

# RESTAURACE MODERNA

harmony of details

„The goal of my work is to discover your passion, elegance  
and modern gastronomy in the highest quality.“

Executive Chef of hotel Vitality  
Krzysztof Sajdok



## Cold starter

Rosette of prosciutto, cherry tomatoes and bocconcine mozzarella, finished with basil pesto and aged Balsamic de Modena  
CZK 78,-

Norwegian smoked salmon with crème fraiche and keta caviar, served over buckwheat pancake  
CZK 88,-

Keta caviar of wild salmon 50g  
over crashed ice, butter and toast  
CZK 180,-

„Avruga“ caviar 55g  
CZK 410,-

## Soup

Beef consommé with Tyrol dumplings and vegetables  
CZK 42,-

French onion soup with thyme, croutons and gratinated Cheddar cheese  
CZK 58,-

Creamy fish voluteé with tiger prawns  
CZK 48,-

## Warm starter

Char-grilled vegetables with herbs, Chevre goat cheese and fig dressing  
CZK 75,-

Sesame chicken nuggets over baby leave salad, finished with soya and honey dressing  
CZK 56,-

## Traditional Czech cuisine

Venison goulash with red wine, bacon dumplings and fried onion  
CZK 180,-

Roasted leg of duck with thyme and cumin, stewed red cabbage, caramelized apples, potato dumplings  
CZK 195,-

Braised rump of beef with creamy root vegetable sauce and cranberries, Carlsbad and bread dumplings  
CZK 165,-

Souted medallions of pork fillets, mashed potatoes,  
cucumber salad with sour cream  
CZK 147,-

## European cuisine

Norwegian salmon with herb crust and grilled vegetables, creamy tagliatelle pasta  
CZK 260,-

Fillet of Pacific halibut with ratatouille and herb polenta  
CZK 280,-

Chicken supreme breast, creamy sauce with tarragon, garden peas, crispy bacon, gratinated potatoes  
CZK 195,-

Stewed lamb knee over red wine, rosemary and onion, served with leaf spinach and glazed shallots, mashed potatoes  
CZK 320,-

**Steak of beef**

Entrecote of Rib Eye steak 300 g  
CZK 370,-

Strip loin steak from the rib roast 300 g  
CZK 390,-

Fillet steak of sirloin 200 g  
CZK 380,-

*Steaks mature in Vítkov, Moravia from 20 to 28 days*

**Sauce according to offer**

Au poivre with green peppercorns and brandy

Béarnaise creamy sauce with tarragon

Bordelaise with bacon, onions and wild mushrooms  
CZK 38,-

**Side dish**

French Fries  
CZK 40,-

Au gratin potatoes with garlic, cream and thyme  
CZK 45,-

Mashed potatoes with spring onions  
CZK 30,-

Spinach in cream sauce  
CZK 38,-

Green beans  
CZK 25,-

**Great salad, pasta and risotto**

Caesar salad served with crispy bacon, garlic croutons and grated Parmesan cheese  
CZK 95,-

with the farmer's chicken  
CZK 170,-

with tiger prawns in crust  
CZK 190,-

Spaghetti with roasted cherry tomatoes, mozzarella and grilled zucchini  
CZK 95,-

Tagliatelle primavera, pork tenderloin over sage, cream sauce with shallots and white wine  
CZK 210,-

Seafood risotto with saffron, peas and spinach, refined with lobster butter  
CZK 225,-

**Cheese**

Selection of Czech and foreign cheese with fresh fruit and nut bread  
CZK 150,-

**Dessert**

Grilled "New York style" cheesecake and passion sorbet  
CZK 95,-

Freshly baked apple strudel with cinnamon ice-cream and cappuccino  
CZK 45,-

Hot chocolate fondant with vanilla ice-cream, gingerbread crisp and pineapple chips  
CZK 65,-

Homemade sorbets with dried fruit  
CZK 60,-

### Children's menu

Homemade „Mc Vitality,, chicken cheeseburger, French fries CZK 80,-

Fillet of chicken breast over penne pasta and tomatoes  
CZK 65,-

Fried chicken strips, mashed potatoes, carrot salad with apples  
CZK 75,-

Fried cheese, French fries, Tartar sauce  
CZK 75,-

Pancakes with seasonal fruit and ice-cream, topped with maple syrup  
CZK 78,-

### Side dish

Boiled potatoes with herbs  
CZK 35,-

Baked potatoes with cream and garlic  
CZK 45,-

French fries  
CZK 40,-

Basmati rice  
CZK 35,-

### Small Salads

Mixed salad „Šopský“  
CZK 40,-

Cucumber salad with sour cream  
CZK 30,-

Mixed leaf salad  
CZK 28,-