

# *Christmas 2024*

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## *Christmas Menu 1*

### *Welcome Drink*

Moët & Chandon Garden Spritz

### *Amuse Bouche*

Chef's surprise

### *Cold Appetizer*

Venison pâté, pickled onions, smoked almonds

### *Soup*

Slow-pulled beef broth with liver dumplings

### *Main Course*

Stuffed turkey legs, baked grenaille potatoes, cream mushrooms

### *Dessert*

Mozart mousse with nougat, chocolate & pistachios *or* Fruit sorbet

### *Digestive*

“Fleret” traditional Czech pear brandy *or* “Šaler” fortified wine

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### *Price:*

€195 / per person / 24.12.2024

€165 / per person / 25.12.2024

# *Christmas Menu 2*

## *Welcome Drink*

Moët & Chandon Garden Spritz

## *Amuse Bouche*

Chef's surprise

## *Cold Appetizer*

Venison pâté, pickled onions, smoked almonds

## *Soup*

Traditional Kulajda soup with mushrooms and quail egg

## *Main Course*

Swordfish fillet, potato salad espuma, root vegetables

## *Dessert*

Christmas Red Velvet or Fruit Sorbet

## *Digestive*

“Fleret” traditional Czech pear brandy *or* “Šaler” fortified wine



## *Price:*

€195 / per person / 24.12.2024

€165 / per person / 25.12.2024

# *Vegetarian Menu*

## *Welcome Drink*

Moët & Chandon Garden Spritz

## *Amuse Bouche*

Chef's surprise

## *Cold Appetizer*

Smoked grilled avocado guacamole & corn tortilla

## *Soup*

Vegetable soup with quail egg

## *Main Course*

Chanterelle ragout, creamy potatoes au gratin

## *Dessert*

Christmas Red Velvet or Fruit Sorbet

## *Digestive*

“Fleret” traditional Czech pear brandy *or* “Šaler” fortified wine



## *Price:*

€195 / per person / 24.12.2024

€165 / per person / 25.12.2024