

RESTAURANT
SARAH BERNHARDT



Appetizers

*Caramelised goat cheese with aubergine caviar
and roasted cherry wine tomatoes*
150 CZK

*Trio variation of fish mini starters
/herring, salmon, trout/
170 CZK*

*Duck Foie Gras terrine on citrus jelly
with slice of country bread and candied orange zest*
280 CZK

Czech speciality

*Prague ham pâte roasted in short pastry, topped up with moldet cheese
on mixed leaves salad with apple & horseradish chutney*
150 CZK

Soups

Carrot cream with ginger, lemon mousse and garlic crutouns
110 CZK

Beef consommé with vegetable, saffron and meat ravioli
140 CZK

Main courses

Fish dishes

*Grilled seabass fillet with vanilla butter, sautéed seasonal
baby vegetable and hollandaise sauce*
480 CZK

*Pan fried zander fillet with boiled root vegetable,
potato gallets and white wine velouté*
340 CZK

Czech speciality

*Butter fried trout fillet with caraway seeds,
vegetable terrine and green peas purée*
320 CZK

Czech speciality

*Confited duck leg with thyme, braised red cabbage
with cranberries and gratinated potatoes with cream*
390 CZK

Meat dishes

*Marinated chicken suprême with potato & celery purée,
green asparagus and Béarnaise sauce*
320 CZK

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

*Grilled lamb chops on mediterranean vegetable
with roasted new potatoes and fennel chutney*
410 CZK

*Slowly roasted lamb shank on red wine
with sweet potato pureé and baby spinach leaves*
450 CZK

*Pink roasted beef Rib Eye steak with port demi glas sauce,
jacket potato with crème fraiche and bunch of french beans in bacon*
390 CZK

Vegetarian dish

*Buckwheat pasta with grilled vegetable, tomato sauce
roasted pine nuts and parmesan shavings*
280 CZK

Desserts

Chocolate tower with strawberries and vanilla & liqueur sauce
150 CZK

Espresso & Vanilla Crème Brûlée
150 CZK

Traditional marzipan tunnel Princess & Paris
130 CZK

Parfait & sorbet with fruit of forest
140 CZK

Selection of french and local cheese
160 CZK