BASTION restaurant

Starters

Goose rillettes with brandy**, onion chutney, toasted homemade bread* ***270,-

Young bull tartare**, cold-smoked, roasted pepper remoulade, capers, bread chips* ***350,-

Caesar salad with grilled shrimp**, parmesan chips, radishes* ***390,-

Variations of leaf salads**, (vegan)* ***270,-
avocado dressing, Granny Smith apples, Goji, sunflower and pumpkin seeds,

Soup

Cream of baked sweet potatoes** with grilled shrimp* ***250,-
ginger, coriander, chili, coconut milk

Main courses

Grilled squid tentacles**, 150 gr., creamy risotto with peas* ***690,-

Confited lamb knee**, 350 gr., carrot – ginger puree, sugar peas, demi glace* ***650,-

Filetto Bastion**, 180 gr., sirloin slices interspersed with Parma ham,* ***790,-
roasted grenaille on sea salt, wine demi glace

King bream fillet** 150 gr.,* ***650,-
tomato bisque, broccoli, roasted peppers, peas

Steaks
aged meat especially for steaks

Rib Eye steak,** 300 gr.* ***850,-
Beefsteak,** 200 gr.* ***750,-
Tomahawk steak** (price by weight)* ***100 gr. / 290,-
T – bone steak** (price by weight)* ***100 gr. / 290,-

Side dishes
Potato chips fried in beef tallow ***120,-***
Roasted thyme grenaille potatoes ***120,-***
Glazed carrot in butter ***140,-***
Roasted vegetables, olive oil ***140,-***
Sugar peas with Tyrolean bacon ***120,-***
Romaine lettuce, French dressing ***120,-***

Sauces ***price per portion*** ***80,-***
Pepper cream, Truffle demi-glace, Demi-glace with mushrooms,
Hollande sauce, Chimichuri - hot

Desserts

Popcorn shot**, salted caramel, popcorn cream, rum* ***240,-

Moelleux au Chocolat**, hot nougat, grill, fruit* ***290,-

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Couvert 50,- Kč

Grated fresh black truffle, price per portion 200,- CZK

Food and drinks contain allergens, please contact the serving staff for specific information