

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

Poultry consommé,

pasta ravioli with meat and root vegetables, white radish, chives

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 1690,- CZK

Starters

Homemade pork tenderloin ham

radish, beetroot, sorrel, arugula

350,-

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

350,-

Lavender goat cheese,

roasted pear, maple syrup, nuts, pistachio

290,-

Tiger prawns,

salad of noodles from green tea, vegetables, radishes, sesame

450,-

Leafs of young salads, (vegan)

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

250,-

Special offer

50g Caviar Malossol from sturgeon "Sibiriada"

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

1950,-

50g Caviar Malossol from sturgeon "Amur Royal"

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

3950,-

Soup

Poultry consommé, 190,-
pasta ravioli with meat and root vegetables, white radish, chives

Bouillabasse 320,-
saffron mayonnaise, toast

Main courses

Grilled octopus tentacles , 150 gr. 590,-
saffron risotto, asparagus, basil

Pappardelle with Vongole mussels 390,-
suger peas, white wine, shallots

Confit Lamb knee, 350 gr. 580,-
carrot - ginger purée, sugar peas, chanterelles, demi glace

Pork belly sous vide, 170 gr. 390,-
mashed potatoes with smoked garlic, cabbage, veal demi glace

Grilled duck breast, 150 gr. 480,-
roasted polenta, beetroot, pak-choi, duck demi glace

Filetto Bastion, 180 gr. 580,-
beef with Parma ham, grenaille potatoes, red wine demi glace

US Rib-eye steak, 300 gr. 750,-
confit sweet potatoes, carrots, asparagus, sugar peas, creamy leeks, morels

Roast chicken "Suprême", 200 gr. 390,-
seasonal vegetables, croquette, chicken jus, green pepper

Fish (Alternatively fresh fish of the day)

Sea bass fillets, 150 gr. 580,-
Jerusalem artichoke, fennel, black lentils

Desserts

Éclair with vanilla cream, 240,-
dark chocolate, strawberry sauce

Popcorn shot, 240,-
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,-