



## *Tasting menu* *Gourmet selection*

### *Couvert*

*Champagne - Pierre Moncuit, Blanc de Blanc, France 10cl*

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

*Cyprés de Climens 2005, Sauternes, France 5cl*

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

*Savignon, late harvest 2009, podoblast Velkopavlovická, Vinařství Mádl, CZ 15cl*

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

*Les Colombiers de Feytit Clinet 2007, Pomerol, Bordeaux, France 15cl*

*Pink roasted veal medaillons, truffle crème with cepés mushrooms,  
grilled artichokes and tomato tagliolini with fresh herb*

*Veltlínské Zelené, ice wine 2008, Nový Šaldorf, Vinné sklěpy rodiny Špalkovy, CZ 4cl*

*Chocolate tower with strawberries and Bourbon vanilla sauce*

*Calvados Lecompte 5 Ans d'Age 4cl*

*Coffee or tea & petit fours*

*Menu incl. selected drinks and Alfons Mucha museum ticket  
2.400 CZK (95 Euro)*

*Menu without selected drinks and with Alfons Mucha museum ticket  
1.100 CZK (44 Euro)*