

MENU – HALF BOARD – SEASON 2020

Meals from the menu can be pre-ordered from the 2nd day of your stay

- Monday** Chicken soup with noodles 1a, 3, 9
Chicken steak, grilled vegetables, baked potatoes 1a, 10
Veal ragout on boletes, Carlsbad dumplings 1a, 3, 7
Spaghetti with basil and tomatoes 1a
Crème brûlée 3
- Tuesday** Red lentils salad with arugula and sirene 1a, 7
Spicy pork ragout, potato pancakes 1a, 3, 7, 9, 10
Roast turkey roll with sage, bacon, and butter sauce, steamed rice 1a, 7, 9
Tagliatelle with oyster mushrooms, zucchini, and cherry tomatoes 1a, 7
Vanilla pudding fried cake 1a, 3, 7
- Wednesday** Leek soup with eggs and herb croutons 1a, 3, 7, 9
Punkva trout baked on garden herbs with lemon sauce, boiled potatoes 1a, 4, 7
Fallow deer shoulder goulash, Carlsbad dumplings 1a, 3, 7
Saffron risotto with wild garlic 7
Fruit cake 1a, 3, 7
- Thursday** Mozzarella basil and tomatoes 1a, 7
Chicken roll stuffed with spinach and bacon, steamed rice 1a, 7
Roast pork ribs on BBQ sauce, pickled peppers, pickled onions, mustard, horseradish, bread 1a, 10
Halusky with May bryndza, Orava bacon, and chives 1a, 3, 7
Mille-feuille 1a,3,7
- Friday** Beef broth with liver dumplings 1a, 3, 9
Pork tenderloin medallions, meadow mushroom ragout, mashed potatoes 1a, 7
Rabbit leg on peppers, bread dumplings 1a, 3, 7
Vegetable salad with smoked Punkva trout and spring onions 4
Apple pie 1a, 3, 7
- Saturday** Pumpkin cream soup 1a, 7, 9
Grilled salmon, lemon-dill sauce, boiled potatoes 1a, 4, 7
Roast duck leg, sauerkraut, potato dumplings 1a, 3, 7, 10
Vegetable salad with couscous 1a
Panna cotta 7
- Sunday** Duck liver pâté with cranberries and grilled toasts 1a,7
Country chicken with bacon and meadow mushrooms, mashed potatoes 1a
Burgundy roast beef, steamed rice 1a
Couscous with chickpeas and cherry tomatoes 1a
Fruit sorbet