



WELCOME AT LUMIÈRE RESTAURANT

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 ☞

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

890 Kč

Tiger prawns, garlic, honey, chilli coriander,
mango - avocado tartare, mango caviar

330 Kč

Teriyaki tuna, sesame, white radish

330 Kč

Beef tartare, fresh truffle, truffle oil

330 Kč

Octopus carpaccio, white yoghurt, lime,
coriander pesto, pistachio

330 Kč

☞ SOUP ☞

Roasted pumpkin

Roasted hokkaido, ginger, curry, coconut milk,
sweet potatoes, pumpkin seeds and oil *

160 Kč

South Bohemian soup „Kulajda“

chanterelle ragú, roasted potato, dill oil, veiled
eggs, mushroom caviar *

160 Kč

☞ SALAD ☞

Salad with grilled goat cheese, apple gratin,
walnuts, beetroot, pomegranate *

360 Kč

☞ PASTA - RISOTTO ☞

Homemade spaghetti with truffle, parmesan *

490 Kč

Mushroom risotto with beef tenderloin *

490 Kč

☞ MAIN COURSE ☞

Steak Rossini from Charolais breed

Anna potatoes, foie gras, truffle, madeira sauce

890 Kč

Iberian pork tenderloin *

truffle gnocchi, baby spinach, garlic confit,
pork jus, onion chutney

510Kč

Deer Loin

roasted chestnut puree, rosehip sauce,
cranberries, black root

510 Kč

Leg of Duck „Barber“ *

boneless confit, red cabbage, Carlsbad dumpling,
Barettane onion

510 Kč

Farm chicken Involtini *

jámon serrano, sun-dried tomatoes, basil sauce,
saffron risotto, ratatouille

510 Kč

Nile perch ballotine

Sweet potato espum, lobster sauce, fennel, lemon
caviar

510 Kč

☞ DESSERTS ☞

Poppy seed dumpling, Crème de Marrons *

220 Kč

Passion fruit parfait

220 Kč

Crepes Suzette

220 Kč

Crème brulée *

190 Kč

Homemade apple strudel with ice cream *

190 Kč

Variations of aged cheese and salami

490 Kč