



HORIZONT**HOTEL**

DISCOVER YOUR HORIZON...

MENU

OFFER VALID FROM 1 DEC. 2019



OFFER OF MENUS

MENU A for 280 CZK

Soup of the day

Roast beef with cream sauce and plump bread dumplings,
garnished with lemon, cranberries and fresh whipped cream

Dessert from the hotel pastry shop's daily offer

MENU B for 280 CZK

Soup of the day

Chicken breast served with delicate chive sauce and mashed potatoes

Dessert from the hotel pastry shop's daily offer

MENU C for 280 CZK

Soup of the day

Fried pork schnitzel served with potato puree

Dessert from the hotel pastry shop's daily offer

MENU D for 280 CZK

Soup of the day

Saffron risotto with green asparagus and parmesan shavings

Dessert from the hotel pastry shop's daily offer

This menu can be ordered for 1 person.



MENU E for 360 CZK

Beetroot tartare with goat's cheese

Duck breast cooked sous vide and grilled, served with steamed bread dumplings
and steamed red cabbage with raisins

Chocolate gingerbread with walnuts, chocolate and cranberries with sour cherry sauce
and fresh whipped cream

MENU F for 360 CZK

Beetroot tartare with goat's cheese

Fillet of salmon served with leaf spinach and mashed creamy potatoes

Chocolate gingerbread with walnuts, chocolate and cranberries with sour cherry sauce
and fresh whipped cream

MENU G for 360 CZK

Beetroot tartare with goat's cheese

Krakonoš's flame with pork tenderloin strips, fried onions, cream and chilli,
served with potato pancakes and fried chilli peppers

Chocolate gingerbread with walnuts, chocolate and cranberries with sour cherry sauce
and fresh whipped cream

MENU H for 360 CZK

Beetroot tartare with goat's cheese

Tossed lettuce leaves with grilled goat's cheese, poached egg, glazed pear and walnuts soaked in honey

Chocolate gingerbread with walnuts, chocolate and cranberries with sour cherry sauce
and fresh whipped cream

This menu can be ordered for 10 or more people at least 1 week in advance.



GALA MENU I for 580 CZK

Home-made pate served on a forest berry and honey sauce

Beef rib served in a broth with vegetables and home-made noodles

Marinated goose breast cooked sous vide and then grilled and served with barley mash

Chocolate cake filled with blueberries, crème anglaise and fresh blueberries
suffused in sugar syrup with honey

This menu can be ordered for 10 or more people at least 1 week in advance.

This menu can be paired with selected wines.