



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 ★★

290 Kč

Beef tartare, fresh truffle, truffle oil ★★

290 Kč

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

290 Kč

☞ SOUP ☞

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

370 Kč

☞ PASTA - RISOTTO ☞

Homemade spaghetti with truffle, parmesan

470 Kč

Mushroom risotto with beef tenderloin ★

470 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

470Kč

Leg of Duck /Goose „Barber“

boneless confit, red cabbage, Carlsbad dumpling, Barettane onion

470 Kč

Farm chicken Involtini

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

470 Kč

☞ DESSERTS ☞

Poppy seed dumpling, Crème de Marrons

220 Kč

Crème brulée

190 Kč

Homemade apple strudel with ice cream

190 Kč

Variations of aged cheese and salami ★★

470 Kč