



FESTIVE MENU 2020

WEDDING MENU 1 – 550 CZK per person

Ham carpaccio with horseradish espuma and cucumber gel
Beef consommé with liver dumplings and home-made noodles
Sirloin steak in cream sauce with Carlsbad dumplings
Apple strudel with home-made vanilla ice cream and honey foam

FESTIVE MENU 2 – 650 CZK per person

Potato gnocchi with smoked turkey breast, carrot purée, spring onion mousse, home-made bread
Creamy chicken soup with offal, julienne vegetables, and home-made noodles
Duck breast with vegetable ragout, home-made potato rösti
Orange panna cotta with fresh fruits, cocoa streusel, and vanilla ice cream

FESTIVE MENU CZK 3 – 750 CZK per person

Smoked duck breast with plum chutney, bacon espuma, and home-made bread
Creamy garlic soup with roasted farmer's bacon and butter croutons
Pork tenderloin with demi-glace sauce, broccoli and carrot in butter, potato pudding
Semolina flummery with orange ice cream, honey mousse, and aerated chocolate

FESTIVE MENU 4 – 850 CZK per person

Marinated salmon with pak choi salad, avocado purée, pineapple sauce with chilli, home-made bread
Asparagus cream with quail egg
Fallow deer back with gingerbread sauce, parsley potatoes, and roasted carrot
Chocolate brownies with white chocolate mousse and raspberry sauce



FESTIVE MENU 5 – 920 CZK per person

Duck liver foie gras with apple mousse, caramelized pear, and home-made bread

Beef consommé, liver dumplings, julienne vegetables, home-made noodles

Beef Wellington, baked potatoes

Blueberry mousse with vanilla foam, hazelnut ice cream, and macaron

VEGAN FESTIVE MENU – 450 CZK per person

Marinated beetroot with salad

Celery cream soup with coconut milk

Tagliatelle with dried tomato pesto

Fruit smoothie with vegetable cream

VEGETARIAN FESTIVE MENU – 450 CZK per person

Salad with goat cheese

Chestnut cream soup

Roasted pumpkin spätzle with shallot, cherry tomatoes, and sheep cheese

Chocolate brownies with white chocolate mousse and raspberry sauce