

Franz Josef Restaurant

à la carte menu



STARTERS

Chicory salad with blue cheese and honey nuts

210,- CZK

Ham terrine with celeriac salad and horseradish foam

235,- CZK

Bruschetta with marinated beef tenderloin and rocket salad

285,- CZK

SOUPS



Beef rib broth with meat and egg dripping

90,- CZK

Borsch with soured cream

90,- CZK



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MAIN COURSES

Filet of trout with shrimp sauce and roasted potatoes with peas

350,- CZK

Turkey medallions with caponata and toasted ciabatta

290,- CZK

Rolled piglet short loin and mashed potato with sauerkraut, fried onion

310,- CZK

Beef top blade with tomato sauce and home-made bread dumplings

320,- CZK

Beef Rib Eye steak with maple syrup, potato roulade and aubergine ragout

650,- CZK

Slowly baked duck leg with red cabbage marmalade and ginger bread dumplings

560,- CZK



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Mushroom risotto with Gran Moravia cheese

280,- CZK



Vegetable burger with potato purée and tomato salad

330,- CZK

DESSERTS



Baked rice pudding with raisins and cinnamon

130,- CZK

Chocolate mouse with marinated oranges

130,- CZK

Plum jam ravioli with curd and plum relish

165,- CZK



**Food inspired by traditional recipes from 30th's of 20th century
by Josef Bittermann, the famous Chef of Grand Hotel Steiner
(at present Grand Hotel Bohemia).**

All prices including VAT.

The list of allergens ask our staff.