



SAVOY WESTEND HOTEL



LUXURY SPA RESORT
KARLOVY VARY

Warm Appetizers

Duck livers sautéed with bacon and spring onion,
sautéed slices of potato with thyme, red wine sauce



Grilled coquilles Saint Jacques on lemongrass,
mushroom risotto and baby spinach leaves



Strips of beef steak fried in slices of courgette,
grilled cherry tomatoes and fried rice noodles

Cold Appetizers

Terrine of goose Foie gras, rowanberry jelly, Port wine sauce



Basket of filo pastry filled with seasonal salads,
warm grilled lobster tail and salmon caviar



Salmon in two fashions – quick-fried slices with a reduction of Kikkoman sauce
and wasabi horseradish, finely chopped Norwegian salmon
with capers and extra virgin olive oil

Soups

Cream soup of smoked halibut with spring onion and tuna gnocchi



Strong chicken bouillon with homemade prawn ravioli



Traditional Old Czech "kulajda" with fine cream

Fish

Steamed sea bass with fried monkfish livers, tomato confit, pea puree and barley risotto



Fried burbot fillet with brandy butter, baby vegetables and sugar snap peas, cream gnocchi with Mozzarella cheese and cherry tomatoes



Quick-fried label rouge salmon, grilled calamari on garlic, fennel ragout and spicy sauce of peppers and beans



Main Dishes

Knuckle of lamb baked with thyme, spinach leaves, roasted halves of garlic and potato in its jacket with cream cheese



Tagliatelle with strips of beef, dried tomatoes and baked white radish, sprinkled with freshly grated Parmesan



Fried pork cutlet from young Saalow pig, mashed buttery potatoes, glazed root vegetables and slices of Chorizo sausage



Chicken Supreme made with corn-fed chicken, jasmine rice, ragout of oyster mushrooms, grilled baby tomatoes and young asparagus spears



Duck breast confit and drumstick fried in pork fat, bread stuffing with almonds, steamed red cabbage with apples



Saltimbocca of saddle of veal on creamy risotto with beetroot sautéed on butter



Sliced Hanger steak, fava beans with spicy sausage, creamed potatoes, strong glacé with red wine



Salads

Leaves of fresh rucola drizzled with extra virgin olive oil with slices of Italian Bressaolli, baby mozzarella and sun-dried tomatoes



Slices of fried melon, leaves of fresh coriander, chicory spears and young lamb's leaves supplemented with torn pieces of roast duck

Desserts

Crème brulée with fresh vanilla pod



Whipped foam made with Valrhona chocolate, raspberry sauce and homemade biscuit



Trilogy of fresh fruit in season with caramel sauce with pepper and aged balsamic vinegar



Selection of Mövenpick ice creams and sorbets according to choice

