DECEMBER 25

CHRISTMAS DAY LUNCH

Amuse bouche

✦

Roast Beef

sauce gribiche · crispy potato julienne · horseradish

✦

Roasted Duck Breast

spiced jus · red cabbage purée · marinated quince · grilled Brussels sprouts

✦

Chocolate Mousse

coffee cream · hazelnut ice cream · crumble

✦

Petit fours

1750 CZK

WINE PAIRING 890 CZK

DECEMBER 25

CHRISTMAS DAY
VEGAN LUNCH

Amuse bouche

✦

Creamy Celeriac Soup

pickled celeriac · marinated quince · croutons

✦

Grilled Savoy Cabbage

onion consommé · parsnip cream · pickled mushrooms
crispy shallots · black truffle

✦

Gugelhupf

orange · chocolate · marzipan ice cream

✦

Petit fours

1590 CZK
WINE PAIRING 890 CZK

DECEMBER 25

CHRISTMAS DAY DINNER

Amuse bouche

✦

Roast Beef

sauce gribiche · crispy potato julienne · horseradish

✦

Creamy Fish Velouté

lovage · lightly smoked char · root vegetables

✦

Roasted Duck Breast

spiced jus · red cabbage purée · marinated quince · grilled Brussels sprouts

✦

Grapefruit Sorbet

✦

Chocolate Mousse

coffee cream · hazelnut ice cream · crumble

✦

Petit fours

OPTIONAL ADDITIONAL COURSE

Escargots au Gratin

baguette

6 pcs · CZK 325

12 pcs · CZK 550

3290 CZK

WINE PAIRING 1290 CZK

DECEMBER 25

CHRISTMAS DAY
VEGAN DINNER

Amuse bouche

✦

Creamy Celeriac Soup

pickled celeriac · marinated quince · croutons

✦

Beetroot Tartare

lovage mayonnaise · lemon gel · rye bread crumble

✦

Grilled Savoy Cabbage

onion consommé · parsnip cream · pickled mushrooms
crispy shallots · black truffle

✦

Grapefruit Sorbet

✦

Gugelhupf

orange · chocolate · marzipan ice cream

✦

Petit fours

3290 CZK
WINE PAIRING 1290 CZK