

RESTAURANT  
SARAH BERNHARDT



## Menu à la carte

### Appetizers

*Caramelised goat cheese Chavroux with sun dried tomatoes,  
on aubergine caviar and marinated beetroot*

180 CZK (7 Euro)

*Variation of fish mini-starters*

*/herring, salmon, trout/*

190 CZK (8 Euro)

*Duck Foie Gras terrine on blackberry jelly with Chambord liqueur,  
candied figs and slice of country bread*

320 CZK (13 Euro)

### Czech speciality

*Prague ham duo with apple & horseradish chutney*

*/prepared in short crust pastry and aspic/*

180 CZK (7 Euro)

### Soups

*Provencal fish & tomato soup with Aioli sauce and butter croutons*

290 CZK (12 Euro)

*Veal consommé Sarah Bernhardt with cheese dumplings and Julienne vegetables*

180 CZK (7 Euro)

### Main courses

#### Fish dishes

*Grilled tuna fillet with Hollandaise sauce,  
seasonal baby vegetables sautéed in vanilla butter*

540 CZK (22 Euro)

*Pan fried zander (pike-perch) fillet with grilled sweet red pepper relish,  
fennel chutney and vegetable terrine*

480 CZK (20 Euro)

#### Czech speciality

*Butter fried trout fillet with caraway seeds,  
green pea purée and boiled chive potatoes*

420 CZK (17 Euro)

Czech speciality

*Confited duck leg with thyme, braised red cabbage  
with cranberries and gratinated potatoes with cream*  
440 CZK (18 Euro)

*Roasted pork fillet with plum sauce,  
potato gnocchi with bacon and spring onion*  
400 CZK (16 Euro)

Meat dishes

*Marinated chicken suprême with potato galettes,  
green asparagus and Dijon sauce*  
420 CZK (17 Euro)

*Pink roasted veal medallions, truffle crème with cepé mushrooms,  
grilled artichokes and tomato tagliolini with fresh herb*  
550 CZK (22 Euro)

*Slowly roasted lamb shank with Burgundy sauce,  
baby spinach leaves and potato purée with nutmeg*  
510 CZK (20 Euro)

*Grilled lamb chops with Béarnaise sauce,  
mediterranean vegetables and gratinated polenta with Beaufort cheese*  
550 CZK (22 Euro)

*Beef Entrecôte steak with Pinot Noir demi glas,  
jacket potato with crème fraîche and bunch of french beans in bacon*  
520 CZK (21 Euro)

Vegetarian dish

*Home made quiche with spinach, tomatoes and green peas  
on seasonal leaves with roasted pine nuts and parmesan shavings*  
380 CZK (16 Euro)

Desserts

*Chocolate tower with strawberries and Bourbon vanilla sauce*  
190 CZK (8 Euro)

*Almond & Raspberry Crème Brûlée*  
170 CZK (7 Euro)

*Traditional marzipan tunnel Princess & Paris*  
160 CZK (6 Euro)

*Black current parfait with Cassis liqueur & forest fruit sorbet*  
160 CZK (6 Euro)

*Selection of french and local cheese*  
200 CZK (8 Euro)