

CZECH CONTEMPORARY MENU



STARTERS

	czk	euro
🍴 organic goat cheese from farm “pěčín” ^v beet root and artichokes	320	11.6
cocktail of freshwater crayfish served with salmon tartar and toast	450	16.4
foie gras and oxtail terrine caramelized apples	450	16.4
ragout of organic farmed rabbit from “březná” herb salad and forest mushrooms	360	13.1
🍴 hen’s broth with homemade noodles meat dumplings and vegetables	210	7.6

MAIN COURSES

🍴 crispy pan fried trout from “blatná” potato puree with spring onion, cauliflower and porcini mushrooms	590	21.5
🍴 pike perch with fresh water crayfish spinach leaves, artichokes and oven-dried tomatoes	590	21.5
roasted quail carrot puree, chanterelle mushrooms from “šumava” and topinambur veloute	590	21.5
“beskydy mountain” beef slowly cooked in creamy dill sauce, poached organic egg, bread dumpling	450	16.4
roasted rack of venison home made potato noodles with bacon, savoy cabbage and cranberry sauce	590	21.5

MONTHLY SPECIAL

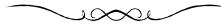
	czk	euro
 lamb carpaccio chanterelle mushrooms and pine nut dressing	420	15.3
creamy lamb soup mushrooms, cauliflower and lamb sweetbreads	210	7.6
 herb crusted rack of lamb artichokes, porcini mushrooms, tomatoes and green peas sauce with mint	590	21.5
braised shank of lamb mushroom ragout, spinach and gratinated potatoes with rosemary	590	21.5

CHAMPAGNE MENU FOR TWO

czk 7,980 (euro 290.-) for two person including one ½ bottle of champagne with each course

foie gras and oxtail terrine
caramelized apples

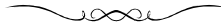
Champagne Delamotte Brut



roasted quail

carrot puree, chanterelle mushrooms and topinambur veloute



Champagne Mailly Grand Cru Millésimé 2004



chocolate fondant

blackcurrant sherbet and shake of organic cottage cheese from farm "filoun"





Champagne de Venoge Brut Rosé

-   Spicy dish; please specify your heat level preference.
Healthy 'Mandarin Oriental Spa' dish especially suitable before or after a Spa treatment.
v Vegetarian dish or suitable for vegetarian preparation.





Prices are in czk and inclusive of all taxes; euro prices approximate only.

ASIAN MENU

STARTERS

	czk	euro
 tuna tartar wasabi tobiko and seared sea scallops served with ponzu sauce	450	16.4
soft shell crab and salmon in wasabi tempura soy bean and shi take mushroom salad served with japanese mayonnaise	480	17.5
 tandoori baked kingfish mint-chilli dressing, papadum and crispy salad with mint leaves and mango	420	15.3
 malay kofta ^v home made indian cheese with creamy tomato gravy	320	11.6
 tom yam ghoong thai sour and spicy soup with tiger prawns	320	11.6

MAIN COURSES

 thai red seafood curry eggplant and jasmine rice	590	21.5
 tandoori baked prawns masala basmati rice and naan bread	590	21.5
mee goreng noodles stir-fried vegetables and peking duck meat	490	17.8
 phad thai ^v rice noodles with bean sprouts, tamarind sauce and lime with tiger prawns ^v (vegetarian option with fried tofu)	490	17.8
 tandoori baked chicken in makhani gravy served with basmati rice	490	17.8
pepper glazed stir-fried beef vegetables, pak choi and jasmine rice	590	21.5

DESSERTS

coconut parfait with caramelised pineapple	290	10.5
passion fruit and mango crème brûlée	290	10.5
tapioca pearls with coconut milk and ginger lemon grass sorbet	290	10.5
hot apple crumbled cake green apple sorbet and sour cream	290	10.5
quark ravioli filled with plum jam topped with walnuts, sugar and butter	290	10.5
chocolate fondant blackcurrant sherbet and cottage cheese shake	290	10.5
ice-creams vanilla, chocolate, strawberry, pistachio, coconut	per scoop 90	3.3
sherbets passion fruit, lychee, lemon grass and ginger, blackcurrant, carrot and vanilla	per scoop 90	3.3
french and italian cheese selection served with wine grapes	390	14.2



Spicy dish; please specify your heat level preference.
Healthy 'Mandarin Oriental Spa' dish especially suitable before or after a Spa treatment.
v Vegetarian dish or suitable for vegetarian preparation.

Prices are in czk and inclusive of all taxes; euro prices approximate only.