



HOTEL** HOTEL**

DISCOVER YOUR HORIZON...

MENU

OFFER VALID FROM 20.2.2019



OFFER OF MENUS

MENU A for 230 CZK

Soup of the day

Roast beef with cream sauce served with plump dumplings, lemon, cranberries and fresh whipping cream

Dessert from the hotel pastry shop's daily offer

MENU B for 230 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 230 CZK

Soup of the day

Fried pork schnitzel served with potato puree

Dessert from the hotel pastry shop's daily offer

MENU D for 230 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 starting from 1 person.



MENU E for 340 CZK

Carpaccio of red beet with grilled Haloumi cheese from Cyprus

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

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

MENU F for 340 CZK

Carpaccio of red beet with grilled Haloumi cheese from Cyprus

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 340 CZK

Carpaccio of red beet with grilled Haloumi cheese from Cyprus

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 340 CZK

Carpaccio of red beet with grilled Haloumi cheese from Cyprus

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 minimally 10 people at least 1 week in advanc



GALA MENU I for 560 CZK

Home-made pâté 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 minimally 10 people at least 1 week in advance.
This menu can be paired with selected win