

MENU

SOUPS

Chicken Consommé <i>herb dumplings, root vegetables julienne, egg roll</i> <i>With peas</i>	190 CZK
Lobster bisque <i>ravioli with shrimps, fennel salad, concasse tomatoes,</i> <i>scape</i>	390 CZK
Miso Shiru <i>seaweed wakame, tofu, unagi, miso, sesame, oyster</i> <i>mushroom, radish</i>	180 CZK
Sake Miso <i>seaweed wakame, miso, salmon</i>	160 CZK
Tom Yum <i>shrimp, soybean sprouts, shimeji, sping onion</i>	280 CZK

APPETIZERS

St. Jacob Scallops <i>mango ceviche, nigiri with truffle oil,</i> <i>apple sauce, celery, celeriac</i>	590 CZK
Mixed Leaf Salad with Herbs <i>baked pears, marinated beetroot, nuts, pear dressing</i> <i>made of white balsamic, walnuts, goat cheese mousse,</i> <i>beetroot dust</i>	280 CZK
Tuna Tartare with kimchi <i>marinated cucumber, avocado, black toast,</i> <i>unagi mayonnaise</i>	480 CZK
Beef tartare <i>quail egg marinated in beetroot, truffle mayonnaise,</i> <i>marinated scape, toast</i>	450 CZK
Venison terine <i>paté, venisonconfit croquette, marinated mushrooms,</i> <i>cranberries, brioche</i>	380 CZK
Grilled foie gras <i>pear chutney, rosehip-cognac sauce, fruit jelly,</i> <i>brioche with dried fruit, mushrooms</i>	640 CZK
Gyoza dumplings with tuna <i>celery, red onion, lime caviar, tomato espuma</i> <i>with lemon grass</i>	370 CZK
Homemade Bread Variation <i>focaccia bread with rosemary, gouges, crispy bread,</i> <i>tapioca chips with nori seaweed</i>	95 CZK

MAIN DISHES

Monkfish <i>dim sum with vegetables, sauce with dashi,</i> <i>pea purée with mint, edamame</i>	960 CZK
SOHO Octopus <i>cauliflower purée, potato-cauliflower croquettes,</i> <i>smoked wine sauce</i>	990 CZK
Corn chicken supreme <i>sweet potatoes au gratin, leek, pumpkin, thyme</i> <i>sauce</i>	560 CZK
Halibut <i>pumpkin risotto, sugar pods, parmesan mousse,</i> <i>pumpkin oil</i>	760 CZK
Beef Rib <i>kimchi, wasabi pureé, beijing sauce</i>	690 CZK
Deer Loin <i>baked beetroot, chestnut purée, herb éclair, juniper</i> <i>sauce</i>	740 CZK
Ricotta Ravioli <i>honey, walnuts, pumpkin purée, parmesan sauce</i>	390 CZK
Beef tenderloin <i>ratté potatoes, roasted mushrooms, onion, beans,</i> <i>chanterelle mushroom sauce</i>	1 190 CZK

STEAKS

Beef from the best Czech bread ČESTR dry aged in our special aging fridges		
Striploin Steak	200g	760 CZK
	300g	960 CZK
Rib Eye Steak	300g	1 090 CZK
	400g	1 290 CZK
Tomahawk Steak	from 1000g	260 CZK/100g
<i>Beef tenderloin from breed Charolais</i>	200g	990 CZK

SIDE DISHES

Parmesan Fries with Truffle Salt	110 CZK
Creamed Mashed Potato	80 CZK
Kimchi salad	120 CZK
Grilled Vegetable	130 CZK
Steamed Vegetable	150 CZK

STEAK SAUCES

Kampot's Pepper Sauce	80 CZK
Barbecue Sauce	80 CZK
Demi-glace with port wine	80 CZK
Chanterelle mushrooms	80 CZK

DESSERTS

SOHO "větrník" <i>caramel whipped cream, vanilla cream, raspberry gel,</i> <i>fresh fruit, salted caramel ice cream</i>	220 CZK
Chocolate mini cake <i>dark and white chocolate cream, vanilla ice cream,</i> <i>cherry sauce</i>	220 CZK
"Hříbek" <i>vanilla and chocolate mousse, forest fruit sorbet,</i> <i>edible moss</i>	260 CZK
Seasonal Sorbet and Ice cream	65 CZK/per scoop

