

More than just a hotel restaurant.

Ristorante Il Giardino Toscano brings cuisine of Tuscany in Prague. Fresh and original.

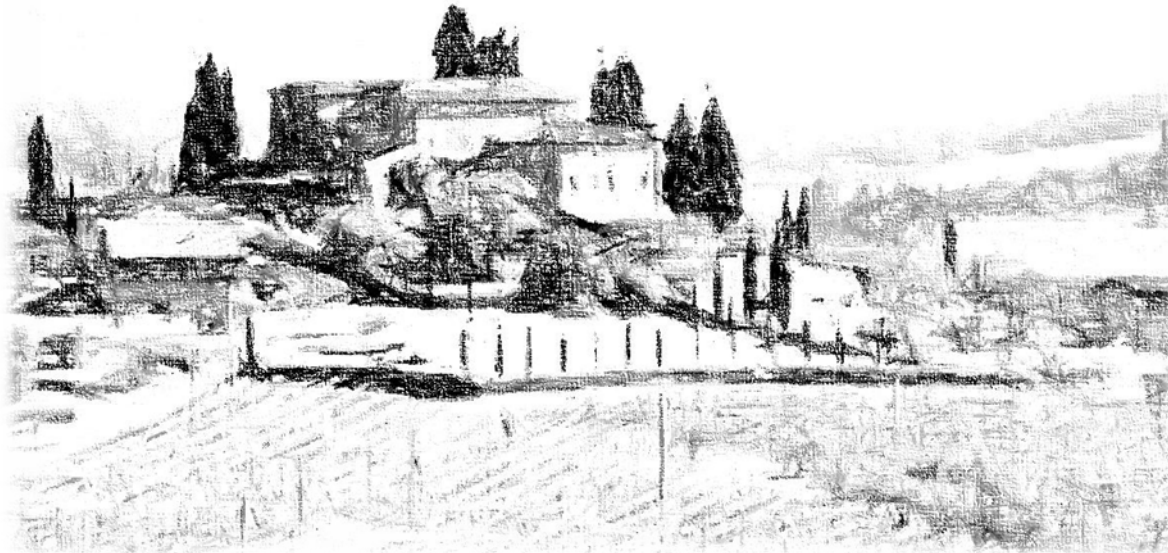


Chef Daniel Bukowski has experienced regional cuisine as well as great wines during his visits to Tuscany and feels obliged to bring that local authentic taste to you. Besides this, he frequently hosts regional chefs, who cook for you here and enriches our menu again and again with their specialties. In our kitchen works a great team of cooks, motivated by this cooperation.

Daniel frequently and carefully picks freshest ingredients and wines from farmers and wine producers of Pisa, Florence and Bolgheri and brings them into our fridge.

Enjoy the passion, our cooks create their meals with, all the authentic, that happen in this Italian region.

Thanks to this the Ristorante Il Giardino Toscano is so unique in Prague.



ANTIPASTI

CZK / EUR

Bruschette con Fungo di ostrica e salvia

Bruschette with ragout of oyster mushroom with sage

250,- / 10

Tartare di tonno con tonno affumicato

Tuna tartar with pistachios, smoked tuna slices

360,- / 15

Il piatto Salumi di Cinta Senese

Selection of dried meat from Cinta Senese Tuscan pig

360,- / 15

Prosciutto Crudo con osso di Cinta Senese stagionato 24 mesi

Prosciutto of Cinta Senese Tuscan pig

50gr / 125,- / 5

Carpaccio di manzo Chianina

Beef carpaccio off Chianina beef



320,- / 13

La caprese del "Giardino"

Buffalo mozzarella with tomatoes in three ways

270,- / 10

L'insalata di spinaci con le erbe

Leaves of young spinach, rocket, half-dried tomatoes, olives, fresh herbs and lemon dressing

210,- / 8

La selezione di formaggio (selection of 4 kinds up to daily offer)

Formaggio blu Notte, Formaggio blu del Montefeltro, Formaggio Cerato di Mucca, Pecorino Fossa Abbondanza, Pecorino Stravecchio

230,- / 9

SOUPS

La minestrone con Cavolo nero

Vegetable soup with italian cabbage, pasta and pecorino

150,- / 6

La zuppa con frutti di mare

Creamy soup with mussels, octopus and fish fillet

190,- / 7

RISOTTO AND PASTA

Il risotto croccante con Burrata

Crispy risotto Acquerello with sauce of Burrata cheese and saffron

390,- / 15

Il risotto Verde

Risotto with spinach, gorgonzola, pine nuts, pancetta and mint

370,- / 15

To our home-made bread and our antipasti we serve an Extra virgin olive oil produced in family owned iToscani winery in region of Toscana



Product individually shipped from region of Tuscany, limited availability

RISOTTO AND PASTA

CZK / EUR

Le paccheri di pasta Mancini al ragù di cinghiale

Paccheri with wild boar ragout on red wine

370,- / 15

Gli spaghetti di pasta Mancini alle vongole veraci

Spaghettoni with fresh clams, garlic and pepperoncini

380,- / 15

Gli spaghetti alla Parmigiana flambè (min. for 2 persons)

Spaghettoni with mushrooms flambéed in parmesan wheel

price for 1 person / 450,- / 18

FISH & SEAFOOD

Il pesce fresco

Daily offer of fresh fish or seafood

price up to daily offer

Cacciucco

Traditional meal of seafood and tomatoes

890,- / 35

MEAT

Il filetto di manzo

Beef sirloin steak

690,- / 28

Il filetto di capriola con purea di rapa bianca

Steak of roe deer with parsnip purée and roasted vegetable

790,- / 31

Le costolette d'agnello

Lamb chops, young spinach leaves, wild olives, roasted aubergine purée

790,- / 31

Petto d'anatra

Duck breast

650,- / 25

We offer side dishes up to daily offer with fish, seafood and meat.

To our home-made bread and our antipasti we serve an Extra virgin olive oil produced in family owned La Regola winery in region of Toscana

Dear Guests, informations on allergens, contained in our meals, will be given by our restaurant staff upon your request.

WINES OF TUSCANY REGION

SPARKLING

		0,15l	0,75l	/ EUR
2016 Lolí /Syrah/	Oliviero Toscani			690,- / 27
<i>Fresh, red fruits, well balanced and intense wine</i>				

WHITE

2015 Phylika /Vermentino/	Tenuta Poggiorosso, Populoni	120,-	580,-	/ 23
<i>Fruity, medium body, green apple and gentle acidity</i>				
2016 Le Prode /Vermentino/	La Regola, Ripabella		560,-	/ 22
<i>Yellow-gold colour, fresh and fruity</i>				
2015 Feronia /Vionier/	Tenuta Poggiorosso, Populonia	135,-	670,-	/ 26
<i>Full body, tropical fruit, long finish</i>				
2012 Vernaccia di San Gimignano	Palagetto		690,-	/ 27
<i>Full body, juicy, fruit and herbs notes, long finish</i>				

RED

2016 iToscani /Syrah, Teroldego/	Oliviero Toscani		820,-	/ 33
<i>Full body, dark fruits, touch of spiciness</i>				
2013 OT /Syrah, CF, Petit Verdot/	Oliviero Toscani		990,-	/ 39,5
<i>Full body, exotic spice and sweet fruit aroma</i>				
2013 Vallino IGT /CS, Sangiovese, Syrah/	La Regola, Ripabella		720,-	/ 28
<i>Red and black fruit, medium-full body, balanced acidity</i>				
2011 La Regola /CF, Merlot, Petit Verdot/	La Regola, Ripabella		900,-	/ 35
<i>Full body, round tannins, blackberries and vanilla notes</i>				
2013 Chianti /Sangiovese/	Mannucci Droandi	150,-	720,-	/ 28
<i>Medium-full body, higher tannins, red fruit and plum notes, long</i>				
2014 Fufluna /CS, CF, Merlot, Syrah/	Tenuta Poggiorosso, Populonia	125,-	600,-	/ 24
<i>Fresh, medium body, blackberries and spice</i>				
2015 Tages /Sangiovese, Merlot/	Tenuta Poggiorosso, Populonia		710,-	/ 28
<i>Sangiovese's red fruit and Merlot's full body and rounded tannins</i>				
2014 Velthune /CS/	Tenuta Poggiorosso, Populonia		960,-	/ 38
<i>Juicy taste of blackberry, mint and cedar wood</i>				
2015 Erubesco /Merlot, CF /	Villanoviana, Bolgheri	125,-	600,-	/ 24
<i>Intense ruby-orange colour, grass notes with berry finish</i>				
2015 Imeneo /Merlot, CS/	Villanoviana, Bolgheri		760,-	/ 30
<i>Fresh acidity, mellow flavour of vanilla and red fruit</i>				
2011 Brunello di Montalcino /Sangiovese/	Tenute Niccolai		1.300,-	/ 51
<i>A legend with red fruit, exotic fruit and firm body</i>				
2015 Sassicaia /CS, CF/	Tenuta San Guido, Bolgheri		4.900,-	/ 192
<i>Big wine from the best vineyards of Bolgheri, blackberries and long finish</i>				