



STARTERS

80 g	<b>Vitello Tonnato</b> semi-dried tomatoes, arugula, capers, egg yolks, lemon (3, 4)	 295 CZK
80 g	<b>Aged Beef Tenderloin Carpaccio</b> caper caviar, parmesan (7)	 345 CZK
100 g	<b>Avocado Tartare</b> tomatoes, tofu, cashews, coconut milk, chilli, sriracha, crisps (8)	   245 CZK
100 g	<b>St. Jacob Mussels</b> fennel salad with apples, beurre blanc sauce (4, 7, 14)	 395 CZK
80 g	<b>Shrimps in Panko Breader crumbs</b> mango salsa, chilli, iceberg lettuce (1, 2, 3, 11)	 315 CZK

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

SOUPS








0,3 l	<b>Beef Consommé, marrow dumplings</b> pulled oxtail, root vegetables, egg barley (1, 3, 7, 9)	125 CZK
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Daily soup.

VEGETARIAN

350 g	<b>Chanterelle Sauce, baked grenaille</b> dried egg yolk, potato crisps, rosemary oil (3, 7, 12)	 335 CZK
350 g	<b>Vegetable Biryani</b> rice, green pea, carrot	  315 CZK

MAIN DISHES


350 g	<b>Lamb Saratoga, green pea purée</b> mint, fondant potatoes, demi-glace (7, 9, 12)	 695 CZK
200 g	<b>Sous Vide Chicken Supreme, gratin potatoes</b> dried ham, sage, wine sauce (7, 9, 12)	 425 CZK
200 g	<b>Grilled Flank Steak, baked grenaille</b> green pea pod, Port wine sauce (7, 12)	 545 CZK
250 g	<b>Sous Vide Duroc Pork Chop, baked potato</b> fried garlic, curd, herbs, cognac, demi-glace (7, 9, 12)	 455 CZK
200 g	<b>Aged Beef Burger, fries</b> Monterey Jack, pickles, tomato salsa, mayonnaise (1, 3, 7, 11)	395 CZK
200 g	<b>Sous Vide Pork Tenderloin, couscous</b> sweet corn, demi-glace (1, 7, 9, 12)	455 CZK
150 g	<b>Grilled Tuna, carrot purée</b> sesame, green beans pod salad, wakame seaweed (1, 4, 7, 11)	485 CZK
200 g	<b>Sous Vide Chicken Supreme, potato purée</b> truffle oil, romanesco, crisps, jus (1, 7, 9, 12)	 425 CZK
200 g	<b>Aged Beef Tenderloin, potato purée</b> grilled shrimps, Périgord sauce (2, 7, 9, 12)	 795 CZK
350 g	<b>Grilled Calamari Tentacles, purple carrot purée</b> butter emulsion, citruses, hash brown, crumble (1, 7, 8, 9, 12)	 555 CZK
150 g	<b>Cod Fish &amp; Chips, fries</b> green pea, caviar, mayonnaise (1, 3, 4)	465 CZK
200 g	<b>Venison Backstrap, pumpkin purée</b> pistachio crust, rosemary, pistachio sponge, demi-glace (1, 3, 7, 8)	655 CZK



PASTA & RISOTTO

350 g	<b>Risotto al Gorgonzola, Pere e Noci</b> gorgonzola, pears, nuts (7, 8, 12)	 325 CZK
350 g	<b>Risotto al Nero di Seppia, Calamari</b> grilled calamari tentacles, dried tomatoes (2, 4, 7, 9, 12, 14)	395 CZK
350 g	<b>Spaghetti alla Carbonara</b> guanciale, egg yolks, black pepper, parmesan (1, 3, 7)	315 CZK
350 g	<b>Spaghetti ai Gamberetti</b> shrimps, garlic, chilli, cherry tomatoes, parsley, olive oil (1, 2, 3)	 345 CZK
350 g	<b>Tagliatelle alla Pescatora</b> seafood, tomatoes, garlic (1, 2, 3, 7, 12)	 385 CZK
350 g	<b>Gnocchi al Ragù di Cervo</b> venison ragù, potato gnocchi (1, 3, 7, 9, 12)	345 CZK
350 g	<b>Gnocchi con Funghi e Spinaci</b> chanterelle ragù, potato gnocchi, spinach (1, 3, 7, 12)	 315 CZK

SALADS

350 g	<b>Arugula Salad, fried mozzarella</b> semi-dried tomatoes, olives (1, 3, 7)	 295 CZK
350 g	<b>Legume Salad, shrimps</b> couscous, mungo, lentils, lime, vinegar, amaranth (2, 11)	295 CZK








## DESSERTS

**Chocolate fondant** 195 CZK  
fruit coulis (1, 3, 7)

**2 pcs French Crêpes, orange liquor** 165 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 1.5.2025.

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)