

WEDDING MENU 1

420 CZK including VAT per person

APERITIF

ACCORDING TO THE CURRENT OFFER

SELECTION OF SOUPS

Strong homemade beef broth with liver dumplings, vegetables julienne and homemade noodles

01

Chicken soup

with chopped meat, vegetables julienne and herb noodles from pancake batter

SELECTION OF MAIN COURSES

200 g Traditional roast beef in cream sauce with bread dumplings and cranberry dip with whipped cream

Or

200 g Grilled and sliced pork sirloin with a skewer of grilled vegetables, creamy green peppercorn sauce, potatoes au gratin

01

200 g Norwegian salmon steak baked with lemon pepper, puréed cauliflower, sugar snap peas, potato fondant

YOUR OWN WEDDING CAKE



DEAR GUESTS,
PLEASE CHOOSE YOUR MENU
FROM THE WEDDING MENUS LISTED BELOW.

EXAMPLE

1x APERITIF + 1x SOUP + 1x MAIN COURSE







DEAR GUESTS, PLEASE CHOOSE YOUR MENU FROM THE WEDDING MENUS LISTED BELOW.

EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1x MAIN COURSE







520 CZK including VAT per person

APERITIF

ACCORDING TO THE CURRENT OFFER

SELECTION OF STARTERS

Rolls of steamed stuffed Prague ham with horseradish whipped cream and almonds garnished with fresh fruit

Or

Homemade venison paté with shavings of roasted almonds, wrapped in slices of bacon, onion marmalade and cranberry dip with cognac flavouring

SELECTION OF SOUPS

Strong oxtail broth with chopped meat, vegetables julienne and herb noodles from pancake batter

O

Creamy young pea soup with strips of dried ham, sour cream with smoked flavouring and croutons

SELECTION OF MAIN COURSES

200 g Traditional roast beef in cream sauce with bread dumplings and cranberry dip with whipped cream

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200 g Roulade from pork loin with pancetta and herbs, demi-glace, roasted carrot purée and fondant potatoes

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200 g Roasted rabbit leg confit with mustard, sautéed chanterelles and potatoes with spinach

YOUR OWN WEDDING CAKE





DEAR GUESTS, PLEASE CHOOSE YOUR MENU FROM THE WEDDING MENUS LISTED BELOW.

EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1x MAIN COURSE







620 CZK including VAT per person

APERITIE

ACCORDING TO THE CURRENT OFFER

SELECTION OF STARTERS

Homemade smoked rabbit steamed with marinated dried apricots and yoghurt dip with wasabi

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Terrine of smoked rigatoni with foie gras and dried fruit wrapped in Tyrolean speck, pear chutney

SELECTION OF SOUPS

Chicken soup with chopped meat, liver dumplings, vegetables and homemade noodles

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Creamy soup with ham croquettes, herbs and sour cream

SELECTION OF MAIN COURSES

200 g Pork tenderloin in Prague ham with mushrooms, spinach custard and baked potato with spring onion

Or

200 g Duck breast roasted with honey and ginger, celery purée with pesto, courgette cake with pancetta

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200 g Braised veal cheeks with thyme and pumpkin purée, vegetable ragout and red wine sauce

YOUR OWN WEDDING CAKE





DEAR GUESTS, PLEASE CHOOSE YOUR MENU FROM THE WEDDING MENUS LISTED BELOW.





SPECIAL SIX-COURSE WEDDING MENU FROM 30 persons

1 300 CZK including VAT per person

APERITIF

ACCORDING TO THE CURRENT OFFER

AMUSE BOUCHE

Parfait of smoked salmon with grilled tiger shrimp

COLD STARTER

Grated Torchon foie gras with pear and cardamom

SOUP

Fine herb cream with ham croquettes and sour cream

WARM APPETIZER

Grilled St. James scallops wrapped in Parma ham, vegetable bulgur with quinoa

MAIN COURSE

150 g Roulade of veal saddle with bacon and sage roasted in cider, baked apples and parsley purée with pesto

DESSERT

Pineapple ravioli with mascarpone sabayon, sugar, mint and strawberries

YOUR OWN WEDDING CAKEÍ





VEGETARIAN MENU

520 CZK including VAT per person

APERITIF

ACCORDING TO THE CURRENT OFFER

SELECTION OF STARTERS

Slices of grilled courgette marinated in olive oil with basil, toasted goat cheese dressing with dried tomatoes and capers

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Baby mozzarella with cherry tomatoes and rocket leaves, basil pesto and balsamic cream

SELECTION OF SOUPS

Creamy pumpkin soup with ginger, sour cream and pumpkin seed oil

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Cream of cauliflower with roasted mushrooms and white bread croutons

SELECTION OF MAIN COURSES

Grilled tomatoes with basil crust, roasted portobello mushrooms, grilled courgette and aubergine, potato rösti with shallots

Steamed broccoli, Mornay sauce, mashed potatoes with butter and chives

Or

200g grilled Cypriot halloumi cheese, roasted fresh vegetables, roasted potatoes with rosemary

YOUR OWN WEDDING CAKE





EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1x MAIN COURSE







IF DESIRED, WE CAN PREPARE A DESSERT AS PART OF THE WEDDING MENU. THE PRICE WILL BE ADJUSTED ACCORDING TO YOUR CHOICE OF DESSERT.

DEAR GUEST, PLEASE CHOOSE APERITIF AND DESSERT FROM OFFER LISTED BELOW.





DESSERTS

Chocolate panna cotta from white and dark Belgian chocolate with fresh berries and Kahlúa liqueur

Fresh pineapple sous-vide marinated in white rum with mint créme fraiche and lemon sorbet

Banana cheesecake with creamy mousse from roast coffee beans

Coconut Semifreddo with caramelized nuts, sauce from Belgian chocolate with chili and raspberry coulis

Fresh strawberries with amaretto liqueur and green pepper with cream of mascarpone and almond chips

White chocolate cheesecake with raspberry espuma and marinated melon

SELECTION OF APERITIES

0.1 | Bohemia Sekt Demi Sec, Brut, Rosé with strawberry
 0.1 | Valdobbiadene DOCG Prosecco with strawberry
 0.08 | Cinzano Bianco, Extra Dry, Rosso