

(on order 7 days in advance)

290 CZK including VAT per person





MENU 1

SOUP

Creamy pea soup with white bread croutons

MAIN COURSE

150 g Turkey meat roasted with rosemary, vegetable ratatouille, baked potatoes

DESSERT

Cheesecake with fruit

MENU 2

SOUP

Moravian onion soup with croutons

MAIN COURSE

150 g Roasted pork, braised cabbage, potato dumplings

DESSERT

Homemade apple pie with whipped cream

MENU 3

SOUP

Homemade chicken soup with noodles and vegetables

MAIN COURSE

150 g Pork cheeks braised with marjoram, celery puree, fondant potatoes

DESSERT

Creamy fruit jelly





MENU 4

SOUP

Tomato soup with roasted vegetables and sour cream

MAIN COURSE

150 g Chicken breast roulade with bacon and herbs, rice with vegetables

DESSERT

Cocoa cake with coffee cream

MENU 5

SOUP

Potato soup with roasted mushrooms and leek

MAIN COURSE

150 g Slightly spicy beef stew with onions and sausage, bacon dumplings

DESSERT

Homemade honey cake with caramel cream

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MENU 6

SOUP

Beef broth with meat, noodles and vegetables

MAIN COURSE

150 g Beef breast braised in red wine, potato croquettes with shallots

DESSERT

Chocolate roulade with whipped cream and eggnog





MENU 7

SOUP

Creamy soup from spring vegetables

MAIN COURSE

150 g Sea cod with rosemary, salsa verde, bulgur and quinoa with vegetables

DESSERT

Coconut roll with vanilla cream and fruit

MENU 8

SOUP

Clear vegetable soup with chickpeas

MAIN COURSE

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

DESSERT

Tiramisu

MENU 9 I VEGETARIAN

SOUP

Cauliflower soup with white bread croutons

MAIN COURSE

Carnaroli rice risotto with spinach and parmesan cheese

DESSERT

Cheesecake with fruit



MENU 10 | Gluten-free

SOUP

Beef broth with vegetables and Celestine noodles

MAIN COURSE

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

DESSERT

Fresh fruit salad with yoghurt and honey

FOR DINNER, SOUP CAN BE REPLACED BY 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, onion, pepper) 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

CONFERENCE SET MENU

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

Beef broth with vegetable and herb noodles from pancake batter Spinach soup with Celestine noodles from an egg omelette Creamy garlic soup with noodles and fried bacon Pumpkin soup with sour cream and croutons Goulash soup Clear lentil soup with vegetables Cabbage soup with potatoes and sausage







MAIN COURSES

- 150 g Grilled pork chops in a spicy honey marinade, baked potatoes with olives and tomatoes
- 150 g Grilled pork chops with spicy sauce from red beans, spicy jacket potatoes
- 150 g Fried slices of chicken breast in herbs and bread crumbs, homemade potato salad with light mayonnaise
- 150 a Steak of turkey breast roasted with rosemary, baked potatoes with cherry tomatoes and black olives
- 150 g Chicken slices with vegetables in cornbread, French fries
- 150 g Medallions of chicken breast au gratin with ham and cheese, steak fries
- 150 g Salmon, grilled Provençal ratatouille, baked potato slices
- 150 g Trout fillets wrapped with vegetables and herb sauce, mashed potatoes

Penne pasta with Bologna ragout and parmesan

Homemade gnocchi with turkey, vegetable, thyme and parmesan ragout

Large vegetable salad with fried chicken slices

Pasta salad with vegetables and olives with slices of smoked salmon

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

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