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Hannony Restaurant & BAR

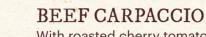
Dear guests, allergens information contained in meals offered in this menu, give the serving staff on your request.

Thank you Hotel Management



RESTAURANT & BAR





Starters

With roasted cherry tomatoes, capers, spicy oil with Parmesan shavings 80 g / 195,—

DUCK BREAST Smoked with plum jelly and roasted orange 80 g / 155,—

FOIE GRAS

Terrine gratinated with cane sugar and apple chutney **80 g / 195,**—

DUCK RILLETTES Duck fat with pieces of duck leg confit, marinated onions

HAM

80 g / 135,-

Jamón Ibérico cured ham with honeydew melon and honey mustard 40 g / 185,—

BEETROOT Beetroot and buckwheat "risotto", baked with goat cheese and pine nuts 80 g / 110,— THAI

Spicy soup with prawns, noodles, chicken and coconut milk 96,—

> BEEF BROTH With meat roulade and grandmother's noodles 75,—

PUMPKIN

Pumpkin soup with coconut milk, roasted pumpkin seeds and a drop of pumpkin oil 65,—

6

SOUR SOUP

Soup made from sourdough, potatoes, mushrooms and scrambled eggs **75**,—

BEEF SIRLOIN WITH CREAM SAUCE

With bread dumplings and cranberries **190,**—

DUCK LEG

Duck leg confit with white cabbage with bacon, selection of dumplings **220**,—

SCHNITZEL

Fried breaded pork tenderloin with Viennese salad 185,—

"SPARROW"

Pork collar, garlic potatoes with bacon and baby spinach 180,—

OCTOPUS

Served on risotto with green asparagus and lime sauce 180 g / 395,—

SALMON Grilled with a herb crust, bulgur wheat with mushroom dust and truffle butter 180 g / 310,—

PRAWNS Tiger prawns fried in panko breadcrumbs, zucchini ragout 150 g / 320,—

PIKE-PERCH

Baked pike-perch with green lentils and coloured carrots 180 g / 260,—



8

STEAK

Beef sirloin steak, bulgur wheat with prunes and Port wine, demi glace with Belgian chocolate 200 g / 380,—

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OXTAIL

Oxtail slowly braised in red wine with root vegetables and homemade spaetzle 250 g / 285,—

PORK TENDERLOIN

With sundried tomatoes, rosemary sauce, roasted grenaille potatoes 180 g / 190,—

DUCK BREAST

Prepared sous vide with dried apricot purée and potato and goat cheese croquettes 180 g / 210,—

CHICKEN

Chicken breast supreme with pea purée, glazed carrots and mange tout 180 g / 185,—

LAMB

Lamb shank with garlic, creamed spinach and mashed potato 200 g / 355,—

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SPAGHETTI ALLA BOLOGNESE

With Parmesan and olive oil **170,**—

PAPPARDELLE

With lemon sauce, mint, grilled prawns and tomato 100 g / 245,—

RAVIOLI

With spinach, served on a bed of arugula, with Gorgonzola sauce 180,—

FUSILLI CON SALMONE

Fusilli with smoked salmon, cream, lime juice and baby spinach 120 g / 310,—

RISOTTO PARMIGIANO CON POMODORI SECCHI E POLLO

Parmesan risotto with sundried tomatoes, grilled chicken and arugula 120 g / 190,— TWO DUMPLINGS with traditional Czech beef sirloin 100 g / 105,—

> PASTA with Bolognese sauce 95,—

SEMOLINA with cocoa, sugar and butter 55,—

CHICKEN FILLET with mashed potato 100 g / 95,-

FISH FINGERS

with potato purée and butter 100 g / 95,—

11

10

Salads

CEASAR

With chicken, anchovy-and-garlic dressing, basil croutons and Parmesan shavings 50 g / 110,— | 150 g / 185,—

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MIXED

Salad leaves with Dijon-honey dressing and sliced English-style roast beef 100 g / 150,—

SHREDDED

Salad leaves with orange segments, mint, grilled cherry tomatoes and smoked salmon 100 g / 190,—

CUCUMBER With sour cream 55,—

TOMATO

With spring onion **55**,—

SWEET ROLLS Ducat rolls with vanilla cream 80,—

MOUSSE

Belgian chocolate mousse, vanilla ice cream and soft blackcurrant jam 120,—

PANNA COTTA

Strawberry panna cotta, nougat cube and pistachios in caramel **80,**—

> PISTACHIO Cream with crushed pistachios 95,—

> > PANCAKES

Pancakes with soft blackcurrant jam and sour cream 95,—

12

13

Side dishes

14

FRENCH FRIES POTATO CROQUETTES AMERICAN POTATOES MASHED POTATO ROASTED OR BOILED POTATOES, CZECH DUMPLINGS

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GLAZED VEGETABLES ROASTED VEGETABLES 50,—



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HARMONY CLUB HOTEL



POTATO CROQUETTE AMERICAN POTATOES ASHED POTATO ROASTED OR BOILED POTATOES,

FRENCH FRIES

CZECH DUMPLINGS

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