

# ATRIUM „PIAZZA D'ORO“

## MENU CARD

*Couvert* 15,-

### Cold Cuisine

	<i>Herring fillets on apple slice decorated with balsamico cream</i>	70,-
80g	<i>Thin-sliced Schwarzwald dried ham with Parmesan shaves, olives filled with almonds and Extra Virgin Cuvée Olivière</i>	135,-
100g	<i>Smoked haunch on bone with fresh grated horseradish and pickled gherkin</i>	90,-
150g	<i>Tartar beefsteak of rear beef served with bread garlic croutons</i>	160,-
100g	<i>Piquant ham cocktail with crispy toast triangle</i>	55,-
150g	<i>Pallet of European cheeses garnished with fresh fruits, honey and walnuts</i>	160,-
65g	<i>Imperator caviar served in glass on rocks with butter and white toast</i>	350,-

### Sandwiches and Ciabattas

	<i>Ciabatta with grilled vegetables, Provencal spice and Greek cheese Halloumi</i>	135,-
	<i>Ciabatta with dried prosciutto, garnished with lettuce and cucumber</i>	135,-
	<i>Sandwich with chicken fingers and fresh vegetables</i>	120,-
	<i>Sandwich with smoked salmon</i>	135,-

### Soups

*Beef consommé with liver gnocchi, meat slices, young vegetables and home-made noodles* 35,-

*Garlic soup with egg, smoked meat and fried bread croutons* 50,-

### Hot Starters

150g *Piquant ragout of pork sirloin or chicken breast on crispy fried bread with garlic* 150,-

### Vegetarian Meals

*Tagliatelle in Quatro Formagi cheese sauce garnished with Parmesan shaves topped with chopped green parsley* 120,-

150g *Variation of fried cheese pieces served with potato chips and tartar sauce* 165,-

### “Piazza D’Oro” Specialities

200g *Trout fillet roasted in mill-man style with dill potatoes and lemon basket* 210,-

150g *“STEEL” risotto, strong piquant risotto of chicken meat with champignons and chopped chilli peppers, garnished with Greek peppers and Parmesan shaves* 185,-

150g *Chicken breast soté with ripening cheese sauce, green pepper and chilli peppers, served with asparagus risotto* 185,-

200g *Viennese fried schnitzel of pork sirloin with parsley potatoes and lemon decoration* 210,-

200g *Piquant Rožnov goulash of beef meat with grilled vegetables and champignons, served in baked bread crust garnished with fried home-made sausage and bacon* 215,-

200g *Steak of beef sirloin with Argentine spice, roasted on grill, garnished with bean pods, garlic and English bacon with fried potatoes* 395,-

### Salads

	<i>Caesar salad served with chicken medallions, leaves of torn lettuce with mustard dressing with anchovy, Parmesan and crispy croutons</i>	150,-
	<i>Tuna in olive oil served on colour salad leaves with pepper pods, cherry tomatoes and spring onion, garnished with boiled egg, olives and herb coulis</i>	185,-
	<i>Coloured vegetable salad of capsicum pods, cucumbers, baby tomatoes, coloured lettuce leaves, pieces of apples and blue cheese with balsamico vinegar, virgin olive oil and crispy croutons</i>	100,-
	<i>Smoked beef tongue on salad of fresh lentils, rucola, garnished with cream horseradish</i>	110,-
	<i>Mozzarella-Capresse served with sherry and dried tomatoes, fresh basil, Extra Virgin Cuvée Oliviere and Parmesan slices</i>	150,-

### Side Dishes

200g	<i>Parsley potatoes, roasted potatoes</i>	30,-
150g	<i>Fried potato chips</i>	30,-
150g	<i>Fried potato croquettes</i>	30,-
150g	<i>American potatoes</i>	30,-
150g	<i>Parsley rice, ham rice, vegetable rice</i>	30,-

### Cold Sauces

50 g	<i>Sauces - tartar, herb, piquant chilli sauce</i>	20,-
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### Desserts

250g	<i>Parisian pancakes filled with apricots and walnuts with chocolate sauce topping, decorated with Parisian whipped cream</i>	80,-
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	<i>Fried ice-cream in almond jacket served on hot forest fruits</i>	85,-
150g	<i>Cottage-cheese fruit dumplings served in hot butter, fresh fruit decoration</i>	60,-
100 g	<i>Apple roll served with vanilla ice-cream ball and sweet cream meringue</i>	45,-

### **Ice Cream**

#### **Hot raspberries**

*(vanilla ice-cream topped with hot raspberries, with decoration of whipped cream meringue)*

#### **Fruit variation**

*(yoghurt-fruit, lemon and strawberry ice-cream, decorated with fresh fruits and whipped cream)* 75,-

#### **Chocolate cup**

*(chocolate and walnut ice-cream, decorated with Parisian whipped cream)* 65,-

#### **Roma**

*(fine Tiramisu and walnut ice-cream, decorated with whipped cream, chocolate topping and nuts)* 75,-

#### **Summer Dream**

*(fresh strawberries alternated with strawberry or yoghurt ice-cream with yoghurt sauce and strawberry topping)* 80,-

*Price are contractual and inclusive of 20% VAT.*

*Hotel director: Lubomír Bárta  
Calculation: Šárka Uhlířová  
Menu card composed by: Pavel Zbořil, Chef*

*Ostrava, 3rd of May 2010.*