

CHRISTMAS TIME MENU

25.–26. 12. 2023

SIESTA
BAR & WINE RESTAURANT

STARTERS

- Assorted Starters** on a Tray (price per piece) **70 CZK**
- Duck Foie Gras with Cognac and Sea Salt**, Chamomile Granola and Marinated Apricot . . **290 CZK**
- Marinated Beet Root** with Whipped Goat Cheese, Pine Nuts and Arugula **190 CZK**

SOUPS

- Strong Beef Ribs Consommé**
with Liver Dumplings, Root Vegetables and Home-made Noodles **90 CZK**
- Creamy Dill Soup**,
with Porcini and Quail Egg **90 CZK**

MAIN COURSES

- Larded Roe Deer Leg Roasted**
with Root Vegetables and White Wine, Heavy Cream Sauce,
Carlsbad and White Bread Dumplings, Cranberries **450 CZK**
- Roasted Goose Quarter**,
Sauerkraut with Onions and Young Wine, Speck Dumplings **640 CZK**
- Veal Cheeks Braised with Onions**,
Potato Purée with Butter and Sweet Potato Straw **450 CZK**
- Deep-fried Veal Schnitzel**
and Potato Salad with Mayonnaise **450 CZK**
- South American Filet Steak**,
Green Beans in Bacon, Demi-glace and Roasted Potato au Gratin
with Herb Curd and Salmon Caviar **690 CZK**
- Egg Omelette with Pickled Artichokes and Sun Dried Tomatoes**,
Butter Potatoes with Fresh Chives **350 CZK**

DESSERTS

- Potato Gnocchi**,
Plum Sauce with Rum and Grated Gingerbread with Cinnamon **120 CZK**
- Pineapple Cornets**
filled with Mascarpone, Mango Sauce **120 CZK**
- Dessert Mignon** based on Daily Offer **40 CZK**