



# à la carte

**Welcome to the restaurant of the Business Hotel ASTRUM Laus \*\*\*\***

Our à la carte is inspired by worldwide culinary trends and offers an experience of modern gastronomy with molecular cuisine elements.

For gourmets we recommend ordering a unique tasting and experience menu tailor-made for you based on a consultation directly with the hotel chef.

## COLD STARTERS

- 80g Fine beef tenderloin carpaccio with small rocket salad poured over with extra virgin olive oil and sprinkled with parmesan shavings, little baguette /1,3,7/ **10,50€**
- 50g Duck pâté, cranberry sauce, pastry /1,3,7,8/ **7,70€**

## HOT STARTERS

- 50g Summer ceps and shallot ragout with grilled Foie gras and roasted red onion, little baguette /1,3,7/ **7,70€**
- 60g Grilled smoked Oštiepok cheese, hot vegetable relish, rocket leaves, honey and Pommery mustard dressing /7,10/ **5,00€**

## SOUPS

- 0,25l Strong chicken broth with egg vermicelli, root vegetable, chicken meat and parsley /1,3,7,9/ **2,60€**
- 0,25l Tomato soup with colourful olives and a tear of Crème fraiche scattered with grated parmesan /7/ **3,20€**



## SALADS

250g	Mixed leaf salad with dried tomatoes and olives, grilled Halloumi cheese, dill mayonnaise and red onion, served with fresh pita bread /3,7	<b>8,80€</b>
250g	Romaine lettuce flavoured with homemade Caesar dressing with grilled chicken bites, fresh toast and parmesan shavings /1,3,7 /	<b>9,70€</b>
250g	Romaine lettuce flavoured with homemade Caesar dressing with grilled shrimps, fresh toast and parmesan shavings /1,2,3,7/	<b>14,80€</b>
150g	Cucumber salad with onion and crushed pepper	<b>3,50€</b>
150g	Mixed season salad	<b>3,60€</b>

## FISH AND SEAFOOD

150g	Roasted zander fillet on butter with sea salt with grilled vegetable and broad beans, decorated with a baked lime slice /4/	<b>18,90€</b>
200g	Grilled salmon fillet, Hollandaise sauce with sepia spaghetti and roasted New Zealand mussel /1,2,3,4,7,14/	<b>15,80€</b>



## POULTRY

- 150g Chicken roll filled with cheese, baby spinach and peanuts in Schwarzwald ham, polenta with butter, thyme sauce /7,8/ **11,10€**
- 200g Duck breast Barbarie confit in duck fat, glazed chestnuts with honey, Viennese dumpling, orange and beetroot reduction with Porto wine /1,3,7,12/ **15,00€**

## VENISON

- 100g Roasted fallow deer loin medallions, pickled wild leek glazed in maple syrup, currant and gingerbread sauce, potato rösti /1,3,7/ **13,60€**

## BEEF AND VEAL

- 150g Spicy beef tenderloin cuts with mildly spicy sauce from garlic and Dijon mustard with potato rösti /1,10/ **18,80€**
- 200g Wiener schnitzel from suckling veal, steak fries, grilled lemon slice and cranberry preserve /1,3,7/ **19,60€**

## PORK

- 150g Slow cooked suckling back marinated in honey and caraway, stewed white onion with caramel, poached potatoes with red pepper /7/ **12,00€**
- 150g Pork loin baked in whole with multi-colour pepper, stewed summer ceps on garlic, wide pasta with bryndza cheese sauce and chives, bacon chips /1,3,7 / **10,00€**



## VEGETARIAN MEALS

300g	Whole meal spaghetti with roasted root vegetable and butter pumpkin on olive oil with chilli, tofu and baby spinach /1,3,6,7/	<b>7,00€</b>
300g	Summer cep ragout with young onion in bechamel sauce with spätzle, gratinated with parmesan, cherry tomato confit /1,3,7/	<b>7,50€</b>

## STEAK CARD

200g	Filet mignon	<b>22,50€</b>
200g	Grilled beef tenderloin slices	<b>22,50€</b>
250g	Rib eye steak	<b>17,50€</b>
300g	Chicken breast steak	<b>9,00€</b>
250g	Pork tenderloin steak	<b>9,50€</b>
200g	Norwegian salmon steak /4/	<b>13,80€</b>



## SAUCES

0,11	Sauce with pieces of foie gras /1/	3,80€
0,11	Veal jus sauce /1/	2,30€
0,11	Green pepper sauce /1,7/	2,30€
0,11	Hot tomato sauce with chilli and pineapple /1/	2,30€
0,11	Wild mushroom sauce /1,7/	2,80€

## SIDES

200g	Steak fries	2,50€
200g	Potato wedges	1,80€
200g	Gourmet boiled potatoes /7/	1,80€
200g	Roasted baby potatoes with rocket and bacon	2,50€
200g	Grilled mushrooms on butter and garlic /7/	2,50€
200g	Gratinated Mediterranean vegetables /7/	3,30€
200g	Green bean on butter and garlic /7/	2,50€
200g	Fried onion rings /1,3,7/	3,20€



## DESSERTS

70g	Baked chocolate pudding from Belgian 72% chocolate with flambé wild berry ragout /1,3,7/	<b>3,60€</b>
70g	Pancake "Gundel" with walnut filling and chocolate mousse /1,3,7,8 /	<b>4,70€</b>
70g	Lemon-cheesecake mousse with strawberry coulis, mint /1,3,7,8 /	<b>4,20€</b>
100g	Cheese platter – selection of imported cheese /7,8 /	<b>7,90€</b>
100g	Mix of Italian salamis, olives, dried tomatoes, rocket with parmesan chips /7/	<b>7,60€</b>



# ALLERGENS

1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains)
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof
8. Nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and Queensland nut and products thereof)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/l or 10 mg/kg
13. Lupine and products thereof
14. Molluscs and products thereof

May have an adverse effect on activity and attention in children.

It is not recommended for children, pregnant women, breastfeeding women and people with compromised immunity to eat thermally unprocessed meat and eggs.

**THE STAFF OF THE BUSINESS HOTEL ASTRUM LAUS\*\*\*\*  
WISHES YOU BON APPETIT AND A PLEASANT GASTRONOMIC  
ENJOYMENT.**

The menu is valid from 1 May 2019  
The meat weight is given in raw state.  
The meal prices include 20 % value added tax.

The à la carte menu was prepared by Executive Chef Ladislav Zajac and Sous Chef Roman Cintula of the Business Hotel ASTRUM Laus\*\*\*\*