

## BREAKFAST MENU (7:00–11:30)

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Freshly baked rolls and bread are served with both breakfast sets.

<b>MORAVIAN BREAKFAST</b>	<b>CZK 150</b>
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Ham off the Bone, Gouda Cheese, Farmers Butter, Egg and Fresh Vegetables	
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<b>FRENCH BREAKFAST</b>	<b>CZK 150</b>
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Croissant, butter, honey, jam	
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**BENEDICT EGG**

Poached Egg with Ham and Sauce Hollandaise

**CZK 150**

**FRIED HAM OR BACON AND EGGS**

**CZK 150**

**SOFT-BOILED EGGS (3pcs)**

**CZK 90**

**THREE EGG OMELETTE**

**CZK 150**

**SCRAMBLED EGGS**

**CZK 150**

**Choice of ingredients with omelette or scrambled eggs:**

Onion, Ham, Bacon, Mushrooms, Peppers, Cheese, Smoked Salmon

## SNACKS (11:00 – 21:30)

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**FILET STEAK TARTARE WITH TRUFFLE OIL,** CZK 290  
Fried Bread or Toast and Garlic

**TAPAS** CZK 150  
Tortilla, Black Forest Ham with Goat's Cheese, Capers,  
Parmesan, Anchovy, Olive and Tomato Tapenade

**CROQUE MONSIEUR** CZK 150

**CLUB SANDWICH** CZK 290  
with Chicken Breasts, Egg, Bacon, Mayonnaise, Tomatoes  
and Green Salad, French Fries

**BEEF BURGER IN SESAME BUN** CZK 290  
with Green Salad, Crunchy Bacon, Caramelized Shallots  
and French Fries

**FISH AND CHIPS,** CZK 290  
Mashed Peas and Steak Fries

## DESSERTS (7:00 – 21:30)

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**TIRAMISU** CZK 90

**TRADITIONAL HOTEL INTERNATIONAL CHOCOLATE CAKE** CZK 90

**APPLE STRUDEL WITH VANILLA ICE CREAM** CZK 90

**FRESH FRUIT PLATTER** CZK 90

**SCOOP OF HOMEMADE ICE CREAM OR SORBET** CZK 50

## SPECIAL OFFER (11:00 – 21:30)

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### STARTER

**BEEF CARPACCIO** CZK 370  
with Olive Oil Valdelana AGNVS, Parmesan Shavings  
and Jumbo Caper

### SOUPS

**STRONG BEEF OXTAIL CONSOMMÉ**  
with Pulled Meat and Root Vegetables CZK 100

**SOUP BASED ON DAILY OFFER** CZK 100

### HOUSE SPECIAL

**200g US PRIME FILET MIGNON,** CZK 990  
Pea Pods and Smoked Potatoes

The word "prime" is a quality grade given by the U.S. Department of Agriculture to describe the highest quality beef in terms of tenderness, juiciness and flavour. This meat quality grade is awarded based on a combination of marbling and maturity. Marbling adds flavour and tenderness, and younger beef produces a finer texture and a lighter red colour.

### MAIN COURSES

**GRILLED YELLOW FIN TUNA STEAK** CZK 590  
and Wasabi Risotto with Parmesan Cheese

**DEEP-FRIED VEAL SCHNITZEL,** CZK 530  
Mashed Potatoes with Butter and Fresh Parsley

**PRAWNS GRILLED WITH GARLIC AND THYME,** CZK 530  
Sepia Tonnarelli with Spicy Tomato Sugo  
and Chorizo Sauce

**CAESAR SALAD WITH GRILLED CHICKEN SUPREME** CZK 250  
and Butter Croutons

**GROAT RISOTTO** CZK 220  
with Spinach, Poached Egg and Parmesan Sauce

## REGIONAL SPECIALITIES (11:30–21:30)

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**ROASTED BEEF IN HEAVY CREAM SAUCE** CZK 235  
with Dumplings and Wild Cranberries

**BEEF ROLL STUFFED WITH BACON, HAM, EGG AND GHERKIN** CZK 235  
served with Jasmine Rice

**HEN IN CREAMY PAPRIKA SAUCE** CZK 225  
and Semolina Butter Gnocchi

**BEEF RIBS SLOW BRAISED ON ONIONS IN THEIR OWN JUS** CZK 350  
with Mashed Horseradish Potatoes and Crispy Bacon Chip

**ROASTED DUCK,** CZK 360  
Sauerkraut and Assortment of Dumplings



## DESSERTS

**CAKES BASED ON DAILY OFFER**

Waiting staff will provide information on allergens  
in the individual dishes and drinks upon request.