

RESTAURANT  
SARAH BERNHARDT



## *Sea food & fish specialities*

*Karel Hynek, Chef de Cuisine*

### *Appetizers*

*„Moules à la Marinière“  
and toasted baguette with parsley butter  
220 CZK*

### *Soup*

*Prawns crème with artichokes and morels  
230 CZK*

### *Main course*

*Grilled sea bream fillet with Provencal butter,  
sautéed grenaille potatoes with capers and ratatouille  
430 CZK*

*Panfried scallops with celery & apple purré,  
Champagne mousse  
470 CZK*

*Enjoy our seasonal specialities  
from 3th of January till 29th of February 2012*