Colours of Ostrava menu

16. 7. 2018 – 22. 7. 2018

SOUPS

Traditional South Bohemian "Kulajda" Creamy dill soup with mushrooms and with poached egg Chicken broth with vegetable, liver dumplings and noodles	36,- 36,-
CHEF'S SPECIALS Beef cheek on red wine (200 g) with roasted vegetables, served with mashed potatoes	165,-
Pork tenderloin (200 g) filled with sundried tomatoes and mozzarella, demi-glace sauce, served with French fries	175,-
Wiener schnitzel (200 g) fried veal schnitzel served with fresh potato salad	180,-
Chicken ragout (200 g) chicken breast ragout with red onion, served with French fries and homemade spicy aioli	165,-
Beef sirloin in vegetable cream sauce (200 g) served with homemade Karlovarske dumplings	170,-
Duck confit thigh served on red beet carpaccio marinated in honey sauce and homemade focaccia	180,-
Savoury crepe with spinach filled with pulled turkey breast, fresh spinach and gorgonzola cheese sauce	148,-
Grilled salmon (150g) served with warm lentil salad, arugula pesto and homemade focaccia	185,-
Fried cauliflower Served with buttered new potatoes and chives with homemade tartar sauce	125,-
Asparagus risotto creamy risotto with fresh asparagus, peas and parmesan cheese on white wine	130,-
Grilled goat cheese with mixed leaf salad and French dressing, homemade sundried tomatoes, served with focaccions	115,-

Try our Lavender Prosecco (Prosecco, soda, lavender syrup) with lunch menu for 75,-Kč