

# MENU

# WELLNESS HOTEL ASTRA ŠPINDLERŮV MLÝN



## STARTERS

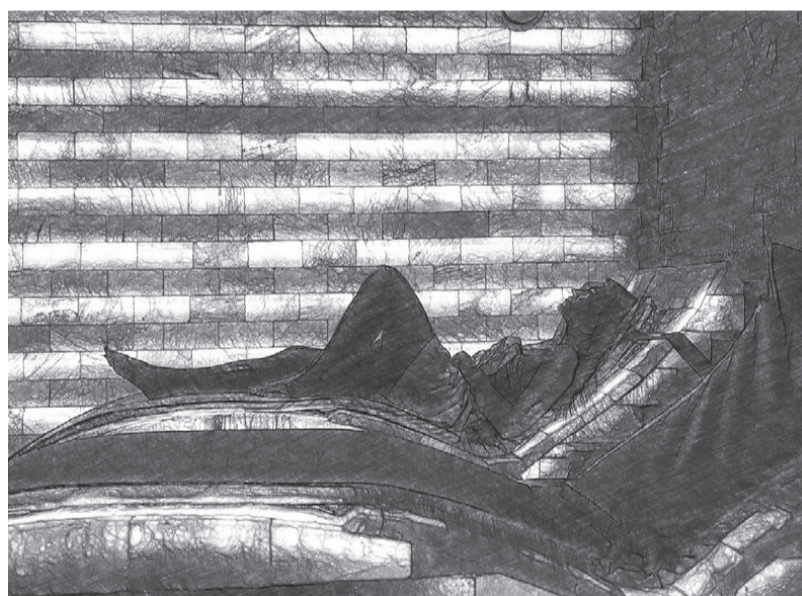
1 pc	<b>House-made pickled Camembert-style cheese</b> served in a jar, cranberry compote, toasted bread .....	<b>95 Kč</b>
150 g	<b>House-made pork brawn</b> with chopped onions, vinegar dressing, and fresh bread .....	<b>105 Kč</b>
100 g	<b>House-mixed beef tartare</b> , served with garlic fried bread .....	<b>240 Kč</b>
100 g	<b>Beef carpaccio</b> with fresh basil pesto, Parmesan shavings, toasted pine nuts, and crispy buttered toasts .....	<b>240 Kč</b>
100 g	<b>Sizzling peeled prawns</b> with Pili Pili spices, extra virgin olive oil, toasted white baguette .....	<b>195 Kč</b>

## SOUPS

<b>Strong meat broth</b> with meat and sautéed vegetables .....	<b>75 Kč</b>
<b>According to the daily menu</b> .....	<b>75 Kč</b>

## SALÁTÝ

200/100 g	<b>Caesar salad with sliced chicken breast</b> on Romaine lettuce with anchovy dressing, crunchy garlic toasts, and Parmesan shavings .....	<b>255 Kč</b>
250/100 g	<b>Roasted beetroot salad</b> marinated in dark Balsamic glaze, Grenaille potatoes, creamy goat cheese, and caramelized walnuts .....	<b>225 Kč</b>



Our goal is to create a harmonious blend of gastronomy and the hotel's wellness experience

## MAIN COURSES

250 g	<b>Grilled Australian Wagyu rump steak</b> , wasabi mayonnaise .....	<b>880 Kč</b>
220 g	<b>Grilled beef fillet steak</b> with fresh creamy button mushroom sauce .....	<b>480 Kč</b>
200 g	<b>Grilled beef tenderloin medallions</b> with green peppercorn sauce .....	<b>480 Kč</b>
200 g	<b>Jack Daniel's Burger</b> , smoky mayonnaise with a hint of Jack Daniel's, juicy English bacon, cheddar, tomatoes, and fried onions .....	<b>350 Kč</b>
200 g	<b>Sous-vide chicken breast with fresh herbs</b> , grilled with clarified butter .....	<b>330 Kč</b>
200 g	<b>Grilled pork tenderloin</b> with fresh creamy button mushroom sauce .....	<b>350 Kč</b>
1 pc	<b>Duck leg</b> confit with sauerkraut, sourdough bread dumplings .....	<b>350 Kč</b>
300 g	<b>Spaghetti alla Carbonara</b> with grated Parmesan .....	<b>250 Kč</b>
250 g	<b>Butter-roasted rainbow trout</b> with fresh herbs .....	<b>250 Kč</b>
	Surcharge for extra weight: 25 CZK / 10 g	
150 g	<b>Golden-fried breaded Gouda cheese</b> with tartar sauce .....	<b>255 Kč</b>

### Fun Fact: Australian Wagyu Rump Steak

Experience the blend of tradition and the untamed Australian wilderness. This meat comes from the Wagyu breed, world-renowned for its intense marbling (intramuscular fat). It is this marbling that makes the steak incredibly tender, juicy, and gives it its signature buttery flavor.

## VEGAN DISHES

100 g	<b>Baked tofu or tempeh in Pili Pili spices</b> , extra virgin olive oil, toasted white baguette .....	<b>195 Kč</b>
250/100 g	<b>Roasted beetroot salad</b> marinated in dark Balsamic glaze, Grenaille potatoes, tofu or tempeh, and caramelized walnuts .....	<b>225 Kč</b>
250 g	<b>Grilled tender plant-based steak</b> with creamy red lentil dip .....	<b>880 Kč</b>

## FOR OUR LITTLE ONES

100 g	<b>Breaded chicken breast schnitzel</b> , buttery mashed potatoes .....	<b>170 Kč</b>
200 g	<b>Spaghetti alla Carbonara</b> , sautéed pancetta, egg yolk, grated .....	<b>150 Kč</b>
300 g	<b>Hearty portion of potato fries</b> baked with cheddar cheese .....	<b>109 Kč</b>

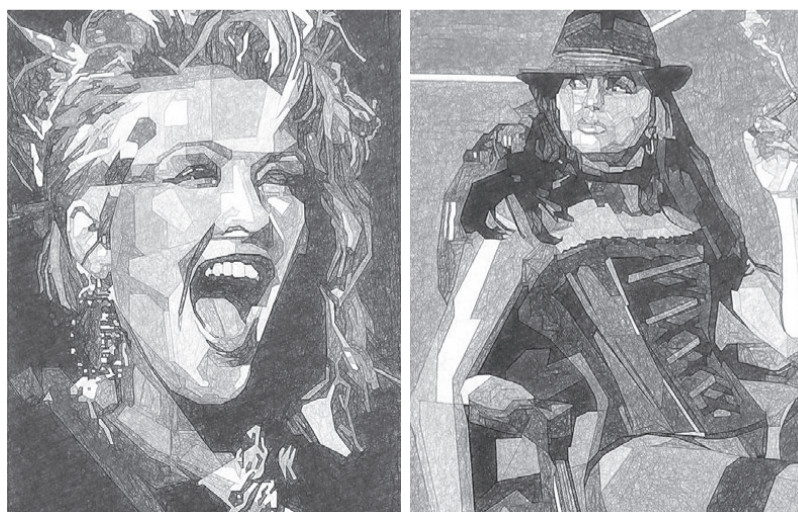
## SIDE DISHES

<b>Boiled potatoes</b> .....	<b>50 Kč</b>
<b>Buttery mashed potatoes</b> .....	<b>70 Kč</b>
<b>Fried potato fries</b> .....	<b>70 Kč</b>
<b>Baked jasmine rice</b> .....	<b>50 Kč</b>
<b>Leavened bread dumplings</b> .....	<b>55 Kč</b>
<b>Tartar sauce</b> .....	<b>25 Kč</b>
<b>Ketchup</b> .....	<b>25 Kč</b>
<b>BBQ sauce with a drop of Jack Daniel's</b> .....	<b>35 Kč</b>

## DEZERTY

2 pc	<b>Crêpes Suzette</b> .....	<b>125 Kč</b>
1 pc	<b>Steamed blueberry yeast dumpling</b> .....	<b>125 Kč</b>
	<b>Dessert of the day</b> .....	<b>125 Kč</b>
	<b>A scoop of ice cream</b> .....	<b>40 Kč</b>

Please ask our staff for allergen information



Works by Mr. Kuštein are exhibited throughout the hotel: on the ground floor, by the bowling alley, and on the first floor near the restaurant. Let them guide you during your visit and enjoy a moment of peace and inspiration