



Banquet No. 1 – 900 CZK per person

Cold buffet

Salad niçoise

Canapés with marinated salmon

Baked pepper mousse

Slices of marinated pork belly

Marinated beetroot with smoked trout

Chicken liver pâté

Warm dishes

Larded pork roast with mustard sauce

Baked salmon with citrus fruits and herbs, herb sauce

Flank steak with pepper sauce

Chicken quesadillas with cheddar

Baked shrimps with aglio e olio sauce

Spinach lasagne

Side dishes

Blanched vegetables with ginger and coriander

Vegetable rice

Grenaille potatoes

Bread

(ciabatta, white yeast bread, wheat-rye baguettes, and bread rolls)

Desserts

White chocolate mousse with raspberries

Lime flummery with orange sugar

Vanilla panna cotta with blueberries

Fresh decorated fruits

Meals per one person include 150 g of cold starters, 250 g of warm dishes, and 150 g of side dishes.

Minimum of 40 persons.



Banquet No. 2 – 1,250 CZK per person

Cold buffet

Smoked beef tongue parfait

Marinated cucumber with horseradish crème fraîche

Canapés with roast beef

Marinated salmon with oranges

Venison pâté with blackberry chutney

Octopus carpaccio

Greek salad

Warm dishes

Roasted shrimps with garlic and coriander, cocktail sauce

Mussels in wine with shallots

Marinated chicken breasts with tomato salsa

Turkey breasts with carrot and green beans, herb sauce

Sliced pork tenderloin with boletus mushroom sauce

Beef ribs sous-vide, cucumber, horseradish

Side dishes

Home-made potato pancakes

Grilled vegetables

Jasmine rice

Mashed potatoes with roasted onion and bacon

Desserts

Fresh decorated fruits

Chocolate crème brûlée

Strawberry panna cotta with mint cream

Apricot flummery with cocoa streusel

Meals per one person include 150 g of cold starters, 250 g of warm dishes, and 150 g of side dishes.

Minimum of 50 persons.



Banquet No. 3 – 1,400 CZK per person

Cold buffet

Caprese salad with basil pesto

Canapés with avocado

Spinach rolls with cucumber

Duck liver pâté with cranberries

Bream galantine with carrot farce

Roast beef with aglio e olio sauce

Caviar cups

Salad niçoise

Warm dishes

Rib eye with roasted meadow mushrooms

Sliced flank steak with pepper sauce

Duck breasts with rosehip sauce

Strasbourg stuffed duck

Chicken roulade with stuffing and almonds

Veal roast with grilled parsnips and garlic

Pork neck larded with bacon and rosemary

Baked salmon with citrus fruits and herbs

Side dishes

Rice with vegetables, blanched vegetables, grenaille potatoes, mashed potatoes, bread

Desserts

Raspberry squares

Mini tiramisu

Crème brûlée

Panna cotta

Chocolate mousse

Fresh fruits

Meals per one person include 150 g of cold starters, 250 g of warm dishes, and 150 g of side dishes. Minimum of 50 persons.