

RESTAURANCE 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

3. – 20. 12. and 26. – 30. 12. 2018

Chestnut soup, mushrooms, prosciutto, parsley

Fillet of carp, romanesco, carrot, leek, sweet potato puree, saffron sauce

William's pear strudel, anise star, cinnamon,
vanilla sauce

Price of three course menu CZK 380

The menu is served with fresh water in a jug.
Only a full three course menu can be ordered for a fixed price.

Starters

Beetroot carpaccio, goat cheese, truffle oil, pine nuts, salad, Melba toast
CZK 130

Duck rillettes caramelized onion, pistachio, balsamic reduction, watercress,
homemade bread
CZ 130

Smoked veal Tartare, quail eggs, truffle oil, smoke Jack Daniels, toast
CZK 245

Gravad lax, Sevruga caviar, egg, dill, watercress, bread Pane Carasau
CZK 130

Grilled black tiger prawns, butter with wild garlic, ciabatta
CZK 215

Soups

Beef consommé, meat croquets, Brunois vegetables
CZK 85

 Creamy roasted pumpkin soup, pumpkin oil
CZK 85

French onion soup, cheddar, crouton
CZK 95

 Thai curry - black tiger prawns, shiitake mushrooms, coconut milk, coriander
CZK 185


Risotto, pasta, salads

 Pumpkin curry, coarse-grain mustard, coriander, coconut milk, jasmine rice
CZK 185

 Pumpkin curry in variant with black tiger prawns
CZK 370

 Mushroom risotto, Arborio rice, truffle oil, Grana Padano
CZK 245

 Mushroom risotto in variant with corn-fed chicken breast
CZK 325

 "Marisco" Seafood Paella
(black tiger prawns, cod, salmon, calamari, mussels, chorizo)
CZK 385

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

Linguine alla puttanesca in variant with corn-fed chicken breast
CZK 245

Linguine alla puttanesca in variant with black tiger prawns
CZK 345

Caesar salad, bacon, garlic croutons, parmesan
CZK 145


Caesar salad in variant with corn-fed chicken breast
CZK 245

Caesar salad in variant with black tiger prawns
CZK 325

Lettuce, grilled Halloumi cheese, roasted pumpkin, fried egg in bread crumbs
"Panko", tomatoes, olives, grissini
CZK 215


Main dishes

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

 Pork tenderloin, pancetta, black salsify - smoked, sauce of forest mushrooms,
roasted polenta
CZK 245

Fallow deer leg, pumpkin puree, potato lokshes - smoked, demi glace,
parsley chips
CZK 295


Selection of lamb - kare & leg, pancetta, cabbage, black salsify, gnocchi, demi
glace, crunchy onion
CZK 420


 Corn-fed chicken breast, ratatouille vegetables, polenta, roasted tomatoes
sauce, parmesan chips
CZK 275

Slow cooked rump of beef with creamy root vegetable sauce, cranberries,
Carlsbad and bread dumplings
CZK 235

Beef Stroganoff, fox mushrooms, pancetta, Basmati rice, crunchy onion
CZK 385


Barbarie duck breast, grape cabbage, potato lokshes - smoked,
blackcurrant sauce
CZK 325

 Cod, potato spinach puree, fox mushroom sauce with dill, parsley chips
CZK 350

 Grilled norweigen salmon, black tiger prawns, bean pods, fava beans, potatoes
grenaille, saffron beurre blanc
CZK 395

Grilled black tiger prawns, vegetables ratatouille, tomato ciabatta, lettuce
CZK 365

Steaks

 Rib-eye steak 300 g
CZK 445

 Fillet steak 200 g
CZK 495

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

 Caprese salad, basil pesto
CZK 70

 Mixed lettuce
CZK 55

Menu for kids

Chicken strips in cornflakes, potato mash, carrot salad with apples
CZK 120

 Grilled Norwegian salmon, mashed potatoes, broccoli, lemon sauce
CZK 150

Slow cooked rump of beef with creamy root vegetable sauce, cranberries,
bread dumplings
CZK 145

Potato - cheese cones with poppy seeds, clarified butter
CZK 95


Side dish

 Steak chips
CZK 45

 Potato puree, chive
CZK 45

Potato lokshes - smoked
CZK 45

 Basmati rice
CZK 45

 Ratatouille vegetables
CZK 75

 Green bean pods with crunchy bacon
CZK 85

Desserts

Chocolate fondant, lime sorbet, gingerbread
CZK 125

Tarte tatin of pear Williams, cinnamon ice cream
CZK 115

 Nougat mousse with chestnuts, passion fruit sorbet, Martini jelly
CZK 135


Selection of dried fruit sorbates
CZK 115

Cheese, salami

Variations of Czech and foreign cheeses, fresh fruit, nuts, homemade bread
CZK 255

Variety of Italian salami, dried tomatoes, cornichon cucumbers, coarse again
mustard, homemade bread
CZK 255

Food can be ordered to 21:30.

 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 2018.