



Dear guests,

*Our menu is selected from the world's products
of the highest quality.*

*Therefore, if we are unable to serve
the meal of your choice
it is only in order to preserve
the high standard of our services.*

*We will make sure to make a new offer
which will satisfy you.*

*Should it ever happen that you are not satisfied,
please tell us.*

*If you are happy with our services,
tell your friends.*

*The staff of Villa Voyta hotel and restaurant
wishes you a pleasant stay
and an extraordinary gourmand experience.*



VILLA VOYTA
HOTEL • RESTAURANT
★ ★ ★ ★



Speciality of hotel Villa Voyta

Appeal to us
with confidence
and our chef prepares you menu
with four courses
after your specific.

Believe,
you will be pleasantly surprised
and you will walk out our restaurant
with an extraordinary gourmand
experience.



Cold Appetizers

**Mileufille
of poached Greenland shrimps**
prepared on virgin olive oil, pouget of lettuce

290 CZK

Parma ham cake
stuffed with whipped goat cheese on the mirror of
fresh figs

325 CZK

**Marinated carpaccio of mussels
Saint Jacques,**
tiger shrimps, langustines and Ketta caviar with
lime vinaigrette

425 CZK

Tails of crayfish
with aubergine caviar and green paprikas
Jalapeños sauce

325 CZK

Carpaccio of French veal
filled with white duck livers, smoked on cherry
shavings, parmesan cheese toasts

380 CZK

Buffalo mozzarella
with tomatoes and basil pasta, pouget of lettuce

195 CZK



Warm Appetizers

French duck livers “foie gras”

with raspberry glasse, served with glass
of Sauternes

580 CZK

★ ★ ★ ★

Crab’s pincers

in coconut tempura, served with mango dip

380 CZK

★ ★ ★ ★

Snail’s ragout

with fresh artichoke „Powerade“ on the canapé of
white French baquette, pieces of garlic

340 CZK

★ ★ ★ ★

Grilled Frog’s legs

on the garlic butter, warm salad of Roman lettuce

425 CZK



Soups

Capuccino

of wild mushrooms, gnocchies of Crème fraiche

150 CZK

★ ★ ★ ★

Double beef consommé

veal gnocchi with truffles

155 CZK

Something for vegetarians

Baked papilott

stuffed with spinach, grilled aubergine, goat
cheese and honey of acacia

270 CZK

★ ★ ★ ★

Green asparagus

gratinated with fine Dutch sauce and Ketta caviar

290 CZK



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Specialities of Czech cuisine

Appetizer

Homemade beef tatar with garlic toasts

390 CZK

Soup

Kulajda – Sauer cream dill soup with mushrooms

130 CZK

Main course

Baked leg of boar with rose hip sauce, potato
croquettes with hazelnuts

390 CZK

★ ★ ★ ★

Crispy roasted duck with apples, turnip-cabbage,
and variation of homemade dumplings

450 CZK

★ ★ ★ ★

Pork medallions filled with English bacon and
dried plums, served with roasted savoy cabbage
and carrot

375 CZK

Dessert

Homemade flippers stuffed with bilberries and
whipped cottage cheese

180 CZK



Fish and Seafood

Grilled fillet of John Dory

(Saint Peter) fish with fresh green asparagus
and artichokes, red wine glasse with smell of fruit
blooms

840 CZK

★ ★ ★ ★

Bar Victoria fillet

served with ragout of water chestnut, veal sauce
with smell of Shi-take mushrooms, smoothed up
with French cream

520 CZK

★ ★ ★ ★

Second of wild salmon

with potato-basil purée, marinated pink ginger,
Caesarean sauce with Ketta caviar

450 CZK

★ ★ ★ ★

Gratinated fillet of Tilapie

on the wisp of snap beans and caramelized spring
onions, fine lime sauce

490 CZK

★ ★ ★ ★

Steak of pikeperch

homemade potato cakes with smell of thyme

550 CZK

★ ★ ★ ★

Baked Gambas shrimps

with wild garlic, served with warm salad of
rucicola and Roman lettuce

620 CZK



Meat and Poultry

Venison nuts

served with double-color sauce of Port wine,
ragout of fresh egg mushrooms, grilled potato

670 CZK

★ ★ ★ ★

Grilled French duck breasts

fine chocolate sauce with smell of Grand Marnier,
homemade wide pasta

560 CZK

★ ★ ★ ★

Full Rib – eye steak

baked on milled pepper, served on the warm
white French baquette

620 CZK

★ ★ ★ ★

Pigeon legs

stuffed with homemade bacon with bun dumplings

495 CZK

★ ★ ★ ★

Beef steak

cream sauce with white duck livers, gratinated
potatoes with Parmesan cheese

620 CZK

★ ★ ★ ★

New Zealand lamb chops

home smoked, mashed potatoes with wild garlic,
rosemary glasse

840 CZK



Salads

Variation of fresh vegetables

160 CZK

★ ★ ★ ★

Greek salad with Fetta cheese and olives

180 CZK

★ ★ ★ ★

Lettuce served with boiled potato and corn

170 CZK

★ ★ ★ ★

Caesar salad

(grilled zuchinni, aubergine, tomatoes, paprikas)

200 CZK

★ ★ ★ ★

Variation of Lettuce

140 CZK

Dressings

**French – Dijon
Yogurt – Herb
Lemon
Aceto balsamico**



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Cheese

Camembert Coeur de Lion

("Heart from Lion"; classic French Normandie Camembert, which has got a pleasant piquant and relatively dry taste; fatness 50%)

270 CZK

★ ★ ★ ★

Blue Stilton

(origin of this cheese with blue mould inside is in Nottinghamshire and it's one of the best cheeses of the world; fatness 55%)

270 CZK

★ ★ ★ ★

Soignon Tomme de Chevre

(Semi-hard cheese of goat milk; fine, expressive taste; fatness 45%)

270 CZK

★ ★ ★ ★

Beaufort Entremont

(Cheese made of unpasteurized cow milk, which incubates in cold and wet caves in Savoy mountains; it has got a fine taste and clear nut and caramel smell; fatness 50%)

270 CZK

All the cheeses are served with walnuts and red wine grapes

270 CZK



Desserts

(All the desserts are made of cane sugar)

Strawberry cappuccino

with sauer cream and vanilla mousse

180 CZK

★ ★ ★ ★

Chocolate – truffle cake

stuffed with marinated cherries

250 CZK

★ ★ ★ ★

Parfait of fresh figs

on the fruit mirror, served with vanilla mousse

200 CZK

★ ★ ★ ★

Warm Parisian pie

with golden apples on the fruit mirror

160 CZK

★ ★ ★ ★

Tiramisu „Villa Voyta“

with chocolate Fladry

170 CZK

★ ★ ★ ★

Honey-dew melon stuffe

with homemade sorbet with wine tear

180 CZK

★ ★ ★ ★

Dried plums marinated

in Armagnac vinaigrette with caramel sauce, lemon sorbet and fresh pistachios

180 CZK



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