



SAVOY WESTEND HOTEL

★★★★★  
LUXURY SPA RESORT  
KARLOVY VARY

## *Cold Appetizers*

Seafood cocktail on a bed of lettuce leaves with fresh dill and lime



Mixture of shredded leaves of lettuce with baby tomatoes, fresh olives and sheep's cheese sprinkled with garlic croutons

## *Soups*

Traditional bouillabaisse



Beef consommé with cheese gnocchi and jullien vegetables

## *Warm Appetizers*

Ragout of a mixture of forest mushrooms with parmesan cheese, baked potato slices and fresh herbs



Snails ala Burgundy (a serving of 6 pieces), hot toast and herb butter



# *Fish*

Simmered salmon in vegetable-wine sauce served with potato chunks and lemon sabaion



Red mullets roasted in butter and sea salt, mashed potatoes with a touch of fine cream, sweet spinach leaves

# *Main Dishes*

Pork tenderloin roasted in bacon, almond-flavored broccoli, cream risotto and red wine reduction



Beefsteaks of ground lamb spiced with young garlic, served with boiled buckwheat and sautéed green beans



Crispy roast young duck with red cabbage, served with potato dumplings



# *Vegetarian Meals*

Fresh grilled vegetables in olive oil with Provencal spices,  
served with boiled potatoes and parsley



Spinach fettuchini with sautéed boletuses in cream sauce with Gouda

# *Desserts*

Homemade cottage cheese and ricotta dumplings filled with strawberries,  
poured with vanilla sauce and chocolate flakes



Scoops of fried vanilla and chocolate ice-cream topped with fresh whipped  
cream and a caramel ornament



Special desserts of the day

