

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,-