



## **Banquets**

### **Banquet no. 1 - CZK 900 per person**

#### **Cold buffet**

Nicoise salad  
Skewer with cherry tomatoes, mozzarella and basil pesto  
Cheese pralines  
Smoked salmon with honey-mustard dressing  
Parma ham with honey melon  
Caviar cups

#### **Warm buffet**

Pork rolls with green asparagus  
Poached salmon with herb dip  
Roe deer on rose hip sauce  
Chicken breast marinated in red curry  
Shrimp satay

#### **Side dishes**

Home-made olive focaccia  
Carlsbad dumplings  
Parsley grenaille potatoes  
Grilled vegetables

#### **Desserts**

Bowl of decorated fruit  
Mint cream with lemon foam  
Mini panna cotta  
Mini chocolate foam with forest fruit reduction

The 1-person calculation includes 150 g of cold starters, 250 g of warm buffet meals,  
150 g of side dishes.  
Minimum 40 persons.



## **Banquet no. 2 - CZK 1,250 per person**

### **Cold buffet**

Beetroot carpaccio with rucola and pine nuts  
Gravad lax salmon on iceberg lettuce  
English roast beef with pickled asparagus  
Cheese platter of Czech and French cheeses with fig chutney  
Venison pate wrapped in bacon with orange chutney  
Grilled shrimp with mango chutney  
Greek salad

### **Warm buffet**

Shrimp satay  
Chicken breast marinated in tandoori spice  
Sea eel on tomato ragout  
Pork medallions with boletus mushroom sauce  
Filled duck breasts larded with prunes roasted in port wine  
Beef sirloin in herb crust with asparagus

### **Side dishes**

Home-made olive focaccia  
Home-made potato pancakes  
Grilled vegetables  
Roasted herb potatoes  
Parsley gnocchi

### **Desserts**

Decorated bowl of fresh fruit  
Mini Tiramisu  
Mini strawberry cheesecake  
Cream panna cotta with forest fruits reduction

The 1-person calculation includes 150 g of cold starters, 250 g of warm buffet meals,  
150 g of side dishes.  
Minimum 50 persons.



## **Banquet no. 3 - CZK 1,400 per person**

### **Cold buffet**

Shrimp mini-cocktail  
Skewer with cherry tomatoes, mozzarella and basil pesto  
Cucumber roll with smoked salmon  
Parma ham with honey melon  
Selection of Czech and French cheeses with fig chutney  
Chicken galantine with mushroom ragout  
English pink roast beef with aioli sauce  
Nicoise salad

### **Warm buffet**

Boar roll in rose hip sauce  
Fillet beef sirloin marinated in Dijon mustard  
Roasted bacon in hoi-sin sauce  
Grilled gilthead seabream with fresh herbs  
Fillet duck breast with dried plums in port wine  
Chicken steak in red curry marinade  
Pork tenderloin in Burgundy sauce  
Poached salmon with herb dip

### **Side dishes**

Home-made olive focaccia  
Jasmine rice  
Potato pancakes  
Grenaille potatoes  
Grilled vegetables  
Potato puree

### **Desserts**

Fruit bowl  
Mini Tiramisu  
Mini panna cotta  
Mini chocolate foam with forest fruit reduction

The 1-person calculation includes 150 g of cold starters, 250 g of warm buffet meals,  
150 g of side dishes.  
Minimum 50 persons.