Prague Castle, Vikářská 39, 119 00

#### Lunch menu 1/2013 á 11,- EUR

Bread
Chicken broth with meat, vegetables and noodles
Traditional Beef with cream sauce and bread dumplings
Apple strudel with whipped cream

# Lunch menu 2/2013 á 11,- EUR

Bread Goulash soup

Baked pork meat with grilled vegetables and boiled potatoes

Sour cherry roll with coconut

### Lunch menu 3/2013 á 11,- EUR

Bread
Chicken broth with meat, vegetables and noodles
Vikar's beef goulash with Carlsbad dumplings
Chocolate cake

### Lunch menu 4/2013 á 11,- EUR

Bread
Creamy vegetable soup
Chicken fried steak with potato purée and lemon
Light banana cake with caramel topping

## Lunch menu 5/2013 á 11,- EUR

Bread
Strong beef broth with barley gnocchi
Fried fillet of codfish, boiled potatoes, mayonnaise with herbs
Cottage cheese pie

### Lunch menu 6/2013 á 11,- EUR

Bread
Cabbage soup with sausage
Baked chicken leg on rosemary, carrot, boiled potatoes
Chocolate cake

## Menu 7/2013 á 17,- EUR

**Bread** 

Old Bohemian potato soup

Roasted duck leg with red cabbage and potato dumplings

Cinnamon pancakes with blueberries and sour cream

### Menu 8/2013 á 17,- EUR

Bread

Chickpeas soup with coriander

Stewed beef with Spanish sauce and Basmati rice

Pancake with chocolate sauce and fresh whipped cream

## Menu 9/2013 á 22,- EUR

Couvert - butter and bread

Salmon tartare with light shallot-lemon cream

Lamb shoulder on rosemary served with baked potatoes

Tiramisú

### Menu 10/2013 á 22,- EUR

Couvert – butter and bread

Italian tomato soup of crushed tomatoes with baked aubergine

Veal schnitzel with light potato salad

Poppy seed cake with rum and sour cream

Prague Castle, Vikářská 39, 119 00

#### Menu 11/2013 á 22,- EUR

**Couvert - butter and bread** 

Creamy mushroom soup with poached egg

Grilled pork sirloin with Cognac sauce, Broccoli and gratinated potatoes

**Chocolate terrine** 

# Menu 12/2013 á 22,- EUR

Couvert – butter and bread

Prague ham off the bone with horseradish salad

Deer goulash with forest herbs and greaves dumplings

Fruit salad with vanilla syrup and mint

## Menu 13/2013 á 26,- EUR

**Couvert - butter and bread** 

Duck paté with cranberry jelly

Baked salmon steak, served with grilled vegetables and herbal sauce

Vanilla Crème brûllée

Menu 14/2013 á 28,- EUR

Couvert – butter and bread

Asparagus cream soup

Fillet of sea bass served with carrot-potato purée and Chardonnay wine sauce

Cheesecake with forest fruit sauce

### Menu 15/2013 á 28,- EUR

Couvert – butter and bread

Baked vegetables with Mozzarella in Filo pastry with lettuce salad

Duck breast with oranges and tarragon polenta and Shi-take mushroom sauce

Pear braised in red wine served with cinnamon ice cream

## Menu 16/2013 á 32,-EUR

Couvert - butter and bread

Ice salad with home made Turkey ham and Parmasan cream

Beef sirloin with roasted potatoes and pepper sauce

Malakoff cake

## Menu 17/2013 á 33,- EUR

Couvert - butter and bread

Topinambur velouté

Cornfed baby chicken, served with creamy risotto with chanterelle mushrooms

Plum cake baked with almond cream

Menu 18/2013 á 45,- EUR

Couvert - butter and bread

Noble crayfish in wine jelly with peas

Pheasant broth with quail egg and Julienne vegetables

Braised Veal Shank in truffle sauce, served with Kenyan beans and grilled potatoes

Coffee cake with Amaretto cream

### Menu 19/2013 á 48,- EUR

Couvert – butter and bread

**Chicken broth with spring vegetables** 

Pikeperch "miller style" with roasted vegetables and almond slices

1/4 Roasted guinea fowl, served with pumpkin confit and mace cream sauce

Raspberry Millefeulle

Menu 20/2013 á 55,- EUR

Couvert – butter and bread

Salad of marinated artichokes

French fish soup with pieces of fish and basil

Roasted pigeon with Old Bohemian stuffing, served with truffle puree and sauce of figs and Port wine

Warm vanilla pie with mango salad