

# NEW YEAR'S EVE DINNER

2 600 CZK PER PERSON  
3 750 CZK PERSON WITH WINE PAIRING



## FOUR-COURSE MENU

### THE DUCK PLATE

SMOKED DUCK BREAST WITH CRANBERRY JAM  
FOIE GRAS TERRINE WITH APPLE CALVADOS MARMALADE  
DUCK TARTARE WITH HAZELNUT OIL AND CARAMELIZED SHALLOTS

### LOBSTER THERMIDOR

GRILLED LOBSTER TAIL AND CLAW MEAT WITH SAUTÉED ZUCCHINI, MUSHROOMS AND SHALLOTS IN A VEAL  
DEMI-GLACE BECHAMEL WITH A DASH OF PERNOD AND PARMESAN CHEESE

### DEER FILLET

ROASTED DEER FILLET SERVED WITH A RICH BLACK TRUFFLE SAUCE ON GRATIN DAUPHINOIS, GLAZED CARROTS  
AND PURPLE POTATO CHIPS

### NORWEGIAN OMELET

THREE LAYERS OF ICE CREAM TOPPED WITH EGG SNOW AND FLAMBÉ AT THE TABLE WITH GRAND MARNIER

### PETIT FOUR

### A LA CARTE HIGHLIGHT

#### LOBSTER AND AVOCADO BURGER

GRILLED LOBSTER TAIL ON A BRIOCHE BUN WITH GUACAMOLE, ICEBERG LETTUCE, MARIE ROSE SAUCE AND  
HOMEMADE "POMME ALLUMETTE"

795 CZK