



NEW YEAR'S EVE MENU

Amuse Bouche

Lobster Ceviche

Steak Tartar Parisienne

*Freshly Hand Chopped 30 Day Aged Filet Mignon
Flavoured with French Mustard, Shallot, Capers
and Cornichons, served with Potato Chips*

Seared Duck Foie Gras

*Roasted Cauliflower with Vadouvan Spice,
Cauliflower Purée with Black truffle, Madeira
sauce*

Sturgeon

*Roasted Sunchokes, Champagne Beurre Blanc
Osetra Caviar, Chive oil*

Choice of USDA Prime Steaks

*Petit Filet Mignon, T-Bone, Bone-less Rib Eye,
Bone-In Rib Eye, New York Strip*

Side Dishes Served Family Style

*Sautéed Savoy Cabbage with Shallots and Double Smoked Bacon,
Creamed Mashed Potato, Sautéed Mixed Wild Mushrooms
Brandy Peppercorn Sauce, Port au Jus*

*Chocolate Cake with vanilla Mascarpone,
Amarena Cherry Ice Cream*

5 COURSE MENU - 4,850 CZK