

## Starters

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MARINATED SALMON TROUT 295 CZK  
with herbs, dill chip, and green bean sauce

FOIE GRAS GANACHE 345 CZK  
with golden raisins, pistachios, raspberries,  
and buttery brioche

## Soups

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ASPARAGUS CAPPUCCINO 165 CZK  
with poached egg, sweet pastry crumble, hazelnuts,  
and herbs

VEAL CONSOMMÉ 165 CZK  
with meat dumplings, spring onion, and a morel mushroom

## Main courses

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ASSORTMENT OF SALAD GREENS 265 CZK  
with asparagus, radishes, kohlrabi, lime dressing, and a savory  
biscuit

(+ portion of fried Blaťácké zlato cheese) 155 CZK

(+ portion of salmon trout) 185 CZK

(+ portion of grilled flank steak) 195 CZK

RISOTTO PRIMAVERA 395 CZK  
with peas, sugar snap peas, and Parmesan cheese

HOMEMADE RAVIOLI 425 CZK  
stuffed with rabbit meat, beechwood smoked carrot purée,  
peas, fava beans, and chive velouté

CATFISH WRAPPED IN PANCETTA 545 CZK  
with potato pavé, Jerusalem artichokes, and fish sauce

STUFFED RABBIT LEG 495 CZK  
with nettle stuffing, kohlrabi ragout, and morel sauce

ROASTED QUAIL 545 CZK  
with potato soufflé, spring onions, baby spinach,  
oyster mushroom, bear's garlic, and sherry sauce

LAMB CARRÉ FROM RUDIMOV 795 CZK  
with carrot gnocchi, bryndza cheese, reen beans,  
Iberian bacon and lamb jus

## Desserts

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AUGUSTO CAKE 245 CZK  
with curd cream, rhubarb, raspberries, honey, and nougat ice  
cream

BROWNIES 245 CZK  
with hazelnut mousse, chocolate glaze, and bergamot sorbet

DESSERT OF THE DAY 195 CZK  
Let our chefs surprise you

ASSORTMENT OF ICE CREAMS & SORBETS 165 CZK  
nougat ice cream, bergamot and raspberry sorbet

ASSORTMENT OF CHEESES 245 CZK  
with fruit bread, apricot mostarda, and homemade granola

ASSORTMENT OF HOMEMADE PRALINES 295 CZK  
hazelnut, nougat, raspberry jelly, almonds in salted caramel  
(portion for 2 persons)

*AuGUSTO menu*



## *AUGUSTO menu*

### *Traditional taste*

#### MARINATED SALMON TROUT

with herbs, dill chip, and green bean sauce

*Ryzlink Vlašský, Pavlov – Ilias*

#### STUFFED RABBIT LEG

with nettle stuffing, kohlrabi ragout, and morel sauce

*Pinot Noir, Starý Poddvorov – Krásná Hora*

#### AUGUSTO CAKE

with curd cream, rhubarb, raspberries, honey  
and nougat ice cream

*Pálava Noble rot VZH, Popice – Sonberk*

Menu 990 CZK / 315 CZK *wine pairing*

### *Mediterranean taste*

#### FOIE GRAS GANACHE

with golden raisins, pistachios, raspberries,  
and buttery brioche

*Prosecco AUGUSTO Extra Dry, Friuli – Ca' Tullio*

#### ROASTED QUAIL

with potato soufflé, spring onions, baby spinach,  
oyster mushroom, bear's garlic, and sherry sauce

*Chianti DOCG, Tuscany – Tenuta di Capraia*

#### BROWNIES

with hazelnut mousse, chocolate glaze  
and bergamot sorbet

*Primitivo Infiniti IGP, Apulia – San Giorgio*

Menu 990 CZK / 315 CZK *wine pairing*



*All courses contain allergens. The information about allergens can be provided by the waiter upon request.*