

AROMI

RISTORANTE & BISTRÒ



GROUP MENU

COFFEE BREAK

Homemade fruit cake

Fresh fruit salad

Mixed leaf salad

Homemade pâté

Eggs in a glass, black truffle

Selection of coffees and teas

Sparkling, still water, homemade lemonades

Additional offer — 85 CZK per meal

Selection of Italian sausages and cheeses

Sandwich with tuna, cucumber

Salty croissant with prosciutto, crème fraîche, rocket

595 CZK per person including VAT



THREE-COURSE MENU

STARTERS

Mozzarella, Datterino tomatoes

Argentine prawns in tempura, Bearnaise sauce

Smoked beef tartare, black truffle

MAIN DISH

Beef Entrecote, mixed lettuce with Datterino tomatoes, pepper sauce

Cod fillet, mashed potatoes, shrimp-saffron sauce

Rigatoni with tomato sauce, mozzarella, rocket

DESSERTS

According to the current restaurant offer

1 250 CZK per person including VAT



GALA DINNER

STARTERS

Vitello tonnato

Beef tartare, egg yolk emulsion, black truffle

Tuna tagliata, mozzarella, Marinda tomatoes, passion fruit

Burrata, caponata

PASTA / RISOTTO

Saffron risotto, sweetbread, parmesan fondue

Risotto with Mazzancole prawn tartare, with black pepper cream

and wakame powder

Veal ravioli, cacio e pepe fonduta, black truffle

Rigatoni AOP, Datterino tomatoes, tuna tartare



GALA DINNER

MAIN DISH

Sea bass fillet, fennel salad, saffron sauce

Beef Rossini, potato fondant, foie gras, black truffle

Grilled lamb chops with pistachio mint crust, baby broccoli and caper sauce

Beluga lentil salad, stuffed with zucchini flower with mozzarella

DESSERTS

According to the current restaurant offer

The price for 3 courses is CZK 1 350 per person, including VAT

The price for 4 courses is CZK 1 550 per person, including VAT



BUFET

STARTERS

Selection of Italian salami and cheeses, olives

Mozzarella, a variation of Italian tomatoes, basil

Bruschetta, ricotta, prosciutto

Vegetable crudités, variations of dips

Pork flank, apple puree

Dried sea bass, beetroot sauce, pickled vegetables

Additional offer — 180 CZK per meal

Vitello tonnato

Beef tartare, black truffles

Octopus salad

SOUPS

Beef consommé, meat, root vegetables

Minestrone



BUFET

MAIN DISH

American Rigatoni

Grilled monkfish with thyme and lemon

Veal Milanese

Beef cheeks in wine

Eggplant parmigiana, taleggio cheese fonduta, basil, balsamic vinegar

BUFFET'S SIDE DISHES

Baked potatoes with rosemary

Mashed potatoes

Grilled vegetables

Mixed leaf salad with Datterino tomatoes

BUFFET'S DESSERTS

Variations of homemade mini-desserts

The price for 3 courses is CZK 1 180 per person, including VAT

The price for 4 courses is CZK 1 230 per person, including VAT

The price for 5 courses is CZK 1 380 per person including VAT



CANAPES

Smoked beef tartare, guanciale, potato chips

Pork belly, apple purée

Foie gras, pistachios, apricots

Tarte tatin, Tropea onion jam, gorgonzola dolce, pear

Prawns, avocado, tomato ceviche

Quail eggs, hollandaise sauce, black truffle

Homemade pate, bruschetta, fig

Prawns Gambero Rosso carpaccio, yuzu gel

Arancina, saffron, parmesan fondant

55 CZK per piece including VAT

order at least 10 pieces of one type



DRINK PACKAGES

WELCOME DRINK

Franciacorta

Champagne

Crodino (non-alcoholic)

PACKAGE 1

2 glasses of wine / beer (basic menu)

Water, coffee for free

275 CZK per person including VAT

PACKAGE 2

Unlimited 2 hours - wine, beer, coffee, water

Every next hour 155 CZK

550 CZK per person including VAT

PACKAGE 3

Unlimited 2 hours - fine wine, beer, coffee, water

Every next hour 195 CZK

650 CZK per person including VAT

