

## **STARTERS**

80 g
Vitello Tonnato semi-dried tomatoes, arugula, capers, egg yolks, lemon (3, 4)

80 g
Aged Beef Tenderloin Carpaccio caper caviar, parmesan (7)
№ 345 CZK

100 g
Avocado Tartare tomatoes, tofu, cashews, coconut milk, chilli, sriracha, crisps (8)

100 g
St. Jacob Mussels fennel salad with apples, beurre blanc sauce (4, 7, 14)
№ 395 CZK

80 g
Shrimps in Panko Breadcrumbs mango salsa, chilli, iceberg lettuce (1, 2, 3, 11)
№ 315 CZK

#### **SOUPS**

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

0,3 / Beef Consommé, marrow dumplings pulled oxtail, root vegetables, egg barley (1, 3, 7, 9)

Daily soup

## VEGETARIAN

350 g	Chanterelle Sauce, baked grenaille dried egg yolk, potato crisps, rosemary oil (3, 7, 12)	@	335 CZK
350 g	Vegetable Biryani rice, green pea, carrot	<b>@ @</b>	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)	
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 (7, 3)	<b>395 CZK</b>
200 g	<b>Sous Vide Pork Tenderloin, couscous</b> sweet corn, demi-glace (1, 7, 9, 12)	455 CZK
150 g	Grilled Tuna, carrot purée sesame, green beans pod salad, wakame seaweed (7,	<b>485 CZK</b> 4, 7, 11)
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	
150 g	Cod Fish & Chips, fries green pea, caviar, mayonnaise (1, 3, 4)	465 CZK
200 g	<b>Venison Backstrap, pumpkin purée</b> pistachio crust, rosemary, pistachio sponge, demi-gla	<b>655 CZK</b> ace (1, 3, 7, 8)





#### PASTA & RISOTTO

350 g	Risotto al Gorgonzola, Pere e Noci 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,		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 c	<b>&amp;</b> oil <i>(1, 2</i>	<b>345 CZK</b>
350 g	<b>Tagliatelle alla Pescatora</b> seafood, tomatoes, garlic (1, 2, 3, 7, 12)	<b>&amp;</b>	385 CZK
350 g	<b>Gnocchi al Ragù di Cervo</b> venison ragú, potato gnocchi (1, 3, 7, 9, 12)		345 CZK
350 g	Gnocchi con Funghi e Spinaci	@	315 CZK

# **SALADS**

chanterelle ragú, potato gnocchi, spinach (1, 3, 7, 12)

350 g	Arugula Salad, fried mozzarella	@	295 CZK
	semi-dried tomatoes, olives (1, 3, 7)		

350 g **Legume Salad, shrimps** couscous, mungo, lentils, lime, vinegar, amaranth (2, 11)



### **DESSERTS**

**Chocolate fondant** 

fruit coulis (1, 3, 7)

2 pcs French Crêpes, orange liquor

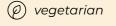
candied orange peel, caramel (1, 3, 7)

**Daily Desserts** 

**Homemade Ice Cream or Sorbet** 

1 scoop (7, 7)

**⊗** gluten-free



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(A) spicy

195 CZK

165 CZK

45 CZK

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.

# 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



