

Coffee Breaks

Basic

- 1 Brewed coffee with milk, or tea with lemon
 - 1 Selection of soft drinks
- 80 CZK**

Conference

- 1 Brewed coffee with milk, or tea with lemon
- 1 Selection of soft drinks

Choose one of:

- a) 2 tarts (curd cheese, apricot)
- 2 bread buns with plum jam and curd cheese
- 2 Rolls with nuts and poppyseeds
- 2 Mini rolls filled with mozzarella and dry-cured ham
- 2 Sandwiches with sliced chicken and vegetables
- 2 Baguettes filled with cheese and ham

130 CZK

Business

- 1 Brewed coffee with milk, or tea with lemon
- 1 Selection of soft drinks

Choose two of:

- a) 2 tarts (curd cheese, apricot)
- 2 bread buns with plum jam and curd cheese
- 2 Rolls with nuts and poppyseeds
- 2 Mini rolls filled with mozzarella and dry-cured ham
- 2 Sandwiches with sliced chicken and vegetables
- 2 Baguettes filled with cheese and ham

180 CZK

Sandwich and a salad

- 1 Brewed coffee with milk, or tea with lemon
- 1 Selection of soft drinks
- Tomato slices with Buffalo mozzarella and green pesto
- Green lettuce leaves with chicken slices, capers and parmesan
- Greek Salad with olives and Fetaki cheese

Choose one of:

- a) 2 Mini rolls filled with mozzarella and dry-cured ham
- 2 Sliced chicken and vegetable sandwiches
- 2 Baguettes filled with cheese and ham

220 CZK

Welcome cocktail

Welcome cocktail

Choose one of:

- 1 Glass of Prosecco
- &
- 1 Glass of Bohemia Sekt Brut
- &
- 1 Glass of Karlovy Vary Becherovka
- &
- 1 Glass of Kir Royal

Choose one of:

- 2 Marinated giant green and black olives
- &
- 1 Canapé with dry-cured ham and melon
- 1 Canapé with marinated salmon and fresh cream
- &
- 1 Roquefort with grapes
- 1 Camembert with walnuts
- &
- 2 Belgian pralines

140 CZK

Canapés

Cold

- Marinated/smoked salmon and a fresh cream
- Tuna tataki, Grenaille and dill cream
- Beef bresaola, jumbo caper and baked pastry stick
- Black Forest ham, marinated melon and Dijon cream
- English roast beef, green asparagus and horseradish

Hot

- Black tiger prawn, lemon butter and roast courgette/zucchini
- Salmon trout, herb cream and rye bread
- Zander roll with crayfish tail and baked yeast pancake
- Duck breast confit, celery and Canadian cranberries
- Italian pork belly, corn chicken foam and roast carrot

Sweet

- White chocolate praline
- Dark chocolate praline
- Two-colour chocolate nougat and raspberries
- Tahitian vanilla muffin, chocolate nougat mousse and broken chocolate
- Baked Belgian chocolate, white yoghurt mousse and pineapple jelly

á 40,-CZK

MENU

Choose your menu by selecting from the following:

Starters:

Duck or pork pâté, pumpkin seeds and black cherry jam
Chicken terrine with leek and sour cream dip
Prague ham, fresh horseradish mousse and cucumber jelly
Bitter and sweet lettuce leaves with orange segments and almonds
Tomato slices with mozzarella and green pesto
Vegetable tartare with salty cheese and olives

Soups:

Cream of Wild Mushroom

Chicken broth with meat, vegetables and noodles
Beef broth with liver dumplings, vegetables and noodles
Kulajda porcini mushroom and potato soup with dill
Potato soup with chanterelle mushrooms
Cabbage soup with sausage

Main courses:

Turkey breast sauté with vegetable sprouts and leek, boiled rice
Butter-roast chicken, stewed carrot, boiled potato with parsley
Pork or chicken schnitzel, Viennese potato salad
Butter-roast trout with fresh thyme, boiled potato with parsley
Herb-roast fillet of bass, grilled vegetables and baby potatoes, shallot sauce
Grilled chicken breast with thyme, crushed potatoes with onion, vegetable ragout with cream

Traditional Czech cuisine:

Beef sirloin in cream sauce, Carlsbad dumplings and cranberry
Stewed beef goulash, roast potato pancakes or bread dumplings, crispy onions
Country-roast pork neck, stewed spinach, potato dumplings filled with smoked meat and roast onion
Roast duck with apple, stewed white and red sauerkraut, potato dumplings

Vegetarian :

Aubergine/eggplant lasagne au gratin with cheese and rocket salad
Grilled Tuscan vegetables with cheese and roast potatoes

Desserts:

Crisp apple tart
Baked pancake with jam
Curd cheese tart
Fresh fruit salad
Vanilla pudding with fruit
Selection of ice-cream with whipped cream

2-course menu 180 CZK/person

3-course menu 220 CZK/person

4-course menu 260 CZK/person

BUFFET

We will price the buffet for you according to number of people and your selection of the following:

Cold starters:

Pork aspic, country yoghurt and carrot
English roast beef and celeriac salad
Goat's cheese mousse and carrot jelly
Venison pâté roast in bacon with a forest fruit sauce
Egg filled with cod liver foam, anchovies and gherkins
Saddle of rabbit in a mild foam and almond crust with onion and plum chutney
Corn chicken galantine with apricots and Cumberland sauce, lentils and walnuts
Spinach flat cake filled with a fresh cream sauce and crayfish tails

Salad bar:

Vegetable crudité's with a selection of creamy dips
White cabbage, apple, walnut and sour cream
Torn lettuce leaves, corn salad and goat cream cheese
Bean salad with ham
Freshly chopped vegetable salad with salty cheese, marinated olives and onion
Beetroot salad with soused herrings and sour cream
Dressings: honey dressing, garlic dressing, herb dressing
Oils: sesame, nut, pumpkin, Extra Virgin olive
Vinegars: selection of fruit vinegars
Comes with: pumpkin – sesame – flax – sunflower seeds, butter-fried white and dark croutons
Antipasti: marinated olives, red onion, sun-dried tomato, onions and mushrooms
Freshly baked mini rolls, baguettes and bread

Soups:

Ore Mountain *Bača* with pork and chilli
Chicken broth with liver dumplings, vegetables and noodles

Main meals:

Stewed beef goulash, Carlsbad dumplings, red onion
Country-roast pork neck, stewed sauerkraut and Czech potato gnocchi
Chicken and pork mini-schnitzels, Viennese potato salad
Baked meatballs in tomato sauce, potato pancakes
Butter-roast Bečov trout fillet, grilled vegetables
Sous-vide pork lung and potato purée
Roast lamb shoulder, stewed spinach and cous-cous
Orange-roast salmon and Italian risotto
Grilled Tuscan vegetables in palm oil
(courgette/zucchini, aubergine/eggplant, bell-pepper)

Roast leg of veal or smoked leg of pork on the bone - sliced in front of guests

Comes with: pickled vegetables, horseradish, selection of mustards

Roast Chuck Roll pork neck or English roast beef - sliced in front of guests

Comes with: pickled vegetables, horseradish, sour cream, selection of mustard

Cheeses:

Czech cheeses

(Eidam, smoked eidam, kamadet, Niva, Blatenské zlato)

French cheeses

(Brie, Fourme d'Ambert, Reblochon, Comte extra alt)

Comes with: baked pastry sticks, orange chutney, plum chutney, grapes, walnuts

Mini-desserts:

Cream roll and whipped egg custard

Caramel choux buns

Choux buns with vanilla cream

Punch slices

Coffee slices

Baked coconut and currant jam

Meringues

Liqueur cone buns

Marshmallow buns

Marzipan potato

Cakes:

Carrot cake with lemon icing

Black Forest Gateau

Apple cake

Curd cheese cake

Poppyseed cake

Fruit cake

Sweet dumplings:

Boiled dumplings filled with chocolate nougat or strawberries

Served with: grated curd cheese, sour cream, ground poppyseeds, grated gingerbread, roast breadcrumbs, melted butter, icing sugar

Pancakes:

Baked pancakes

Served with: strawberry sauce, apple sauce, apricot jam, forest fruit jam, maple syrup, sour cream, whipped cream, chocolate topping, caramel, icing sugar

Freshly chopped seasonal fruit

Ice-cream:

Sorbets and ice-cream

Served with: crushed nuts, crushed fruit, chocolate, caramel

We can prepare a Buffet for you for 50 or more people.