

# CONFERENCE MENU SELECT FROM THREE MAIN COURSES IN THE MORNING

310 CZK including VAT per person (on order 7 days in advance)





### MENU 1

#### SOUP

Beef broth with meat, noodles and vegetables

### MAIN COURSE

150 g Fried tenderloin slices with garlic, homemade potato salad with light mayonnaise

Or

150 g Kung pao chicken with rice

OI

Aubergine stuffed with vegetables and roasted with mozzarella

#### DESSERT

Creme caramel with stewed pears



### MENU 2

### SOUP

Creamy garlic soup with strips of fried bacon

### MAIN COURSE

150 g Chicken cordon bleu, mashed potatoes with onion

Or

150 g Grilled sea bass, braised leeks with cream, boiled potatoes

Or

Carnaroli rice risotto with spinach and parmesan cheese

### DESSERT

Fresh fruit salad with yoghurt and honey











### SOUP

Tomato soup with roasted vegetables and sour cream

### MAIN COURSE

150 g Chicken breast stuffed with sun-dried tomatoes and sage, bulgur and quinoa with vegetables

150 g Sea cod with lemon pepper, mashed potatoes with basil pesto

150 g Grilled Cypriot halloumi cheese, roasted vegetables, baked potatoes

Panna cotta with raspberry glaze



### MENU 4

### SOUP

Homemade chicken soup with noodles and vegetables

### MAIN COURSE

150 g Pork chops with pepper sauce, steak fries

150 g Sea cod in teriyaki sauce, rice with vegetables

Tagliatelle with cheese sauce, roasted courgette and dried tomatoes

### DESSERT

Two scoops of ice cream with whipped cream menu











### SOUP

Clear vegetable soup with chickpeas

### MAIN COURSE

150 g Lightly spicy Svratka sauté of pork tenderloin with vegetables and mushrooms, homemade potato pancakes

150 g Fried sea cod fillet in sesame seeds, potato puree with young peas and lime

Parmesan risotto from Carnaroli rice with pumpkin and dried tomatoes

#### **DESSERT**

Vanilla cream with biscuit and fresh fruit



### MENU 6

### SOUP

Pumpkin soup with sour cream and bread croutons

### MAIN COURSE

150 g Pork tenderloin medallions with roasted tomatoes and arugula, cream potatoes with parmesan

150 g Sea cod roasted with rosemary, Béarnaise sauce, mashed potatoes

Spaghetti aglio, olio, peperoncino

### DESSERT

Whipped mascarpone with spicy stewed apples









### MENU 7

### SOUP

Spinach soup with Celestine noodles from an egg omelette

### MAIN STAIRS

150 g Chicken breast baked in bacon slices, roasted peppers and onions, potato rösti

01

150 g Beef sirloin in creamy sauce and dumplings

Or

Homemade gnocchi with a creamy ragout of mushrooms and chanterelles

### DESSERT

Homemade apple pie with whipped cream

\*\*\*

FOR DINNER, SOUP CAN BE REPLACED WITH A COLD STARTER
WEIGHT OF MEAT CAN BE INCREASED TO 200 g (for an additional cost of 45 CZK)
CONFERENCE MENU CAN BE EXTENDED WITH A COLD STARTER OR SALAD
(for an additional cost of 45 CZK)











### COLD STARTERS

Cheese roll with herb cream cheese and olives Ham in aspic with vegetables
Tomatoes stuffed with spicy cheese salad
Tramezzini Italian bread with crab salad
Peppers stuffed with meat, vegetables and chili
Cucumber with Liptov spread
(sheep cheese, pepper, onion) and egg

Ham roll with chicken mayonnaise Homemade pate wrapped in bacon Cheese mousse with capers slices of spicy chorizo sausage Fish terrine with prawns

#### SALADS

Small mixed salad
Tomato salad with spring onion
Cucumber salad with melon
Green salad with yoghurt dressing
Mixed salad with Chinese cabbage

Cabbage salad with corn Carrot salad with apples Vegetable salad with red lentils Lettuce with fennel and orange

### \*\*\*

### OTHER OPTIONS FOR SELECTION

### SOUPS

Moravian onion soup
Beef broth with vegetable and herbal noodles from pancake batter
Cream soup from spring vegetables
Potato soup with roasted mushrooms and leek
Broccoli cream soup with white bread croutons
Creamy pea soup with white bread croutons
Goulash soup
Clear lentil soup with vegetables
Cabbage soup with potatoes and sausage











### MAIN COURSES

L50 g	Grilled pork chops in a spicy honey marinade, baked potatoes with olives and tomatoes
L50 g	Grilled pork chops with spicy sauce from red beans, spicy jacket potatoes
L50 g	Fried slices of chicken breast in herbs and bread crumbs, homemade potato salad with light mayonnaise
L50 g	Steak of turkey breast roasted with rosemary, baked potatoes with cherry tomatoes and black olives
L50 g	Chicken pieces with vegetables in corn bread, French fries
L50 g	Medallions of chicken breast au gratin with ham and cheese, steak fries
L50 g	Sea cod on the gril, Provençal ratatouille, baked potato slices
L50 g	Trout fillets wrapped with vegetables and herb sauce, mashed potatoes
	Penne pasta with Bologna ragout and parmesan
	Homemade gnocchi with a turkey, vegetable, thyme and parmesan ragout
	Large vegetable salad with fried chicken slices

### VEGETARIAN MAIN COURSES

Homemade gnocchi with spinach and gorgonzola
Linguine pasta with roasted cherry tomatoes and parmesan
Steamed broccoli, Mornay sauce, boiled potatoes with butter
Grilled vegetables (courgette, aubergine, peppers, onions, tomatoes, mushrooms) marinated in basil pesto, roasted potatoes with rosemary
Large lunch salad with fried mozzarella

Pasta salad with vegetables and olives with slices of smoked salmon

### **DESSERTS**

Cheese cake with fruit
Tiramisu
Chocolate roulade with whipped cream and eggnog
Cocoa cake with coffee cream
Homemade honey cake with caramel cream
Creamy fruit jelly
Homemade apple strudel with vanilla sauce