

## Menu for Weddings

The wedding menu can be assembled completely according to your presets. Below are examples of wedding menu assembled by our chefs.

### I. (4 courses) 980, - CZK with VAT

#### Amuse bouche

**Cold appetizer** - Prague ham with horseradish mousse and fresh homemade pickled vegetables, served with homemade bread

**Soup** - Thick oxtail broth with spring vegetables "Brunoise" and fagots

**The main course** - Braised beef cheeks with traditional cream sauce, dumplings and a slice of lemon decorated with cranberries

**Dessert** - Home-made apple strudel with vanilla-cinnamon sauce

### II. (4 courses) 1150, - CZK with VAT

#### Amuse bouche

**Cold appetizer** - Homemade rabbit paté with plum sauce and crispy toast

**Soup** - Chicken consommé with meat and vegetables "Julienne"

**The main course** - Slow roasted leg of veal with a light truffle sauce, roasted potatoes and peperonáta

**Dessert** - chocolate terrine with fresh raspberries

**III. (4 courses) 1250, - CZK with VAT**

**Amuse bouche**

**Cold appetizer** - Vittello tonnato with tuna mayonnaise and homemade toasted baguette with fresh herbs

**Soup** - Royal asparagus with a drop of Hennessy cognac and roasted veal sweetbreads

**Main dish** - Grilled duck breast with wild mushroom velouté sauce with grilled zucchini and asparagus puree

**Dessert** - Traditional French apple tart with orange-cinnamon mousse

**IV. (4 courses) 1450, - CZK with VAT**

**Amuse bouche**

**Cold appetizer** - Burrata mozzarella with arugula-tomato salad

**Soup** - Traditional Vegetable Minestrone with Parmesan croutons

**The main course** - Fillet Rossini with foie gras, red wine sauce and spaghetti aglio olio

**Dessert** - Vanilla Panna cotta with berries and sweet wafer