

BRASSERIE PRAVDA

A la carte menu prepared for you:

Slavomil Kupsa

Breakfast to 17:00 **165, --**

Omelette with ham and cheese, butter, jam, bread, vegetables, cheese, müsli

Baked eggs with ham or bacon, butter, jam, bread, vegetables, müsli

Scrambled eggs and bacon, butter, jam, cheese, bread vegetables, müsli

Breakfast plate, eggs, ham, cheese, müsli, marinated salmon, butter, jam, vegetables

Fresh fruit plate

Müsli with jogurt and fruits **145, --**

Sandwiches **185, --**

to 17:00

Grilled chicken, tomatoes, arugula and tomato pesto

Ham and cheese, mustard and tomato

Marinated salmon, lemon and dill mustard dressing

Mozzarella, tomatoes and basil pesto

Croque-Monsieur toast with ham, cheese and tomatoes

Appetizers

Fine de Claire Oysters, served on ice with shallot vinegar and lemon **1pc / 60, --**

Mussels with white wine, shallot herbs **195, --**

Spring rolls stuffed with chicken, vegetables, ginger, chilli peppers and glass noodles, served with honey chilli sauce and vegetable piklese **185, --**

Salmon marinated in cognac and dill, served with honey mustard dressing and toast **195, --**

Carpaccio – beef sirloin marinated in basil, garlic and olive oil, served with shavings of parmesan cheese, arugula and lemon **225, --**

Caviar (30g and 50g), served on crushed ice with lemon, sour cream and toast **Market price**

Beef tartar served with toast of ciabatta and arugula **225, --**

Venison pate served with cranberries and toast **225, --**

Foie grass terrine served with apricot chutney, balsamico reduction and tramezzini **265, --**

French snails with garlic and herb butter **235, --**

Meat

Beef burger in Pravda-style, served with jalapeños, vegetables, cheddar cheese and french fries **295, --**

Big Argentinian beef steak served with gratinated potatoes in creamy green pepper sauce **395, --**

Baked sweet corn free range chicken with rosemary, garlic, served with grilled vegetables, potatoes and chicken sauce. **365, --**

Grilled French duck breast served with caramelized apples with Cipollini onions, potato puree and raspberry sauce **365, --**

New Zealand lamb chops with roasted aubergine and spinach, chickpeas, creamy potatoes and shallot sauce **395, --**

Grilled Argentinian beef entrecote served with the Bernais sauce, beans and gratinated potatoes with carrots **375, --**

Grilled veal fillet served with green asparagus, creamy mushrooms, potato fondant and red wine sauce **365, --**

Czech classics cuisine by Pravda

Fried pork escalopes served with potatoe puree, cucumber salad, herb butter and lemon **265, --**

Traditional duck leg baked in cumin, served with potato dumplings, white cabbage with bacon and duck sauce **295, --**

Marinated beef sirloin in cream sauce - served with Carlsbad dumplings and cranberries **255, --**

Old czech goulash beef with black beer and potato pancakes with red onion **255, --**

Fish and seafood

Baked seabass served with black risotto, cherry tomatoes and grilled bok choy **425, --**

Grilled Norwegian salmon served with fava beans, sweet peas, tomatoes, red pepper sauce and potato puree **355, --**

Yellowfin tuna lightly roasted with togarashi, served with mashed potatoes with wasabi flavor, marinated shi-také mushrooms in tonkatsu sauce and grilled baby bok choy **395, --**

Mussels with white wine, herbs, garlic, shallot and chilli **345, --**

Lightly baked St.Jacob scallops, served with green asparagus and tomato tartare and lemon Beurre Blanc **395, --**

Grilled tiger prawns marinated in garlic and sambal, served with green salad with lemon dressing **395, --**

Delicious soups

Traditional Czech Kulajda soup – sour cream, mushrooms, potatoes and dill served with poached egg **145, --**

Bouillabaisse – Fish soup with shrimp and mussels served with saffron aioli, cheddar cheese and croutons **265, --**

Borsch – vegetable soup with beef, beetroot and sour cream **145, --**

French onion soup baked with cheddar cheese and toast **145, --**

Fresh Salads

Caesar salad with Parmesan cheese, eggs, croutons, chicken with yogurt parmesan dressing **225, --**

Pravda salad with green asparagus, beans, cherry tomatoes, arugula and truffle vinegar **215, --**

Mixed salad with baby spinach, endive, pear, blue cheese and orange dressing **225, --**

Mesclun salad with lightly roasted tuna, eggs, olives, cucumbers, tomatoes and chilli mayonnaise dressing **225, --**

Salad with baked goat cheese on toast with honey and chilli peppers, served with strawberries, pistachio nuts and apple balsamic vinegar **265, --**

Home made pasta and vegetarian dishes

Lasagne Bolognese with minced beef, parmesan and tomato sauce **265, --**

Mushroom risotto served with parmesan shavings **225, --**

Summer spaghetti with mozzarella, tomatoes, garlic, shallot, olive oil and arugula **225, --**

Spaghetti with beef, tomato sauce, garlic, chili peppers, basil and parmesan **255, --**

Spaghetti with tiger prawns, garlic, chilli peppers and parsley **245, --**

Terrine of grilled aubergine, zucchini full concasé pepper mousse and baked with mozzarella cheese **235, --**

Sidedishes **65, --**

French fries Fried spinach

Potato puree Green sweet peas

Gratinated potatoes

Luscious desserts **185, --**

Vanilla cheese cake served with red fruits and strawberry sauce

Apple tart tatin with vanilla ice cream

Chocolate fondant with chocolate ice cream

Tiramisu traditional italian dessert from mascarpone cheese, coffee and amaretto

Caramel crème brulée served with vanilla balls coated in chocolate

Hot raspberries with vanilla ice cream

Pravda cheese plate **225, --**