

CHRISTMAS MENU

24. 12. 2023

AMUSE BOUCHE

Topinambur Macchiato with Black Winter Truffle

SOUP

Christmas Fish Soup, Butter Croutons from Sourded Bread

STARTER

Potato Ravioli, Mushrooms Ragout, Mushroom Espuma

MAIN COURSE

Fried Fillet of Carp, Home Made Potato Salad, Pickled Vegetables

or

Duck Breast Magret, Homemade Poppy Seeds Sweet - Roll Purée, Salted Caramel, Plums, Duck Jus

DESSERT

Apple Tart, Cider Caramel, Cinnamon Ice Cream Christmas Eggnog 40 ml Christmas Cookies 100 g

DRINKS

Sparkling, Still Water, Coffee or Tea

Menu price per person 2,200 CZK



NEW YEAR'S EVE MENU

31. 12. 2023 | 6 p.m. - 1 a.m.

PRICE PER PERSON 6.600 CZK INCLUDES:

Glass of Champagne 0,1 I

Midnight toast on the roof top terrace bar with bottle of Champagne 0,375 I for two persons

SIX COURSE DEGUSTATION MENU

Fresh Oysters Fine de Claire, Shallot Vinaigrette, Tarragon

Deer Loin, Juniper Mayonnaise, Fried Curl, Brioche

Lobster Fricassee, Lobster Bisque, Pumpkin, Potatoe Crumble

Forget Brimont Champagne & Madagascar Vanilla Bean

Pik Roasted, Sliced Beef Tenderloin, Sasify, Fresh Winter Truffle, Foie Gras Sauce

Spicy Brownies, Yogurt, Banana Cremaux, Fried Banana Ice Cream

MIDNIGHT FINGER FOODS

Smoked Fish, Caviar, Fresh Dill Beef, Celery with Apples, Sour Mustard Cheese, Semi-Dried Tomatoes, Nuts

BEVERAGE

Unlimited consumtion during the NYE evening:
draught beer, soft drinks selection, sparkling or still water, coffee or tea

WHITE WINE

Chablis AOC, Domaine J. Garnier & Fils, Bourgogne Grüner Veltliner Bromberg, Weingut Stefan Bauer, Wagram

RED WINE

Chianti Classico, Castello di Verrazzano, Docg, Tuscany Bishop's Leap Pinot Noir, Saint Clair Family Estate, Marlborough

LIVE MUSIC - DUO GLOW | NYE DECORATION | VAT AND SERVICE CHARGE