

Cold dishes

100 g	Mozzarella with fresh tomato and basil pesto	265,-
45 g	Parma ham with honey melon slices	290,-
100 g	Prague ham with apple-and-horseradish cream, fresh butter	195,-
50 g	Prawn cocktail served on green salad	280,-
100 g	Smoked salmon slices with butter and toast	420,-
70g	Beef Carpaccio served in oil flavoured with garlic and basil, sprinkled with fresh parmesan	325,-
70 g	Tuna Carpaccio with caper dressing and lemon	395,-

Soups

Beef bouillon with meat and vegetables	105,-
Homemade goulash soup served in a bread bowl	125,-
Soup of the day	100,-

Hot dishes

100 g	Spaghetti with prawns in the white wines	345,-
150 g	Spaghetti with salmon and broccoli	355,-
	Spaghetti with mushrooms and vegetables	265,-
100 g	Tagliatelle with chicken and capers	315,-
100 g	Tagliatelle with beef and tomatoes	315,-
100 g	Savoury pancake stuffed with chicken and spinach	255,-
	Chesse omelette with tomato	225,-

Fish

150 g	Roasted Tiger Prawns (4 pcs) in garlic oil with	355,-
150 g	Poached salmon steak in herbal sauce with broccoli rosettes and wild rice	475,-
150 g	Baked salmon in the wine with chive potatoes and cooked vegetables	465,-
150 g	Roasted fillet of sole with potatoes and spring vegetables	435,-
150 g	Grilled Pangasius with vegetable tagliatelle and rucola	415,-
150 g	Tuna steak with leaf spinach and potatoes	475,-

Poultry

150 g	Chicken steak with spring vegetables, boiled potatoes	365,-
150 g	Chicken breast baked with tomato and Mozzarella, chive potatoes	375,-
150 g	Chicken breast filled with Parma ham and Camembert, caper sauce and wild rice	395,-
150 g	Curried chicken sauté served with potatoes chips	370,-

Children's portions

75 g	Half-portion of Vienna steak in a cover (flour, egg), boiled parsley potatoes, lemon	205,-
75 g	Half-portion of Chicken steak cooked in butter with spring vegetables and chive potatoes	200,-

Special diet meals

150 g	Chicken steak on a salad of sauerkraut and fresh peppers, side dish according to your choice – <i>rich in proteins</i>	315,- (+40,-)
	Risotto of wild rice with oyster fungus and red chicory – <i>rich in carbohydrates</i>	375,-
	Macedonian vegetables, parsley potatoes	285,-

Entrées

300 g	“AMETYST” mixed grill with vegetables, potato croquettes	485,-
200 g	“ LA Galeria “ beefsteak with asparagus and potato chips	465,-
200 g	Pfeffer steak with warm vegetables, potatoes croquettes	460,-
150 g	Roast slices of sirloin in a Provencal sauce, cooked vegetables, potato croquettes	435,-
150 g	Stroganoff sirloin served with potato croquettes	425,-
150 g	Chile goulash from sirloin, potato chips	425,-
150 g	Boiled beef with semmel crème	385,-
150 g	Boiled beef with leaf spinach, chive potatoes	375,-
150 g	Fried pork schnitzel, chive potatoes	375,-
150 g	Pork fillet slice, roasted á la pork butcher served with ‘baker’s potatoes	390,-
150 g	Veal Wiener schnitzel with lemon and buttery parsley potatoes	385,-
150 g	Veal cutlets with a mushroom sauce, Brussels sprouts and tagliatelle	415,-
150 g	Lamb fillet Provencal style, American potatoes	480,-

Czech specialities

350g	Roasted duck drumstick with two-coloured wine cabbage and potato dumplings	365,-
150g	Prague style beef goulash with home made dumplings	295,-

Salads

100 g	Mixed salad with a tuna selection	335,-
80 g	Farmer's salad with rucola and basil pesto	305,-
100 g	Iceberg lettuce with chicken and Parmesan	315,-
100 g	Chef Salad, with roasted chicken and mushrooms	315,-
80 g	Mixed salad with tuna, fresh tomatoes and egg	325,-
	Large/small natural salad from vegetables of the season	95,-/135,-

Choice of dressings offered by your waiter

Desserts

200g	Plate of Czech cheese	255,-
	Pancakes with plum jam and ice cream	135,-
	Hot apple strudel with nuts, ice cream and liqueur sauce	115,-
	Hot sour cherries with vanilla ice cream	115,-
	Fried ice cream with strawberry sauce and cream yoghurt	165,-
	Fresh fruit salad	110,-
	Lemon sorbet with fruit skewers-dowsed in Bohemia	110,-+30,-
	Champagne at your request- 5cl	
	Fruit dumplings with butter and whipped cream topped with cottage cheese	140,-

A further offer of ice cream cups and sundaes is available – ask your waiter

“La Galeria” Restaurant
Open daily 06.00 – 24.00
Food is served from 12.30 - 22.30

<i>Hotel Manager:</i>	<i>Wolfgang Teufl</i>
<i>Centre Director:</i>	<i>Pavel Levý</i>
<i>Chef :</i>	<i>Václav Chadima</i>

Prices include VAT.

Your dish is prepared by our chefs with love and they wish “Bon appétit!”(Enjoy your meal!)