

HOTEL PARIS PRAGUE

December, 31st 2011, 7 pm – 1:30 am
at Sarah Bernhardt Restaurant

Let your New Year's wish to be fulfilled with us and welcome New Year together in style Art Nouveau in a pleasant atmosphere of Sarah Bernhardt Restaurant.

New Year's Eve Art Nouveau Menu 2011

RESTAURANT
SARAH BERNHARDT



- » *Welcome drink:* Bailly Réserve Rosé Brut, Crémant de Bourgogne 15cl
- » Trio variation of fish mini starters (herring, salmon, trout)
- » Artychoke & wild mushroom consommé with duck liver and truffle cream
- » Pink roasted beef on Pinot Noir & shallots demi glace, saffron potato fonduant and bunch of caramelised baby carrots with pine nuts
- » Lime & Lemon sorbet on Sautern jelly with caramel net
- » Cheese selection with nut & fruit bread and quince & figs paste
- » Traditional cake Paris in New Year's coat
- » Coffee / Tea & Petit Fours
- » Calvados Lecompte 5 Ans d'Age 4cl
- » *New Year's Toast:* Piere Moncuit Blanc de Blanc, Champagne 10 cl

Midnight menu

- » Veal consommé Sarah Bernhardt with cheese dumplings and Julienne vegetables
- » Roasted Prague ham on bone, marinated with honey & oranges, served with lentils raqout

Welcome 2012

Live Jazz band during the evening.



New Year's Eve menu will be served on Saturday 31st of December 2011 from 7pm until 1:30am. All of this for 245 € per person



IN ART NOUVEAU STYLE



HOTEL PARIS *****

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