

# MENU

## SOUPS

<b>Beef Consommé</b> <i>confit beef rib wontons, root vegetable</i>	190 CZK
<b>Leek &amp; Pear Cream Soup with Blue Cheese</b> <i>leek, pears, potatoes</i>	190 CZK
<b>Miso Shiru</b> <i>wakame seaweed, tofu, unagi, miso paste, sesame seeds, oyster mushroom, daikon radish</i>	180 CZK
<b>Sake Miso</b> <i>wakame seaweed, miso paste, salmon</i>	120 CZK
<b>Tom Yum</b> <i>shrimps, shiitake mushroom, oyster mushroom, cilantro, spring onion</i>	230 CZK

## APPETIZERS

<b>Smoked Duck Breast</b> <i>mixed leaf lettuce, marinated walnuts, red beets, rosemary dressing</i>	260 CZK
<b>Tuna Tartare with Kimchi</b> <i>marinated cucumber, avocado, black toast, unagi mayonnaise</i>	420 CZK
<b>SOHO Carpaccio with Citrus</b> <i>sweet chili sauce, Japanese mayonnaise with nori seaweed, crispy bread</i>	340 CZK
<b>Tiger Prawns</b> <i>grilled coconut corn, mint, corn purée, buttered popcorn, coconut &amp; red curry sauce</i>	340 CZK
<b>Foie Gras marinated in Port Wine</b> <i>pear purée, gingerbread, rowan berries, fruit brioche</i>	440 CZK
<b>Homemade Bread Variation</b> <i>rye dark bread, tapioca bread, parmesan crispy bread, tapioca seaweed chips</i>	80 CZK/person

## MAIN DISHES

<b>Sea Bass marinated in Mirin &amp; Miso</b> <i>yellow beets, wine sauce with bacon, sugar snap peas and mint, potato &amp; chervil purée</i>	690 CZK
<b>SOHO Octopus</b> <i>chickpeas &amp; tahini purée, eggplant purée with cardamom and ginger, colored carrots with cilantro, citrus beurre blanc sauce</i>	890 CZK
<b>Cilantro Honey Corn Chicken</b> <i>carrot &amp; ginger purée, sugar peas, peanut sauce</i>	460 CZK
<b>Duck Thigh with Hoisin Sauce</b> <i>udon noodles, ginger, corn, bell pepper, spring onion, leek</i>	390 CZK
<b>SOHO Beef</b> <i>bok choy, edamame, soybeans sprouts, shiitake mushroom, wasabi purée, orange sauce</i>	890 CZK
<b>Beef Steak with Truffles</b> <i>roasted mushrooms, truffle butter &amp; potato purée, mushroom demi-glacé sauce</i>	990 CZK
<b>Surf &amp; Turf</b> <i>beef steak with lobster marinated in lime juice, vanilla and Pastis Ricard liqueur</i>	1.590 CZK
<b>Venison Backstrap</b> <i>black salsify &amp; hazelnut purée, potato gnocchi, port wine &amp; morels sauce, rowan berries</i>	690 CZK
<b>Linguini with Scallops</b> <i>truffles, wine sauce</i>	490 CZK
<b>Fregola Sarda</b> <i>crispy egg, tomatoes, hollandaise sauce</i>	360 CZK

## SIDE DISHES

<b>Parmesan Fries with Truffle Salt</b>	90 CZK
<b>Grenaille Potatoes with Rosemary</b>	90 CZK
<b>Grilled Vegetables</b>	110 CZK
<b>Glazed Carrots with Spinach</b>	110 CZK
<b>Potato Purée</b>	80 CZK

## BEEF “ČESTR”

**Czech Fleckvieh Beef (Czech Spotted Cattle)**  
dry aged in our special dry aging fridges

Striploin Steak	200g	690 CZK
	300g	890 CZK
Rib Eye Steak	300g	1.090 CZK
	400g	1.290 CZK
Tomahawk Steak	from 2000g	145 CZK/100g

## STEAK SAUCES

<b>Campotian Pepper Sauce</b>	70 CZK
<b>Barbecue Sauce</b>	70 CZK
<b>Demi-glacé Sauce with Port wine</b>	70 CZK
<b>Béarnaise Sauce</b>	70 CZK

## DESSERTS

<b>SOHO Profiterole “větrník”</b> <i>caramel whipped cream, vanilla cream, raspberry gel, fresh fruit, salted caramel ice cream</i>	190 CZK
<b>Poached Pear filled with Bavarian Cream</b> <i>honey cake, blackcurrant sorbet</i>	190 CZK
<b>“Cognac Cone”</b> <i>chocolate cream, eggnog liqueur, pistachios</i>	190 CZK
<b>Cheese &amp; Salami Variation</b> <i>homemade chutney, nuts, grapes, celery stalks</i>	420 CZK
<b>Seasonal Sorbet and Ice Cream</b>	55 CZK/portion