parmesan (1, 3, 7)
- 350 g **Spaghetti ai Gamberetti** 285 CZK  
 shrimps, garlic, chilli, cherry tomatoes, parsley, olive oil (1, 2, 3)
- 350 g **Tagliatelle alla Pescatora** 375 CZK  
 seafood, tomatoes, garlic (1, 2, 3, 7, 12)
- 350 g **Gnocchi al Ragù di Cervo** 315 CZK  
 venison ragù, potato gnocchi (1, 3, 7, 9, 12)
- 350 g **Gnocchi con Funghi e Spinaci** 295 CZK  
 chanterelle ragù, potato gnocchi, spinach (1, 3, 7, 12)

## SALADS

- 350 g **Arugula Salad, fried mozzarella** 285 CZK  
 semi-dried tomatoes, olives (1, 3, 7)
- 350 g **Legume Salad, shrimps** 285 CZK  
 couscous, mungo, lentils, lime, vinegar, amaranth (2, 11)







## DESSERTS

**Chocolate fondant** 185 CZK  
fruit coulis (1, 3, 7)

**2 pcs French Crêpes, orange liquor** 155 CZK  
candied orange peel, caramel (1, 3, 7)

### Daily Desserts

**Homemade Ice Cream or Sorbet** 45 CZK  
1 scoop (1, 7)

 gluten-free  vegetarian  vegan  spicy

Please ask our staff for the detailed list of allergens. Modifications of final dishes are not possible. Thank you for your understanding.

À la carte menu is served Mo-Fr from 15:30, Sa from 11:00,  
Su from 16:00; and is valid from 1.9.2024.

NUTREND  
world|restaurant

## New À la carte menu is here!

Discover the diversity of flavours and scents in our new À la carte menu that has been carefully designed for your taste buds. Our skilled chefs will joyfully take care of every detail in each dish. It is our pleasure to use the top quality, fresh, and thoroughly selected ingredients. With our creativity we can turn them into a culinary experience that will please you with delicious flavours and with an unusual inspiration. Try our new menu and let us bring you to a world of unforgettable gastronomic experiences that will leave you speechless.

RADEK PAJER, chef



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# MENU

## à la carte

Restaurant opening hours are 7:00 to 23:00.  
(last orders are received till 21:30)

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