


Breakfast


To view allergens, click [here](#).

Continental breakfast  158 CZK
toast, organic Emmenthal cheese, soft boiled egg, homemade bread, farm butter, homemade jam, coffee with milk, cocoa or tea

Savoy breakfast 195 CZK
toast, Prague ham, organic Emmenthal cheese, soft boiled egg, homemade bread, farm butter, homemade jam, nut marble cake, hot chocolate Savoy

French breakfast 385 CZK
homemade bread, fried toast with maple syrup, grilled pork sausage with French fries, Prague ham, hard-boiled eggs, blue French cheese, farm butter, croissant, seasonal fruit, orange fresh, café au lait

English breakfast 365 CZK
toast, baked eggs, grilled bacon, delicate sausage, tomatoes, portabello mushrooms, beans in tomato sauce, homemade bread, farm butter, freshly squeezed orange juice, tea with milk


Healthy breakfast  238 CZK
homemade müsli, sunflower and pumpkin seeds with fruit, white farm yoghurt, rye bread, farm butter, homemade jam, milk, freshly squeezed orange juice

Boiled and scrambled eggs (5 pcs)

Eggs from Matoušek Family Farm. Served with fresh homemade bread.

Soft boiled egg  1 ks 38 CZK

Soft boiled eggs in a glass  135 CZK

Soft boiled eggs in a glass with Parmesan  155 CZK


Scrambled eggs with chives  115 CZK

Scrambled eggs with onion  115 CZK


Fried eggs with ham 145 CZK

Fried eggs with bacon 145 CZK

Fried eggs with black truffle  185 CZK

🌟 Omelette Savoy with Gruyère cheese  185 CZK

Omelette with ham 165 CZK

Omelette with spinach, onion and garlic  158 CZK

Small meals

You can also choose from our daily offer of small dishes in the display case.

French toast  toast cooked in butter, fresh fruits, maple syrup	198 CZK
 Frankfurter Savoy 3 pcs with homemade mustard, horseradish	135 CZK
Warm Prague ham with pickled cucumbers and small onions 110 g	155 CZK
Baked ham brioche bread with Gruyère cheese and poached egg	175 CZK

Coffee

The coffee selection at Savoy, which is prepared according to the policy of the Czech roasting plant Doubleshot, comes exclusively from freshly harvested beans direct from the farmers. We can also prepare decaffeinated coffee.

Espresso	58 CZK
Double espresso	75 CZK
Espresso macchiato strong small espresso with a drop of froth	58 CZK
Flat white	75 CZK
Cafè au lait	75 CZK
 Savoy cafè au lait Savoy chocolate, cinnamon	78 CZK
Cappuccino	68 CZK
Coffee Melange whipped milk, cream	75 CZK
Wiener Einspänner	75 CZK
Chestnut coffee whipped milk, cream, chestnut puré	88 CZK
Caramel Affogato caramel ice cream with salt	85 CZK
Americano	58 CZK
Irish coffee espresso with Irish whiskey and whipped cream	98 CZK
Algerian coffee espresso with egg liqueur and whipped cream	95 CZK

Chocolates

Hot chocolate Savoy Chocolate from the Dominican Republic, milk	88 CZK
✳ Dessert hot chocolate Savoy French chocolate Valrhona, cream	95 CZK
Homemade cocoa cocoa powder, sugar, vanilla	85 CZK

Our homemade drinks with ice

Green iced tea with maracuja 0,2 l	68 CZK
Ice tea – lime 0,2 l	58 CZK
Raspberry lemonade with rosemary 0,3 l	68 CZK
Ginger lemonade 0,3 l	58 CZK
Lavender lemonade 0,3 l	58 CZK
Nettle soft drink 0,3 l	58 CZK
Seabuckthorn lemonade 0,3 l	65 CZK
Orangeade 0,3 l	65 CZK
✳ Lemonade 0,3 l	58 CZK

Juices

Freshly squeezed juice 0,2 l Orange / Grapefruit / Mandarin	95 CZK
Orange / Apple / Pineapple / Multivitamin / Tomato 0,2 l	58 CZK
Grapefruit / Blackcurrant / Mango / Pear 0,2 l	58 CZK
Apricot / Strawberry 0,2 l	68 CZK

Café menu

To view allergens, click here.

Small meals

✳️ Frankfurter Savoy 3 pcs with homemade mustard, horseradish	135 CZK
Warm Prague ham with pickled cucumbers and small onions 110 g	155 CZK
Baked ham brioche bread with Gruyère cheese and poached egg	175 CZK

Seasonal salads

Salad with Bastion cheese, beetroot and pear 🌿	258 CZK
Chicken leg meat salad with roasted pepper dressing 160 g	198 CZK
Vegetable salad of the day 🌿	135 CZK

Restaurants and soups

The name "restaurant" was used for the first time in Paris in 1765. A man called Boulanger was selling soups – sheep's legs in white sauce. He named his soups "restaurants" or "restoratives" because with them one could gain ones physical strength again.

Carrot restaurant with grilled chicken breast	145 CZK
Lentil restaurant with roasted sausage	145 CZK
Chicken soup with liver-stuffed ravioli	135 CZK

Main dishes

Freshly mixed beef tartare Savoy 120 g	265 CZK
Grilled chicken breast seasonal vegetables and cauliflower purée	268 CZK
Deep-fried chicken schnitzel 180 g with potato salad	268 CZK
Deep-fried pork schnitzel 180 g with potato salad	268 CZK
Roasted Prague ham 180 g with horseradish sauce and potato purée	285 CZK
Confit of duck leg 1 ks with homemade cabbage and bread dumplings	355 CZK
✳️ Savoy plate confit duck leg, roasted rabbit, Prague ham, pork belly, potato gnocchi	395 CZK
Homemade fruit curd cheese dumplings 🌿 curd cheese dumplings filled with fresh seasonal fruit with sugar, organic butter and curd cheese. On demand: grated old-style Czech gingerbread	198 CZK

Side dishes

Homemade bread we are glad to re-heat a gluten-free baguette for you.	28 CZK
Potatoes with chives	65 CZK
Potato purée	65 CZK
French fries fried in peanut oil	65 CZK
Cauliflower purée	65 CZK
Bread dumplings	65 CZK
Seasonal vegetables cooked in butter	65 CZK

Desserts

Ice cream 1 scoop	48 CZK
Ice cream sundae Savoy	158 CZK
Sundae with homemade eggnog	135 CZK
Chocolate fondue with seasonal fruit Valrhona Manjari 64 %	185 CZK
Savoy apple strudel	98 CZK

Coffee

The coffee selection at Savoy, which is prepared according to the policy of the Czech roasting plant Doubleshot, comes exclusively from freshly harvested beans direct from the farmers. We can also make you caffeine-free coffee.

Savoy Classico blend

Coffee roasted in the Viennese style with hints of bitter chocolate, vanilla and tobacco.

Savoy Progresso blend

A light roasted coffee with a pleasant fruitiness and an aftertaste of hazelnuts.

Espresso	58 CZK
Flat white	75 CZK
Café au lait	75 CZK
✳ Savoy café au lait Savoy chocolate, cinnamon	78 CZK
Cappuccino	68 CZK
Coffee Melange whipped milk, cream	75 CZK
Wiener Einspanner	75 CZK
Caramel Affogato caramel ice cream with salt	85 CZK
Chestnut coffee whipped milk, cream, chestnut puré	88 CZK

Chocolates

Hot chocolate Savoy Chocolate from the Dominican Republic, milk	88 CZK
✳ Dessert hot chocolate Savoy French chocolate Valrhona, cream	95 CZK
Homemade cocoa cocoa powder, sugar, vanilla	85 CZK

Our homemade summer drinks

Green iced tea with maracuja 0,2 l	68 CZK
Raspberry lemonade with rosemary 0,3 l	68 CZK
Lavender lemonade 0,3 l	58 CZK
Ginger lemonade 0,3 l	58 CZK
Nettle soft drink 0,3 l	58 CZK
Seabuckthorn lemonade 0,3 l	65 CZK
Orangeade 0,3 l	65 CZK
✳ Lemonade 0,3 l	58 CZK
Ice tea – lime 0,2 l	58 CZK

Water

Mattoni 0,33 l sparkling or soft sparkling, lemon	58 CZK
Aquila 0,33 l still	55 CZK
Perrier 0,2 l	75 CZK
Evian 0,33 l	95 CZK
San Benedetto 0,5 l sparkling, still	78 CZK

Juices

Freshly squeezed juice 0,2 l Orange / Grapefruit / Mandarin	95 CZK
Orange / Apple / Pineapple / Multivitamin / Tomato 0,2 l	58 CZK
Grapefruit / Blackcurrant / Mango / Pear 0,2 l	58 CZK
Apricot / Strawberry 0,2 l	68 CZK

Non-alcoholic drinks

Coca-Cola, Coca-Cola Light 0,33 l	58 CZK
Tonic Kinley 0,33 l	58 CZK
Red Bull 0,25 l	85 CZK

Beer

Pilsner Urquell 0,3/0,5 l draught pale lager	55/65 CZK
Hendrych H11 0,33 l bottled lager	65 CZK
Velkopopovický Kozel Černý 0,5 l bottled dark beer	55 CZK
Radegast Birell 0,33 l bottled non-alcoholic beer	55 CZK
Paulaner 0,5 l bottled non-alcoholic unfiltered beer	68 CZK

Wine by glass 0,15 l

Moravský sekt Ch.C.André Brut 0,12 l ŠSV Velké Pavlovice	78 CZK
Prosecco di Valdobbiadene Rustico Brut DOCG 0,12 l Nino Franco	129 CZK
✱ Billecart-Salmon Brut Réserve 0,12 l	275 CZK
Fleury Rosé de Saignée Brut 0,12 l	275 CZK
Dom Perignon 2005 0,1 l	700 CZK
Müller Thurgau kabinet 2013 F. Mádl, Velké Pavlovice subregion	98 CZK
Chardonnay late harvest 2013 Trpělka a Oulehla, Znojmo subregion	128 CZK
Riesling Qvinterra 2014 Kühling-Gillot, Rheinhessen	135 CZK
✱ Sauvignon blanc Tradition 2014 Stefan Potzinger, Südsteiermark	149 CZK
Grüner Veltliner Point Federspiel 2014 Donabaum, Wachau	135 CZK
Pinot bianco Weissshaus 2014 Colterenzio, Trentino-Alto Adige	149 CZK
Chablis Terroir Découverte 2014 Patrick Piuze, Bourgogne	185 CZK
✱ Jakubské rosé 2014 Vinné sklepy Kutná Hora, Mělník subregion	119 CZK
Schilcher rosé Rustical 2013 Eduard Oswald vlg. Trapl, Weststeiermark	128 CZK
Frankovka 2010 František Mádl, Velké Pavlovice subregion	98 CZK
✱ Merlot-Frankovka special selection of grapes 2011 Jaromír Gala, Mikulov subregion	168 CZK
Pinot Noir 2011 Knipser, Pfalz	179 CZK
Chianti Classico Riserva DOCG 2011 Borgo Scopeto, Toscana	139 CZK
La Montesa Crianza 2012 Alvaro Palacios, Rioja	179 CZK
Malbec 2009 Clos Troteligtotte, Cahors	168 CZK
✱ Tokaji Aszú 3 puttonyos 2008 5 cl Oremus, Tokaji	155 CZK
Cabernet Moravia Icewine 2010 5 cl Blanka Salajková, Slovácko subregion	195 CZK

Gourmet menu

To view allergens, click [here](#).

Starters • Les hors-d'oeuvre

Poached eggs, barley groats, mushrooms	168 CZK
Niçoise salad with grilled tuna fish and a poached egg 60 g	288 CZK
Baked perch, smoked butter, cauliflower, butter sauce	275 CZK
Snails with polenta, green butter, champignons and herbs	248 CZK
Grilled duck livers, rye-bread ice-cream and fruit	295 CZK
Brittany oyster with wine vinegar (1 pc)	95 CZK
Russian caviar Beluga with crème fraîche, toast 50 g	2390 CZK
Avruga caviar with crème fraîche, toast 60 g	485 CZK

Main Dishes • Les plats

Poached cod, cauliflower purée, chanterelle mushrooms with butter sauce	478 CZK
Slow-roasted rabbit, liver, homemade mustard, spinach and potato gnocchi	375 CZK
Slow-roasted duck breast, lavender, garden fruits and potato purée with muscat	428 CZK
Marinated deer loin, roast onions, apples with red cabbage sauce	345 CZK
Fried Wiener schnitzel with sweetbread and cranberries 180 g	438 CZK
✳ Parisian steak tartare with homemade French fries 180 g	395 CZK
Grilled entrecôte of heifer (400 g), Périgord sauce, homemade French fries	665 CZK
Side dishes	65 CZK
Potatoes with chives • Potato purée Potato salad • French fries fried in peanut oil • Cauliflower purée • Seasonal vegetables cooked in butter • Fresh spinach leaves in butter	