

Dear guests of BASTION PRAGUE RESTAURANT,

our restaurant team prepared for you a range of dishes
or the chance to taste our 6 courses tasting menu

Tasting menu

Beef Tartare,

smoked with cold cherry wood, roasted bell pepper remoulade, capers, bread chips, smoked salt

Lavender goat cheese,

roasted pear, maple syrup, nuts, pistachio

Cream of young corn with scallops,

artichokes, beetroot chips

Pappardelle with Vongole mussels

suger peas, white wine, shallots

Filetto Bastion,

beef with Parma ham, grenaille potatoes, red wine demi glace

Popcorn shot,

salted caramel, popcorn cream, honey comb, rum

menu price 1790,- CZK

Starters

Grilled Foie Gras

jelly of Frapin cognac with truffle, caramelized fig, ginger bread

450,-

Beef Tartare

smoked with cold cherry wood, roasted bell pepper remoulade, capers, bread chips, smoked salt

390,-

Mozarella burrata,

panzanella salad, tomato, basil, capary

350,-

Lavender goat cheese,

roasted pear, maple syrup, nuts, pistachio

350,-

Tiger prawns,

red curry sauce, rocket salad, cashew, coconut, corriander

450,-

Leafs of young salads, (vegan)

avocado dressing, black rice, Granny Smith apple, Goji, pumpkins and sunflower seeds

290,-

Special offer

50g Caviar Malossol from sturgeon "Sibiriada"

boiled quail eggs, sour cream, blini, butter, lemon

2950, -

50g Caviar Malossol from sturgeon "Amur Royal"

boiled quail eggs, sour cream, blini, butter, lemon

4950, -

Soup

Young corn cream with grilled St. Jakob scallop, 320, -
artichoke, beetroot chips

Main courses

Grilled octopus tentacles , 590,-
polenta, ink sauce, baby gem salad, cherry tomato

Pappardelle with Vongole mussels 450,-
suger peas, white wine, shallots

Confit Lamb knee, 580,-
crème risotto with morel mushroom, chanterelles , demi glace

Grilled duck breast, 530,-
potatoe brioche, red cabbage purée, caramelized plum

Filetto Bastion, 580,-
beef with Parma ham, grenaille potatoes, red wine demi glace

US Rib-eye steak, 850,-
sweet potato fondant, truffle mayonnaise, crispy shallots

Grains risotto, (vegan) 450,-
(millet, barley, quinea, buckwheat), cashew – onion purée, truffle oil, fennel

Fish (Alternatively fresh fish of the day)

Fillet of Greenland halibut, 680,-
zucchini spaghetti, fennel, bernaïse sauce

Desserts

Saffron Panacotta, 320, -
apricots, carrot cake, ginger

Popcorn shot, 270,-
salted caramel, popcorn cream, honey comb, rum

Moelleux aux Chocolat, 350,-
chocolate fondant, truffle ice cream, almonds - cone

Cheese

Variation of Italian cheeses, home-made fruit chutney 350,-