

RESTAURACE MODERNA

Menu is reflecting on principles and thoughts of
SLOW FOOD

Menu was prepared for you by
Executive Chef of hotel Vitality Michal Kuczera & Hotel Vitality team

SPECIAL MENU

6. 1. 2020 – 3. 2. 2020

French onion soup, cheddar, thyme, crouton

Beef goulash, grilled pepper, glazed shallot, pappardelle pasta,
bacon chips

Tarte tatin, apple Granny Smith, hazelnuts ice cream


Price of three course menu CZK 505

The menu is served with fresh water in a jug.

Only a full three course menu can be ordered for a fixed price.

Starters

Goat cheese, marinated beet, ginger, orange, honey, pine nuts, watercress
CZK 135

 Vitello tonnato, veal kare, yellow fin tuna, kapari, anchovies, sakura mix
CZK 265

Smoked Tartare veal, pickled vegetables, quail eggs, truffle mayonnaise,
Jack Daniels smoked, toast
CZK 255

Ravioli, corn-fed quail, spinach, chanterelle mushrooms, demi glace
CZK 245

Black tiger prawns, red curry, coriander, Pak Choi leaves, eggplant,
coconut milk, ciabatta
CZK 265

Soups

Beef consommé, liver dumpling, Brunois vegetables
CZK 85

 Creamy dill soup, quail egg, corn-fed potato, chanterelle mushrooms, bacon chips
CZK 115

 Thai curry - black tiger prawn, shiitake mushrooms, coconut milk, coriander
CZK 195

French onion soup, cheddar, thyme, crouton
CZK 105


Risotto, pasta, salads


Linguine alla puttanesca, chilli, garlic, anchovies, kapari, Kalamata olives,
Grana Padano
CZK 185

Linguine alla puttanesca in variant with corn-fed chicken breast
CZK 265

Linguine alla puttanesca in variant with black tiger prawns
CZK 345

Chanterelle ravioli, veal ragout, pancetta, sage, Grana Padano
375 Kč

 Creamy risotto, mushrooms, black truffle, Grana Padano
CZK 245

 Creamy Risotto in variant with corn-fed chicken breast
CZK 325

Caesar salad, bacon, garlic croutons, Grana Padano
CZK 165

Caesar salad in variant with corn-fed chicken breast
CZK 265

Caesar salad in variant with black tiger prawns in Panko bread crumbs
CZK 325

Warm winter salad, goat cheese, pear, beet, parsnip, baby carrots , fennel,
spinach, walnuts, honey lemon sauce, onion bread
CZK 195

Main dishes

 Corn-fed chicken breast, grilled vegetables, dauphinoise potatoes,
wild garlic sauce
CZK 275

Confit leg of duck, red cabbage, potato gnocchi, raisins, poached pear
CZK 305


 Ostrich steak, orange, green pepper, potato pumpkin puree, fried onion
CZK 395

Pork tenderloin, pork flank, sausage, chickpeas, baby carrots, fava beans,
dauphinoise potatoes , demi glace
CZK 265

Wiener Schnitzel, potatoes grenaille, red onion, capers, cucumber salad with dill
CZK 295

 Veal cheeks in port wine, root vegetables, potato puree, parsley chips
CZK 385

Slow cooked rump of beef with creamy root vegetable sauce,
Carlsbad and bread dumplings,
cranberries
CZK 255


 Grilled sea bass, grape cabbage, baked potatoes grenaille, lobster sauce
CZK 425

Yellow fin tuna, mediterranean vegetables, olive tapenade,
tomato bruschetta with basil
CZK 395

Black tiger prawns, red curry, coriander, Pak Choi leaves, coconut milk,
Jasmine rice
CZK 415

Steaks


 Rib-eye steak 300 g
CZK 465

 Fillet steak 200 g
CZK 535


Steaks mature 20 – 28 days in Vítkov, Moravia region

Sauces

 Au poivre pepper sauce, brandy
CZK 65

 Bordelaise with bacon, onion and forest mushroom
CZK 75

Small salads

 Roasted beet, walnuts, baby spinach, blue cheese
CZK 85

 Greek salad, kalamata olives, cucumbers, bell pepper,

tomatoes, feta cheese

CZK 55



Mixed lettuce

CZK 55

Menu for kids

Chicken soup, meat, noodles, vegetables

CZK 45

Chicken strips in Panko bread crumbs, potato puree, fruit compote

CZK 135

Spaghetti al pomodoro, chicken breast, Grana Padano

CZK 145

Slow cooked rump of beef with creamy root vegetable sauce,
bread dumplings, cranberries

CZK 155

Sweet buns, forest fruits, vanilla cream

CZK 125

Side dish



Steak chips

CZK 55



Potato puree

CZK 55

Potato gnocchi

CZK 55



Dauphinoise potatoes

CZK 65



Jasmine rice

CZK 55



Grilled vegetables

CZK 75



Spinach

CZK 85

Desserts

Chocolate fondant, vanilla cream, Grand Marnier liqueur, gingerbread

CZK 185

Selection of dried fruit sorbets, fruit carpaccio

CZK 145

Nougat mousse with chestnuts, passion fruit sorbet, Martini jelly

CZK 165

Chocolate cheesecake Valrhona, pistachio mousse, raspberry sorbet

CZK 165

Cheese, salami

Variations of Czech and foreign cheeses, fresh fruit, nuts, homemade bread

CZK 255

Variety of Italian salami, dried tomatoes, cornichon cucumbers, coarse grain
mustard, homemade bread

CZK 255



Meals without gluten.
Some of the dishes can be prepared gluten-free.
All prices are in CZK and 21% VAT is included.
The menu is valid from 1st November 2019.