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MENU

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Spa Hotel Felicitas

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PODĚBRADY



Dear guests,

We would like to inform you that all meals in our menu might contain allergens.
If you are interested in this information, please contact your waiter/waitress.

Thank you and enjoy your meal.



Hors-de-oeuvres

Freshly-made beef tartar from beef tenderloin with chopped shallot, capers, Dijon mustard and olive oil Extra Virgine and fried slices of bread

80 g

175,- CZK

Whipped ripen goat cheese with herbs with marinade beetroot carpaccio on mini salad with pumpkin oil, chocolate streusel and honey nuts, butter toast

50 g

118,- CZK

Soups

Strong beef bouillon from marrow bones slowly boiled with bouquet garni, rabbit galantine and big pieces of root vegetables

58,- CZK

Creamy velouté from brown champignons with crispy roasted almonds and bacon stripes

78,- CZK



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Specialities from grilled meat

Roasted chicken breast with thyme ricotta and dried tomatoes in cream sauce with forest mushrooms

200 g

192,- CZK

Juicy fillet of Norwegian salmon served with fresh leaf spinach and herb carrots

200 g

294,- CZK

Pink-roasted pork tenderloin larded with roasted garlic and pepper bacon, slightly coated in fresh spinach pistou

150 g

235,- CZK

Rumpsteak – the most delicious, juicy piece of Argentine leg with slightly spicy dip chimichuri and roasted rattatouille

250 g

425,- CZK



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Salad variations

Variation of shredded leaf salads with grilled chicken breast coated in fresh chopped herbs with tomatoes and home-made lime mayonnaise

150 g

190,- CZK

Crispy leaf salad with roasted ragout from Norwegian salmon with sliced fennel and dressing from citrus fruit and meadow honey

150 g

195,- CZK

Side dishes

Home-made potato chips

200 g

45,- CZK

Roasted baguette with garlic pistou and herbs

1 pc

45,- CZK

Grilled vegetables on parsley olive oil

200 g

85,- CZK



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