



Christmas Eve menu 24.12.2024
Price EUR 90 / person without drinks

Couvert

Selection of herb and cream butter with homemade pastry

Amuse bouche

Butter pâté with fine herring salad and apples

Cold starters

150g *Salmon tartar served with quail egg and salmon caviar*

150g *Variations of venison pate served with rucola salad and Cumberland sauce*

Soups

Traditional Czech Christmas fish soup with butter croutons

Beef consommé with liver gnocchi, julienne vegetables and homemade noodles

Main courses

200g *Boneless fried carp „Třeboň style“ served with traditional potato salad*

200g *Norwegian salmon fillet served with Mediterranean vegetables*

200g *Veal cheeks in wine sauce served with cabbage and mashed herb potatoes*

200g *Fried Savoyard cutlets from pork tenderloin served with herb puree and Christmas vegetable salad*

Desserts

Chocolate fondant with raspberries, vanilla ice cream and whipped cream

Homemade apple strudel with nuts and vanilla sauce

Variations of Christmas cookies