

RESTAURANT  
SARAH BERNHARDT



## *Tasting menu*

### *Gourmet selection*

#### *Couvert*

*Bailly Lapierre Brut Rosé, Crémant de bourgogne, France 15cl*

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

*Kracher Cuvée Auslese 2007, Burgenland, Austria 8cl*

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

*Chardonnay, Cépage 2008, Mikulov, Nové Vinařství, CZ 15cl*

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

*Pellehaut Harmonie rouge 2009 Maison Sichel, Côtes du Gasgogne, France 15cl*

*Pink roasted veal medallions, truffle crème with cepés mushrooms  
and tomato tagliolini with fresh herb*

*Pinot Gris, straw wine 2004, Žabčice, Vinařství Sonberk, CZ 4cl*

*Espresso & Vanilla Crème Brûlée*

*Coffee or tea & petit fours*

*Menu incl. selected drinks and Alfons Mucha museum ticket  
1.490 CZK (57 Euro)*

*Menu without selected drinks and with Alfons Mucha museum ticket  
890 CZK (35 Euro)*