

HARMONIE

Restaurant

Menu Card

Couvert 15,-

Cold Starters

<i>Variation of fish diamonds with bunch of baby lettuces</i>	95,-
<i>Duo of tartars of swordfish and salmon with rucola served with bread croutons and archive balsamico vinegar</i>	160,-
<i>Duck breast smoked in cherry-tree smoke garnished with celery jelly and sherry tomatoes with balsamico dip</i>	165,-
<i>Ham mousse with horseradish cream and cucumber essence</i>	60,-
<i>Schwarzwald dried ham, thin-sliced with Parmesan chips, olives filled with almonds and Extra Vergine Cuvée Olivière</i>	135,-
<i>Rabbit terrine wrapped in bacon with marmalade of red onion, marinated boletuses and archive balsamico vinegar</i>	85,-
<i>Pieces of goat cheese wrapped in pistachio nuts with red currant "Chutney" and red lentils</i>	95,-

Soups

<i>Strong beef stock of ox rib with liver dumplings, meat slices, young vegetables, home-made noodles and fresh-chopped green parsley</i>	35,-
<i>Double fish consommé with pieces of fried fish, shrimps, mussels, Julienne vegetable and round baby potatoes with a drop of Sandeman sherry</i>	110,-

Mushroom Cappuccino of genuine boletuses with milk cream, thyme oil and bread chip 60,-

Hot Starters

Gratinated New Zealand mussels flavoured with garlic, Parmesan and addition of balsamico reduction with crispy baguette 180,-

Quickly fried tiger shrimp served on bed of saffron risotto, garnished with fried rucola with Thai "Sod Prik" sauce 160,-

Pheasant breast fillet on crouton of brown bread with peas purée garnished with panchetta with tomato flower 150,-

Vegetarian Meals

250g *Spinach tagliatelle with cream-basil sauce, Parmesan shaves and roasted sherry tomatoes with rucola pesto* 120,-

150g *Fried pieces of cheeses, onion rings, served on torn leaves of colour salad with piquant yoghurt coulis and fried potatoes* 190,-

120g *Variation of white and green asparagus roasted on grill, wine risotto with Mascarpone with addition of Holland sauce with fried pine nuts and fried tomatoes* 150,-

Fish

200g *Trout fillet roasted Old Bohemian style in mustard butter and white wine with gratinated leek purée and lemon basket* 235,-

200g *Grilled swordfish steak seated on poached vegetables using "Sous vide" method with butter lemon sauce and dill potatoes* 420,-

200g *Fillets of Norwegian salmon with lemon aroma roasted on Extra Virgin Cuvée Olivière, served with cream spinach leaves, fried tomatoes and potato rosti* 340,-

The Best of Czech Cuisine

1/2 *A half of roasted duck seasoned with cumin, served on red wine cabbage with potato dumplings with golden onion* 325,-

200g *Traditional creamy sirloin decorated with cranberry disk and whipped cream, with variation of bun and Carlsbad dumplings* 185,-

350g *Braised lamb knee in thyme glasé with leafy spinach and potato terrine, garnished with roasted tomato* 380,-

200g *Medallions of venison roasted on grill, flavoured with fresh rosemary, served with boletus ragout, red currant glasé and mashed potatoes with fried croquettes* 370,-

Local Specialities

350g *Poached ox rib in cream-dill sauce with parsley potatoes* 170,-
with bone

Our Chef's Recommendation

150g *Confitted pheasant breast wrapped in smoked bacon, roasted with laurel leaf and thyme, served on roasted sour cabbage with cream, flavoured with marjoram, boiled potatoes and potato pancakes* 265,-

Meats

200g *Grilled steak of beef sirloin marinated in mint pickle, served with „au beurre“ string peas, crackers with cream gervais and shallot* 430,-

250g *Rib eye steak roasted on grill, flavoured with crushed pepper, served on bean pods with garlic, English bacon and fried potato quarters* 495,-

300g *Marinated pork scrag in garlic pickle roasted on lava, garnished with grilled Greek peppers, fried chips and horseradish cream gervais* 220,-

300g *Pork sirloin with fatback roasted in vacuum, served on confit of onion and sour cabbage, with leafy spinach and mashed potatoes* 190,-

200g *Pork sirloin roasted in pistachio crust, served with asparagus risotto, young potatoes, mushroom dip and marinated boletus* 260,-

150g *Chicken breast fillet on pasta sauté with grilled southern vegetables and basil pesto* 180,-

150g *Chicken roll filled with Parma ham, Burrata mozzarella and dried tomatoes, served with chicory tips and gratinated potato purée with Parmesan* 240,-

Salads

<i>Colour salad of torn leaves with herb coulis and pieces of gratinated salmon in sesame veal</i>	150,-
<i>Capresse – fresh mozzarella Burrata served with sherry and dried tomatoes, fresh basil, Extra Virgin Cuvée Olivière and Parmesan slices</i>	150,-
<i>Pasta salad with marinated southern vegetables, virgin olive oil and tuna on chicory bed</i>	130,-
<i>Tomato tartar with fried rucola and fine dill gnocchi</i>	100,-
<i>Marinated broccoli cocktail with green asparagus, garnished with pancetta crisp and dried tomatoes</i>	100,-
<i>Salad with Radichio with oranges and grapefruit, decorated with thin-sliced duck breast and balsamico reduction</i>	150,-
<i>Gratinated goat cheese with honey, served on rucola leaves with mango horseradish vinaigrette and crisp croutons</i>	150,-
<i>Caesar salad served with confitted chicken medallions roasted on grill, lettuce leaves, anchovy, virgin olive oil, Parmesan cheese&Dijon dressing</i>	150,-

Side Dishes

<i>Potatoes in various styles (boiled, fried chips, potato croquettes, fried potato slices, American potatoes, potato rösti with sweet onion)</i>	30,-
<i>Rice (stewed, almond, vegetable, champignon rice)</i>	30,-
<i>Pasta (egg tagliatelle)</i>	30,-
<i>Dumplings (bun, Carlsbad, potato dumplings and onion)</i>	30,-

Cold Sauces

<i>horseradish, chilli, herb, garlic, tartar sauce</i>	20,-
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Hot Vegetables

<i>Baby carrots and butter</i>	35,-
<i>Bean pods and butter</i>	35,-
<i>Sweet corn and butter</i>	35,-
<i>Broccoli and butter</i>	35,-
<i>Mixed garden vegetables and butter</i>	35,-

Cheeses

<i>Plate of European cheeses garnished with fresh fruits</i>	80,-
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Hot&Cold Desserts

<i>Fried vanilla ice-cream wrapped in almond jacket, served on hot forest fruits</i>	85,-
<i>Parisian-style pancakes filled with apricots and crushed nuts with chocolate sauce topping, decorated with Parisian whipped cream</i>	75,-
<i>Peanut parfait decorated with sorbet ball, cocktail cherry, served with strawberry sauce and fresh mint leaf</i>	50,-
<i>Mint Mousse served on vanilla sponge, decorated with crushed pistachio, whipped cream with cognac and mint leaf</i>	40,-
<i>Sesame pancake served with variation ice-cream on honey and crushed pistachio with fresh mint decoration</i>	95,-
100g <i>Apple roll served with vanilla ice-cream ball and sweet cream meringue</i>	45,-

Fruit Salads

<i>Citrus fruit salad decorated with sour cream gnocchi and fried almond slices</i>	60,-
<i>Fruit salad flavoured with "Curacao" liquor served with vanilla ice-cream ball</i>	70,-
<i>"Galia" melon variation flavoured with forest honey, with coconut shaves toppings, flavoured with lime juice</i>	70,-



Ice Cream

Hot Raspberries

(vanilla ice-cream topped with hot raspberries, with decoration of whipped cream meringue) 75,00

Fruit Variation

(yoghurt-fruit, lemon and strawberry ice-cream, decorated with fresh fruits and whipped cream) 75,00

Chocolate Cup

(chocolate and walnut ice-cream, decorated with Parisian whipped cream) 65,00

Roma

(fine Tiramisu and walnut ice-cream, decorated with whipped cream, chocolate topping and nuts) 75,00

Summer Dream

(fresh strawberries alternated with strawberry or yoghurt ice-cream with yoghurt sauce and strawberry topping) 80,00

Prices 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.