



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.

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

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|------|--|---------------|
| 80 g | 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/ | 11,50€ |
| 50 g | Homemade venison pâté with thyme, pear puree with cinnamon, cranberry jam, roasted hazelnuts, little baguette /1,3,7,8/ | 8,30€ |

HOT STARTERS

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|------|--|---------------|
| 50 g | Summer ceps and shallot ragout with grilled Foie gras and roasted red onion, little baguette /1,3,7/ | 10,60€ |
| 60 g | Grilled smoked Oštiepok cheese, hot vegetable relish, rocket leaves, honey and Pommery mustard dressing /7,10/ | 8,50€ |

SOUPS

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|--------|--|--------------|
| 0,25 l | Strong chicken broth with egg vermicelli, root vegetable, chicken meat and parsley /1,3,7,9/ | 3,80€ |
| 0,25 l | Tomato soup with colourful olives and a tear of Crème fraiche scattered with grated parmesan /7/ | 4,90€ |



SALADS

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|-------|---|---------------|
| 250 g | Mixed leaf salad with dried tomatoes and olives, grilled Haloumi cheese, dill mayonnaise and red onion /3,7/ | 9,80€ |
| 250 g | Romaine lettuce flavoured with homemade Caesar dressing with grilled chicken bites, fresh toast and parmesan shavings /1,3,7/ | 11,70€ |
| 250 g | Romaine lettuce flavoured with homemade Caesar dressing with grilled shrimps, fresh toast and parmesan shavings /1,2,3,7/ | 14,80€ |
| 150 g | Cucumber salad with onion and crushed pepper | 3,50€ |
| 150 g | Mixed season salad | 3,90€ |

FISH AND SEAFOOD

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|-------|---|---------------|
| 150 g | Roasted zander fillet on butter with sea salt with grilled vegetable and broad beans, decorated with a baked lime slice /4/ | 19,50€ |
| 200 g | Grilled salmon fillet, Hollandaise sauce with sepia spaghetti and roasted New Zealand mussel /1,2,3,4,7,14/ | 19,90€ |

POULTRY

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|-------|---|---------------|
| 150 g | Chicken roll filled with cheese, baby spinach and peanuts in Schwarzwald ham, polenta with butter, thyme sauce /7,8/ | 13,80€ |
| 200 g | Duck breast Barbarie confit in duck fat, glazed chestnuts with honey, Viennese dumpling, orange and beetroot reduction with Porto wine /1,3,7,12/ | 14,90€ |



VENISON

100 g Roasted fallow deer loin medallions, pickled wild leek glazed in maple syrup, currant and gingerbread sauce, potato rösti /1,3,7/ **14,60€**

BEEF AND VEAL

150 g Spicy beef tenderloin cuts with mildly spicy sauce from garlic and Dijon mustard with potato rösti / 1,10/ **19,80€**

200 g Wiener schnitzel from suckling veal, steak fries, grilled lemon slice and cranberry preserve /1,3,7/ **19,90€**

PORK

150 g Slow cooked suckling pig back marinated in honey and caraway, stewed white onion with caramel, poached potatoes with red pepper /7/ **15,90€**

150 g 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/ **14,50€**



VEGETARIAN MEALS

300 g	Whole meal spaghetti with roasted root vegetable and butter pumpkin on olive oil with chilli, tofu and baby spinach /1,3,6,7/	9,30€
300 g	Summer cep ragout with young onion in bechamel sauce with spätzle, gratinated with parmesan, cherry tomato confit /1,3,7/	9,70€

STEAK CARD

200 g	Filet mignon	24,50€
350 g	Filet mignon	38,50€
200 g	Grilled beef tenderloin slices	22,50€
250 g	Rib eye steak	18,50€
300 g	Chicken breast steak	14,80€
250 g	Pork tenderloin steak	14,50€
200 g	Norwegian salmon steak /4/	16,80€



OMÁČKY

0,1l	Sauce with pieces of foie gras /1/	4,80€
0,1l	Veal jus sauce /1/	2,90€
0,1l	Green pepper sauce /1,7/	2,90€
0,1l	Hot tomato sauce with chilli and pineapple /1/	2,90€
0,1l	Wild mushroom sauce /1,7/	3,50€

PRÍLOHY

200 g	Steak fries	2,90€
200 g	Potato wedges	2,90€
200 g	Gourmet boiled potatoes /7/	2,90€
200 g	Roasted baby potatoes with rocket and bacon	4,10€
200 g	Grilled mushrooms on butter and garlic /7/	4,10€
200 g	Gratinated Mediterranean vegetables /7/	4,80€
200 g	Green bean on butter and garlic /7/	4,10€
200 g	Fried onion rings /1,3,7/	4,80€



DEZERTY

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|-------|--|--------------|
| 70 g | Baked chocolate pudding from Belgian 72% chocolate with flambé wild berry ragout /1,3,7/ | 5,50€ |
| 100 g | Cheese platter – selection of imported cheese /7,8 / | 8,90€ |
| 100 g | Mix of Italian salamis, olives, dried tomatoes, rocket with parmesan chips /7/ | 8,90€ |



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 1.10.2022
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 Roman Cintula