RESTAURACE PANORAMA

WEEKLY MENU

SOUP:

0,25 l	Spicy Thai shrimp soup with coconut milk and vegetables A: 2,4,9,10,11,12	115 CZK
0,25 l	Potato soup with vegetables and mushrooms A: 1,9,10	95 CZK

MAIN COURSES:

150 g	Hungarian beef goulash with sautéed bell peppers, bread dumplings, fresh onion A: 1,3,7,9,10	285 CZK
300 g	Roast beef on a bed of lettuce, mustard and horseradish dressing, cherry tomatoes, bell peppers, toasted Italian bread A: 1,3,7,9,10,12	325 CZK
280 g	Ground chicken ragu with root vegetables, herbs and tomato purée, tagliatelle, Parmesan A: 1,3,7,9,10,12	265 CZK
170 g	Butter seared zander, mashed potatoes, creamy parsley sauce, roasted bacon A: 4,7,9	385 CZK
200 g	Beef tenderloin medallions, sautéed baby spinach with garlic and bacon, cauliflower purée A: 7,9,10,12	515 CZK
150 g	Fried chicken schnitzel, mashed potatoes, mixed leaf salad with cherry tomatoes, our tartar sauce, lemon A: 1,3,7,10	265 CZK

WE RECOMMEND IT WITH BEER:

100 g	Freshly roasted salted almonds A: 8	135 CZK

DESSERTS:

1 pc	Dessert of the day	120 CZK

This year's young wines from the Lahofer Winery:

0,2 / 0,75 „Young Lahoferka“ – rosé wine	95 CZK / 320 CZK
0,2 / 0,75 „ Young Lahofer“ – white wine	95 CZK / 320 CZK

Hrabal winery:

0,2/0,75 Saint Martin's wine	95 CZK / 320 CZK