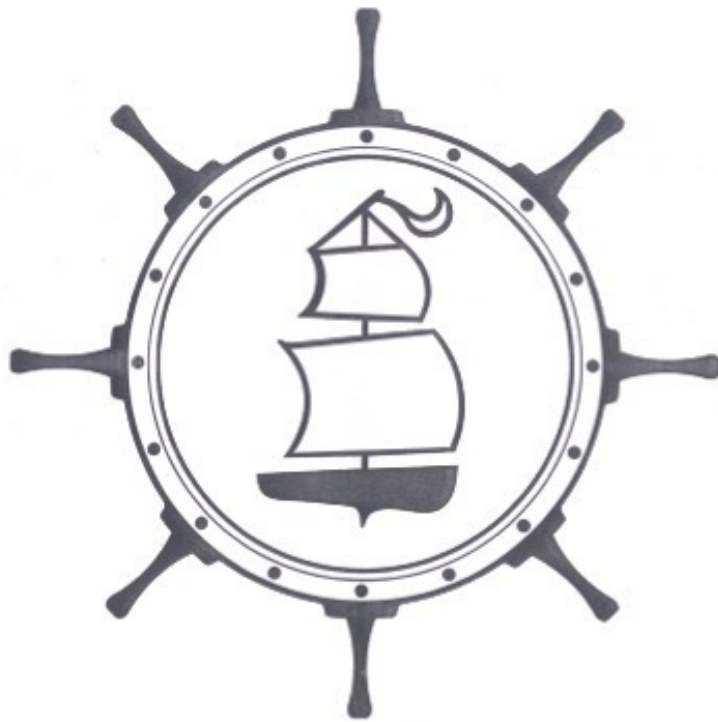




Menu



Cold and Hot Starters

Russian caviar Malossol (Allergens: 1, 3, 4, 7) <i>salmon caviar served on ice with quail eggs, toasts, butter and lemon (80 g)</i>	695,--
Marinated salmon in salt, sugar and beetroot (Allergens: 4, 7, 10) <i>with cucumber granite (80 g)</i>	235,--
Beef sirloin carpaccio with rucola (Allergens: 3, 7, 10) <i>parmesan, lemon and homemade mayo (70 g)</i>	235,--
Cold cooked pork tenderloin (Allergens: 1) <i>with marinated radishes and cucumbers (80 g)</i>	215,--
Tart with fine duck pate (Allergens: 1,7) <i>cranberry jelly (80g)</i>	215,--
Rabbit and Veal Tongue Terrine (Allergens: 1) <i>with marinated vegetables and fruit (80 g)</i>	235,--
Gratinated Buffalo mozzarella in Parma ham (Allergens: 1, 7) <i>Crostini with marinated vegetables, homemade dressing</i>	235,--
Grilled Escargots à la Bourguignonne (Allergens: 1, 7, 14) <i>with garlic baguette (6 pcs)</i>	235,--
Glazed veal tongue (Allergens: 10) <i>with Beluga lentil salad and black truffle (80 g)</i>	235,--
Grilled duck Foie Gras with Port Wine Sauce (Allergens: 1, 3, 12) <i>homemade brioche (100 g)</i>	495,--

Salads

Garden salad (Allergens: 10) <i>variation of lettuce, tomatoes, bell pepper, cucumber with French dressing</i>	185,--
Beetroot and goat cheese salad (Allergens: 7, 10) <i>variation of lettuce, orange</i>	235,--
Salad with marinated pear and Gorgonzola cheese (Allergens: 1, 7, 8,10) <i>chicory, pecan nuts and honey-mustard dressing</i>	235,--
Panzanella salad with octopus (Allergens: 1, 14) <i>tomatoes, basil, shallots, white bread and olive oil</i>	235,--
Caesar salad with shrimp or chicken and bacon (Allergens: 1, 2, 7, 8,10) <i>Roman lettuce, white bread croutons, Parmesan shavings, dressing with garlic and anchovies</i>	265,--

Soups

Sailor's goulash soup (Allergens: 1)	95,--
Beef broth with liver dumplings (Allergens: 1, 9)	95,--
Pea cream with potato puree and marinated salmon (Allergens: 1, 4, 7,10)	95,--

Pasta

Home Potato Gnocchi (Allergens: 1, 3, 7,11) <i>with basil pesto and Parmesan cheese</i>	235,--
Spaghetti Puttanesca with shrimp (Allergens: 1, 2, 4) <i>with garlic, anchovies, capers, tomatoes, olives and chilli (100g)</i>	265,--

Specialities of the Chef of Ship Kitchen

Veal cheeks in red wine (Allergens: 1, 7, 9, 12) with blanched vegetables and potato puree (200 g)	385,--
Stuffed duck leg with red cabbage (Allergens: 1, 3, 7, 10, 12) buns dumplings and Viennese onion (250g)	385,--
Coq au vin (Allergens: 1, 3, 7, 12) Braised Rooster in red wine and potato gratin (220 g)	385,--

Fish Specialities

Zander fillet (Allergens: 1, 4, 10) with Bulgur and Beluga lentils salad (200g)	435,--
Salmon Teriyaki (Allergens: 4, 6, 11) fillets on Teriyaki sauce with jasmine rice, ginger and wasabi tobiko caviar (200g)	435,--
Tuna Steak (Allergens: 3, 4, 7, 10) with lukewarm salad Nicoise (200g)	435,--
Fish and seafood risotto (Allergens: 2, 4, 7, 14) salmon, tunafish, zander, shrimps, mussels, octopus, crayfish, Arborio rice with saffron (200 g)	435,--
Mussels with wheat beer, mustard and creme fraiche (Allergens: 1, 9, 7, 10, 14) mussels in celery broth with garlic, French fries and homemade mayo (500 g)	365,--

From our lava grill

Chateaubriand (for two persons) (Allergens: 3, 7, 9, 12) beef sirloin, done according to your wish, with roasted fresh vegetables, Bearnaise sauce, Demi-glace and side dish according to your choice (500 g)	1295,--
Rossini Steak with Paris Mushroom and Sauce Financier (Allergens: 1, 7, 12) beef tenderloin, grilled Foie Gras, potato gratin (200 g)	645,--
Rib eye steak with Madeira sauce (Allergens: 1, 7, 12) with grilled vegetables, French fries (250 g)	595,--
Open beef Chuck Roll Burger (Allergens: 1, 3, 7, 10, 11, 12) with fresh vegetables, cheddar cheese, bacon, egg and french fries (200 g)	345,--
Corn Chicken Supreme (Allergens: 1, 7, 12) with eggplant caponata (180g)	345,--
Pork tenderloin with herb crust (Allergens: 1, 7, 12) pressed pork belly, red cabbage purée, Grenaille, blanched vegetables (200 g)	395,--

Desserts

Babá au Rum (Allergens: 1, 3, 7) cake with rum, with edible clay and vanilla ice cream	115,--
Homemade crumpet (Allergens: 1, 3, 7) with hot forest fruits and sour cream	115,--
Ice Cream Cup (Allergens: 3, 7) three kinds of ice cream with fruit and whipped cream	115,--
Baked lemon tart (Allergens: 3, 7, 8) of mascarpone and cottage cheese	115,--
Homemade Chocolate Cake (Allergens: 1, 3, 7) with sour cherries	115,--
Cheese plate (Allergens: 7, 8) variation of foreign and domestic cheeses, with walnuts, wholemeal toasts	285,--

Allvatours – Travel Agency Ltd.
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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***