

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

31. 8. – 30. 9. 2020

Beef consommé, noodles, liver dumplings, Julienne vegetables

 Grilled pork tenderloin, gratin potatoes, green beans with bacon,
garlic puree

Tartlet, bavarian vanilla cream, forest fruit

Price of three course menu CZK 385

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

Starters

Panna cotta mozzarella „di Bufala“, arugula, tuscan cherry tomatoes, pesto alla
Genovese, balsamic, ciabata
CZK 195

Smoked Tartare veal, pickled vegetables, quail eggs, truffle mayonnaise,
Jack Daniels smoked, toast
CZK 275

Black tiger prawns, red curry, coriander, Pak Choi leaves, eggplant,
coconut milk, ciabatta
CZK 275

Terrine of duck liver „foie gras“, duck breast, Granny Smith apple caramelized,
pistachio, prosciutto, apple cider, watercress, toast
CZK 305

Buckwheat blinis with marinated salmon, lime crème fraîche, caviar,
frisée salad, fermented radish
CZK 245

Soups

Beef consommé, meat ravioli, Brunoise vegetables
CZK 95

 Thai curry - black tiger prawn, shiitake mushrooms, coconut milk, coriander
CZK 245


 Wild garlic cream soup, marinated salmon, quail eggs, caviar
CZK 135

Pasta, risotto, salad

Linguine alla puttanesca, chilli, garlic, anchovies, kapari, Kalamata olives,
Grana Padano
CZK 195

Linguine alla puttanesca in variant with olive chicken in pancetta
CZK 325


Linguine alla puttanesca in variant with black tiger prawns
CZK 365

 Saffron risotto, grilled calamari, green asparagus, fava beans,
Grana Padano chips
CZK 345


Caesar salad, bacon, garlic croutons, Grana Padano
CZK 185

Caesar salad in variant with olive chicken in pancetta
CZK 305


Caesar salad in variant with black tiger prawns in Panko bread crumbs
CZK 345

 Greaves of sturgeon, variations of salads, ratte potatoes, asparagus, peas, baby carrots, cornichons, quail eggs, mayonnaise
CZK 345

Main dishes

 Olive chicken in pancetta, black oliv tapenade, corn puree, sauce of roasted pepper
CZK 315

Wiener Schnitzel, ratte potatoes, cornichons, red onion, capers, cucumber salad with dill
CZK 315

 Veal chop „sous vide“, black tiger prawns, glazed baby carrots, green asparagus, confit ratte potatoes, Béarnaise sauce
CZK 385

Barbaria duck breast, sepia tagliolini, Pak Choi leaves, shiitake mushrooms, sesame, coriander, Teriyaki sauce, lotus chips
CZK 415

Slow cooked rump of beef with creamy root vegetable sauce, Carlsbad and bread dumplings, cranberries
CZK 275

Beef Stroganoff, chanterelles, bacon, cornichons, silver skin onions, potato rösti
CZK 395

 Scottish salmon, glazed baby carrot, potato pea puree, mint oil
CZK 345

Sturgeon, grilled vegetables, tomato couscous, pesto alla Genovese
CZK 485

Black tiger prawns, red curry, coriander, Pak Choi leaves, coconut milk, Jasmine rice
CZK 435

Steaks

 Rib-eye steak 300 g
CZK 485


 Mignon steak 200 g
CZK 585

Steaks mature 20 – 28 days in Vítkov, Moravia region

Sauces


 Au poivre pepper sauce, brandy
CZK 75

 Bordelaise sauce, bacon, chanterelles, confit challots
CZK 85

 Béarnaise sauce, tarragon
CZK 75

Small salads

 Greek salad, kalamata olives, cucumbers, bell pepper, tomatoes, feta cheese
CZK 75

 Capresse salad, baby mozzarella, cherry tomatoes, pesto alla Genovese
CZK 75

 Mixed lettuce
CZK 75

Menu for kids

Chicken soup, meat, noodles, vegetables
CZK 55

Olive chicken strips in Panko break crumbs, potato puree, fruit compote
CZK 175

Linguine al pomodoro, grilled salmon, Grana Padano
CZK 185

Slow cooked rump of beef with creamy root vegetable sauce,
bread dumplings, cranberries
CZK 165

Sweet buns, forest fruits, vanilla cream
CZK 135

Side dish

 Steak chips
CZK 65

 Potato puree
CZK 55


 Jasmine rice
CZK 55

 Grilled mediterranean vegetables
CZK 75

Tomato couscous
CZK 75

Desserts

Chocolate fondant, coconut almond ice cream, gingerbread
CZK 195

 Selection of dried fruit sorbets, fruit carpaccio
CZK 165

Fashion Éclairs, vanilla, salted caramel, Tonka beans, chocolate praline
CZK 185

Pavlova cake, passion fruit cream, cocoa corpus
CZK 165

Cheese, salami

Variations of Czech and foreign cheeses, fresh fruit, nuts, homemade bread
CZK 275

Variety of Italian salami, dried tomatoes, cornichons, coarse grain mustard,
homemade bread
CZK 275



Meals without gluten.
Some of the dishes can be prepared gluten-free.
All prices are in CZK and 10 % VAT is included.
The menu is valid from 25st May 2020.