

The grill

STARTERS

Chicken liver terrine <i>with white Port jelly and toast</i>	325 CZK
Smoked salmon (local market)  <i>with capers and buttered rye bread</i>	295 CZK
Crab meat with avocado <i>lemon coriander mayonnaise served with olive oil ciabatta</i>	275 CZK
Beef tartar with Bloody Mary dressing <i>caramelized black olives and sourdough bread</i>	335 CZK
Beetroot ravioli stuffed with goat cheese	225 CZK
	150 CZK

SALADS

Classic Caesar salad with bacon	250 CZK
<i>add herbed chicken</i>	310 CZK
<i>add shrimps</i>	350 CZK
Belgian endive salad  <i>with gorgonzola and caramelized walnuts, Dijon mustard dressing</i>	225 CZK
Rucola salad with cherry tomatoes <i>roasted tomato and balsamic dressing</i>	245 CZK
'Gascon' salad with foie gras	395 CZK

SOUPS

Soup of the day <i>please ask your waiter</i>	125 CZK
French onion soup gratinated <i>with comté cheese</i>	285 CZK
<i>made with Port wine and chicken stock</i>	345 CZK
Lobster bisque with fresh sautéed lobster tail	

FROM THE GRILL

Irish Black Angus ribeye steak 300g  <i>served with Bordelaise sauce</i>	690 CZK
Irish Angus tenderloin 200g  <i>served with Béarnaise sauce</i>	795 CZK
French veal chop, 400g  <i>served with bolero mushroom sauce</i>	785 CZK
French corn fed chicken breast  <i>served with honey mustard sauce</i>	345 CZK

SIDE DISHES

Caesar salad with croutons	75 CZK
Mixed green salad with your choice of dressing <i>French Dijon mustard, Italian olive oil and balsamic vinegar</i> 	75 CZK
Provençal vegetables <i>zucchini, eggplant, red onions and carrots with garlic & fresh thyme</i> 	75 CZK
Mashed potatoes with roasted garlic 	75 CZK
Rosemary sautéed baby potatoes or French fries 	75 CZK

FROM THE STONE OVEN

Margherita pizza  <i>tomato sauce and cheese</i>	295 CZK
Quattro stagioni pizza <i>artichokes, tomato basil, spicy sausage, olives, mushrooms</i>	325 CZK
Quattro formaggi pizza <i>goat cheese, gorgonzola, mozzarella di bufala, parmesan</i>	385 CZK
Prosciutto e rucola pizza <i>tomato sauce, prosciutto topped with fresh rucola</i>	340 CZK
Beef lasagna <i>traditional beef lasagna with béchamel sauce</i>	295 CZK

MAIN COURSES FROM OUR CHEF

Pan fried salmon fillet  <i>with saffron risotto and pistou</i>	475 CZK
Sea bass fillet  <i>with steamed potatoes, fresh chard and Barigoule sauce</i>	425 CZK
Duck breast  <i>with orange sauce, potatoes gratin and baby carrots in star anise</i>	595 CZK
Roasted pork fillet mignon <i>wrapped in Parma ham with sage</i>	475 CZK

Corinthia beef burger

freshly minced rump steak prepared to your liking with tomato, lettuce and pickles, topped with bacon and cheddar cheese or fried eggs on a fresh brioche bun

OUR SIGNATURE DISHES

Coq au vin <i>with fresh raspberries, mashed potatoes, carrots Vichy</i>	475 CZK
Our seasonal special for two: Côte de Boeuf Irish Angus Prime Rib <i>(prime cut 750g)</i> <i>with trio of sauces, roasted potatoes</i>	1 590 CZK

LOCAL CZECH SPECIALS

Potato soup <i>with mushrooms, carrots and sage</i>	145 CZK
Homemade head cheese "tlačenka"  <i>with thin sliced onions and sweet vinegar</i> 	150 CZK
Prague schnitzel  <i>potato salad with onion and Czech pickles</i>	345 CZK
Deer goulash  <i>with Budvar dark</i>	335 CZK

FOR OUR VEGETARIAN FOOD LOVERS

Endive tarte tatin <i>with mixed greens (vegan)</i>	295 CZK
Eggplant and zucchini lasagna  <i>with concassée tomatoes (vegan)</i>	295 CZK
Sun-dried tomato and olive polenta <i>with vegetable bouillon (vegan)</i>	195 CZK

FRESH PASTA & RISOTTO

Penne all'arrabiata <i>tossed in fresh tomato sauce with garlic and chili</i>	225 CZK
Seafood linguini <i>seafood and olive oil</i>	495 CZK
Tagliatelle carbonara <i>bacon and egg yolk with parmesan</i>	235 CZK
Spaghetti Bolognese <i>minced beef and rich tomato sauce</i> 	215 CZK
Arborio saffron risotto <i>with mushrooms or zucchini or both (vegan)</i>	275 CZK

DESSERTS

Chocolate fondant with raspberry coulis	165 CZK
Tangerine espuma with mint jelly  	165 CZK
Trio of Crème Brûlées <i>classic, chocolate, salty caramel</i>	195 CZK
Traditional tarte Tatin with vanilla ice cream	195 CZK
Seasonal fresh fruit salad   <i>Please ask your waiter for our weekly special and ice cream special</i>	145 CZK

Vegetarian 

Gluten-free 

Allergies and special requirements:

For special diet requirements please ask the manager.
Some of the items may contain traces of nuts.

All prices are inclusive of VAT. Service charge of 10 % will be

AM THE ARTISANS' MARKET AT CORINTHIA

TRADITIONAL TASTES AND EXPERIENCES CREATED TO SHOWCASE LOCAL CRAFTSMEN AND WOMEN

As a company rich in history and culture we are passionate about showcasing the authenticity of the culture and cuisine of our exciting locations.

The "Artisan Market" program is developed to capture for our guests the local products and cuisine that tell a story of the "Craftsmen and Women" of our local environments.

Guests will have the chance to learn and gain a genuine appreciation for our local environments through tasting fresh, locally grown, baked, prepared produce, dishes and beverages throughout our Corinthia properties.