

## *Cold and Hot Starters*

<b>Russian caviar Malossol</b> (Allergens: 1, 3, 4, 7) <i>salmon caviar served on ice with quail eggs, toasts, butter and lemon (100 g)</i>	695,--
<b>Fillet of smoked trout</b> (Allergens: 4,6) <i>with a black lentils Beluga (75 g)</i>	215,--
<b>Carpaccio of yellowfin tuna with radish Takuan</b> (Allergens: 1, 4, 11) <i>marinated with dill and capers, tobikko wasabi caviar, sesame and herb toast (80 g)</i>	235,--
<b>Octopus Salad with Tomatoes</b> (Allergens: 1, 14) <i>shallot, parsley, sweet-sour dressing and baguette (80 g)</i>	245,--
<b>Bruschetta, Parma ham, Buffalo mozzarella</b> (Allergens: 1, 7) <i>dried tomatoes, pickled mushrooms</i>	235,--
<b>Tartar beefsteak</b> (Allergens: 1, 3, 10) <i>mixed according to traditional recipes, toast (80 g)</i>	235,--
<b>Grilled Escargots à la Bourguignonne</b> (Allergens: 1, 7, 14) <i>with garlic baguette (6 pcs)</i>	235,--
<b>Duck Foie Gras with apple chutney</b> (Allergens: 1, 3, 7) <i>at home made brioche (100 g)</i>	495,--

## *Salads*

<b>Caesar salad with Chicken and Bacon</b> (Allergens: 1, 3, 4, 7, 10) <i>Romaine lettuce, white bread croutons, fresh parmesan, garlic anchovy dressing</i>	245,--
<b>Salad with pear and Gorgonzola cheese</b> (Allergens: 1,7,8,10) <i>variations of lettuce with spinach, pecan nuts and honey-mustard dressing</i>	235,--
<b>Garden salad</b> <i>variation of salads, tomatoes, bell pepper, cucumber with vinegar dressing and olive oil</i>	165,--

## *Soups*

<b>Sailor's goulash soup</b> (Allergens: 1)	85,--
<b>Beef broth with liver dumplings</b> (Allergens: 1, 9)	85,--
<b>Cream of Mushroom</b> (Allergens: 1, 7)	85,--

## *Pasta*

<b>Home Potato Gnocchi</b> (Allergens: 1, 3, 7,11) <i>with basil pesto and Pecorino cheese</i>	235,--
<b>Spaghetti with shrimps and tomato sauce</b> (Allergens: 1, 2, 7) <i>with garlic, parsley and chilli (100g)</i>	265,--

## *Specialities of the Chef of Ship Kitchen*

<b>Veal cheeks in red wine</b> (Allergens: 1, 7, 9) <i>with roasted root vegetables, celery chips and potato puree (200 g)</i>	365,--
<b>Confit of duck leg with red and white cabbage</b> (Allergens: 1, 3, 7) <i>with homemade dumplings and fried onions (250 g)</i>	365,--
<b>Rabbit ragout with potato gnocchi</b> (Allergens: 1, 3) <i>with pancetta, pickled onions and spinach (200 g)</i>	325,--

## *Fish Specialities*

<b>Grilled king prawns 5 pc.</b> (Allergens: 1, 2) <i>peeled shrimp on lettuce, mango-dip, whole grain baguette</i>	535,--
<b>Sea Wolf on grill</b> (Allergens: 4 ) <i>fillets with roasted vegetables, boiled potatoes (220 g)</i>	435,--
<b>Salmon "Teriyaki"</b> (Allergens: 4, 6, 11) <i>fillets on Teriyaki sauce with jasmine rice, ginger and wasabi tobiko caviar (200g)</i>	395,--
<b>Fish and seafood risotto</b> (Allergens: 2, 4, 7, 14) <i>salmon, tunafish, zander, tiger shrimps, mussels, crayfish, Arborio rice with saffron (200 g)</i>	395,--
<b>Belgian mussels</b> (Allergens: 1, 9,10, 14) <i>in celery broth with garlic and white wine, mustard, served with pastry (500 g)</i>	325,--

## *From our lava grill*

<b>Chateaubriand</b> (for two persons) (Allergens: 3, 7, 9) <i>beef sirloin, done according to your wish, with roasted fresh vegetables, Bearnaise sauce, Demi-glace and side dish according to your choice (500 g)</i>	1195,--
<b>Biftek Rossini with cognac sauce</b> (Allergens: 1, 7) <i>grilled Foie Gras, truffle butter, beetroot chips, potato fondant (200 g)</i>	595,--
<b>Argentinean rumpsteak with green pepper sauce</b> (Allergens: 1, 7) <i>with roasted fresh vegetables, grenaille potatoes(250 g)</i>	495,--
<b>Homemade hamburger from beef chuck roll</b> (Allergens: 1, 3, 7, 10, 11) <i>with fresh vegetables, cheddar cheese, bacon and fries (200 g)</i>	325,--
<b>Pork fillet with cream sauce with mushrooms</b> (Allergens: 1, 7) <i>served with poached vegetables and potato fondant (200 g)</i>	345,--
<b>Roasted New Zealand lamb crown with mint sauce</b> (Allergens: 7, 8) <i>with spinach, roasted garlic, potato fondant (220 g)</i>	595,--

## *Desserts*

<b>Homemade crumpet</b> (Allergens: 1, 3, 7) <i>with hot blueberries and sour cream</i>	115,--
<b>Ice-cream cup "Tuti-fruti"</b> (Allergens: 3, 7, 8) <i>fruit ice-cream with fresh fruit, whipped cream, nuts and chocolate icing</i>	115,--
<b>Hot love</b> (Allergens: 3, 7, 8) <i>hot forest fruits with almond liqueur on vanilla ice-cream, decorated with mint leaf</i>	115,--
<b>Homemade Tiramisu</b> (Allergens: 1, 3, 7) <i>with Amaretto</i>	115,--
<b>Homemade Chocolate Cake</b> (Allergens: 1, 3, 7) <i>decorated with a fresh strawberry</i>	115,--

## *At the end*

<b>Fresh fruit plate</b> <i>according to seasonal offer (5 kinds)</i>	165,--
<b>Cheese plate</b> (Allergens: 7, 8) <i>variation of foreign and domestic cheeses, decorated with walnuts, wholemeal toasts</i>	265,--
<b>Focaccia sandwich with smoked salmon</b> (Allergens: 1, 3, 4, 7) <i>cheese Gervais with herbs, lettuce, spring onion, quail egg, lemon</i>	245,--

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***The above mentioned contract prices are in CZK incl. VAT.***

**Allergens**

**1 Cereals containing gluten (barley, wheat, oats) 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk and milk products including lactose, 8 Nuts and products thereof, 9 Celery, 10 Mustard, 11 Sesame seeds, 12 Sulphur dioxide and sulphites at concentrations of more than 10mg/kg, 13 Garden lupin, 14 Shellfish**