

À LA CARTE

VERNISSAGE



TREE *of* LIFE
MEDICAL SPA / WELL-BEING

★★★★S

VERNISSAGE · À LA CARTE

AUTUMN MENU

TRADITIONAL KULAJDA

poached egg

CHICKEN BREAST

stuffed with prunes

grilled vegetables

roasted almonds

demi-glace

PEAR CHEESECAKE WITH CINNAMON

479 CZK

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STARTER

DUCK FOIE GRAS IN PUFF PASTRY

apple purée

saffron mayonnaise

219 CZK

SOUPS

TRADITIONAL KULAJDA

poached egg

119 CZK

RICH BEEF BROTH

beef
root vegetables
noodles

99 CZK

SOUP OF THE DAY

11.00 – 14.00

99 CZK

SALADS & SANDWICHES

CAESAR SALAD

grilled chicken

289 CZK

CLUB SANDWICH

with chicken

289 CZK

TRADITIONAL CZECH POTATO FLATBREADS

pulled duck
red cabbage
demi-glace

269 CZK

BAGEL

mozzarella
tomatoes
basil pesto

 **239 CZK**

MIXED VEGETABLE SALAD

  **99 CZK**

FISH & PASTA

ZANDER FILLET ROASTED IN BUTTER

grilled vegetables
potato purée with horseradish

 **359 CZK**

CREAMY SPAGHETTI

mushrooms
sun-dried tomatoes
Gran Moravia

 **279 CZK**

MAIN COURSES

RIB EYE STEAK

local organic beef
baby spinach
roasted grenaille potatoes with herbs
tomato chutney
demi-glacé

 **559 CZK**

DUCK BREAST

orange sauce
baby carrots
green beans
mushrooms
potato purée

 **299 CZK**

SVÍČKOVÁ

local organic beef
root vegetable cream sauce
bread dumplings

359 CZK

CHICKEN BREAST

stuffed with prunes
grilled vegetables
roasted almonds
demi-glacé

 **279 CZK**

PORK TENDERLOIN

thyme
pearl barley risotto with white wine
truffle oil
demi-glacé

319 CZK

CREAMY PUMPKIN RISOTTO

herbs
roasted pumpkin seeds
Grana Padano

 **259 CZK**

DESSERTS

PEAR CHEESECAKE WITH CINNAMON

 119 CZK

Selection of homemade desserts
from the daily Lobby Bar menu.

ALLERGENS



GLUTEN-FREE DISH



VEGETARIAN DISH

LIST OF ALLERGENS

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and products thereof)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂
13. Lupin and products thereof
14. Molluscs and products thereof

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ALLERGENS CONTAINED IN INDIVIDUAL DISHES

Duck foie gras	1, 3
Traditional kulajda	1, 3, 7
Rich beef broth	1, 3, 7
Caesar salad	1, 3, 4, 7, 10
Club sandwich	1, 3, 7
Lokše with pulled duck	1, 3, 9
Bagel with mozzarella and tomatoes	1, 3, 7, 8
Mixed vegetable salad	10
Zander fillet roasted in butter	4, 7
Creamy spaghetti with mushrooms	1, 3, 7, 12
Rib eye steak	7, 9, 12
Duck breast with orange sauce	7, 9, 12
Svíčková	3, 7, 9, 10
Chicken breast stuffed with prunes	7, 8, 9, 12
Pork tenderloin with thyme	1, 7, 9, 12
Creamy pumpkin risotto	1, 7
Pear cheesecake with cinnamon	1, 3, 7

THE STORY OF STEJSKAL FARM

In the Podkrkonoší region, in the picturesque village of Červená Třemešná, the Stejskal family farms with respect for the soil, nature, and traditional values. They are building a farm where quality always comes first. They are proud holders of the organic (BIO) certification and the Podkrkonoší Regional Product award. Their herds graze year-round on the local meadows, and their feed consists solely of grass, hay, and high-quality haylage.

Every piece of beef is carefully aged to achieve its typical tenderness, juiciness, and full flavor. Thanks to this, you can enjoy authentic beef produced with respect for both nature and the animals. We believe that honest farming is the best path to exceptional taste. That is why we proudly bring you meat from our family farm – the Stejskal Farm.

