

OREA

Congress Hotel
Brno

STARTERS

- Duck liver from Vodňany with mushrooms, fried onions, spicy mustard sprouts, toast (1) 230 CZK
- Vitello Tonato with anchovy dressing, capers and marinated tuna, tramezzino with anchovy butter, arugula (1, 3, 4, 10) 250 CZK
- Stracciatella Buratta with tomato confit and chutney, basil espuma, marinated walnut (1, 7, 8)  240 CZK
- Grilled Black Tiger prawns, colored carrot salad and lentil Beluga, mango sauce (2, 9)  250 CZK
- Caesar salad with chicken/soy meat, croutons and Grana Padano cheese (1, 3, 4, 7, 9, 10, 12)  230 CZK

SOUPS

- Consommé of pressed beef rib with spätzle, root vegetables and cilantro (1, 3, 4, 10) 90 CZK
- Harira, spicy chickpea cream with red lentils and crushed tomatoes, tortilla chips (9)  90 CZK

PASTA AND MEATLESS DISHES

- Strozzapretti Apulia with boar shoulder ragout on Starobrněnská 12° beer with mushrooms, fried cabbage and Pecorino Romano cheese, marinated walnut (1, 8, 9) 370 CZK
- Linguine Gagnano with poached octopus, basil pesto, toasted pine nuts and marinated pink pepper (1, 8, 14) 430 CZK
- Tender grilled Halloumi cheese with beetroot leaf salad, dried tomato tapenade, roasted Grenaille potatoes (7, 9, 10, 12)  310 CZK

OREA

Congress Hotel
Brno

CZECH DISHES AND FISH

Filet of beef Tenderloin with potato gratin with cream, aceto balsamico sauce, balsamic caviar (7, 12)		620 CZK
Beef cheeks braised in Cabernet Moravia wine with mashed potatoes, three-coloured carrots, baby spinach and fried onions (1, 7, 9)		430 CZK
Veal loin steak, confit veal kidney, potato terrine with truffle pesto, poached chard, veal jus (9)		450 CZK
Pork flank Sous Vide with cauliflower puree with saffron, roasted cauliflower, calvados sauce, candied ginger (7, 9, 10, 12)		360 CZK
Grilled salmon steak with grilled vegetables, roasted potatoes and citrus dressing (4,8)		450 CZK

POULTRY

Grilled chicken breast Supreme with seasonal vegetables, caramelized onions potato mash (7,9, 10)		350 CZK
Duck confit with red cabbage stewed on oranges, fried corn polenta, juice with orange reduction (1, 9)		350 CZK

OREA

Congress Hotel
Brno

BAR DISHES

- Ground beef flank cheeseburger, Cheddar cheese, Orava bacon, roasted pepper chilli mayo, steak fries, vegetable garnish and BBQ (1, 3, 6, 7, 10, 11, 12) 410 CZK
- Vegan burger with grilled oyster mushrooms, roasted pepper soy sauce and Cheddar cheese, steak fries and BBQ (1, 6, 9, 10, 11, 12)  310 CZK

DESSERTS AND CHEESES

- Caramel profiterole cake with walnut mousse and Belgian chocolate topping (1, 3, 7, 8) 120 CZK
- Macaroon violet-raspberry with raspberry sorbet, chocolate, mint oil and sugar floss (3, 6)  130 CZK
- Matcha cake with green tea flavour with black sesame and caramelized pecan (3, 7, 8, 11)  130 CZK
- Selection of regional cheeses with grapes and homemade apricot chutney with ginger (1, 7, 8, 12) 190 CZK
- Mixed ice cream with whipped cream, hazelnut croquant in chocolate cone (1, 3, 7, 8) 130 CZK

SIDE DISHES AND SAUCES

- Steak fries 70 CZK
- Grilled vegetables with basil pesto 90 CZK
- Mixed leaf salad with grilled cherry tomatoes, balsamic vinaigrette 120 CZK
- Chilli mayonnaise from roasted peppers / vegan version  50 / 60 CZK