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# WELCOME TO THE LUMIÈRE RESTAURANT

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Director Jakub Šmída wishes you a good  
taste



**IN CASE OF ALLERGIES, PLEASE  
ASK THE STAFF FOR A LIST OF  
ALLERGENS**

NÁMĚSTÍ SVORNOSTI 3  
Český Krumlov

## STARTER

Tiger prawns, garlic, honey, chilli coriander,  
wakame salad

340 Kč

Salmon gravlax smothered in cherry,  
horseradish, apples, red cabbage

340 Kč

Beef tartare with truffle, truffle oil

320 Kč

Beef carpaccio, truffle mayonnaise, pesto,  
arugula

320 Kč

Foie gras 150 g, flambéed apples, plums,  
cranberry sauce

890 Kč

## SOUP

Rooster broth

brunoise vegetables, egg roll★

140 Kč

South Bohemian Kulajda

chanterelle ragout, roasted potato, dill oil, quail  
eggs★

160 Kč

## SALAD

Salad with grilled goat cheese, apple gratin,  
nuts, beetroot★

330 Kč

## PASTA

Macaroni with sun-dried tomato and paprika  
pesto, tiger prawns, avocado

620 Kč

Homemade spaghetti with truffle, parmesan★

420 Kč

## MAIN COURSE

Steak Rossini from Charolais cattle  
Anna potatoes, foie gras, truffle, madeira sauce

890 Kč

Iberian pork tenderloin★  
truffle gnocchi, baby spinach, confit garlic,  
pork jus

620 Kč

Deer Back

roasted chestnut puree, sweet potato, rosehip  
sauce, Borettane onion, cranberries, vegetable  
chips

620 Kč

Duck leg Barber★  
boned confit, red cabbage, Carlsbad dumpling,  
apple, pear, fennel

590 Kč

Involtini from corn chickens★  
jámon serrano, sun-dried tomatoes, basil sauce,  
saffron risotto, ratatouille

590 Kč

Fish of the day  
potato soufflé, lobster sauce, fennel salad

620 Kč

## DESSERTS

Homemade apple strudel with ice cream★

160 Kč

Homemade cake according to the menu★

170 Kč

Crepes Suzette

220 Kč

Crème brulée★

190 Kč

Variations of sorbet★

160 Kč

Variations of aged cheese and dried salami

490 Kč