

RESTAURANT SARAH BERNHARDT



TASTING MENU DUCK SPECIALITIES

Starters

Duck rillettes, sun-dried tomato "tartar" with sweet and sour demi-glace
Crémant de Bourgogne Brut Rosé, Bailly Lapierre, FR 15cl
CZK 320

Grilled Foie Gras with Granny Smith apple marmalade, gingerbread crisp
Les Carmes de Rieussec in Sauternes, Bordeaux, FR 5cl
CZK 410

Soup

Veal consommé Sarah Bernhardt with cheese gnocchi and vegetable pearls
CZK 280

Main Dishes

Duck croquette on asparagus salad with morel mushrooms and truffle
Ryzlink Vlašský, Mikrosvín, CZ 15cl
CZK 790

Duck breast á la Rossini, caramelized chicory with chestnuts and Champagne sauce
Château Petit Bocq, Saint Estèphe, FR 15cl
CZK 790

Cheese

Selection of French and Czech cheeses with home-made marmalades
Royal Oporto 20 Years aged Tawny 4cl
CZK 320

Dessert

Crêpes Suzette flambé with Grand Marnier and vanilla ice cream
CZK 350

Coffee or tea and Hotel Paris Pralines

Menu with wine pairing plus a ticket to the Alfons Mucha museum **CZK 3,200**
Menu without wine pairing plus a ticket to the Alfons Mucha museum **CZK 1,900**

The listed beverages are not served when a separate dish is ordered.

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FRENCH TASTING MENU BY KAREL HYNEK

Starters

Tuna with avocado espuma, Furikake seasoning and black vinaigrette

Champagne – Billecart-Salmon Brut Réserve, FR 15cl

CZK 410

Poached pear in Chablis au gratin with Saint Agur cheese, root vegetables and red lentils

Chablis, Domaine Servin, Bourgogne, FR 2017 15cl

CZK 420

Soup

Dashi soup with Wakame seaweed

CZK 280

Main Dishes

Black Tiger shrimp flambéed with Cointreau on a Mediterranean salad and yuzu dressing

Heritages Rosé, Ogier, Côtes du Rhône, FR 15cl

CZK 790

Pink roasted veal medallions, demi-glace with morel mushrooms and black truffles, artichoke filled with ratatouille and herb tagliolini

Château Petit Bocq, Saint Estèphe, FR 15cl

CZK 790

Cheese

Selection of French and Czech cheeses with home-made marmalades

Royal Oporto 20 Years aged Tawny 4cl

CZK 320

Dessert

Peach Melba with basil crème fraîche and raspberry coulis

CZK 350

Coffee or tea and Hotel Paris Pralines

Menu with wine pairing plus a ticket to the Alfons Mucha museum CZK 3,200

Menu without wine pairing plus a ticket to the Alfons Mucha museum CZK 1,900

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VEGETARIAN TASTING MENU

Starters

Vegetable “tartar” with aubergine caviar, dried beetroot, artichoke and marinated tarragon tofu

Champagne – Billecart-Salmon Brut Réserve, FR 15cl

CZK 320

Wheat cake au gratin with coloured vegetables

Ryzlink Vlašský, Mikosvín, CZ 15cl

CZK 420

Soup

Coconut & curry potage

CZK 280

Main Dishes

Poached pear in Chablis au gratin with Saint Agur cheese, root vegetables and red lentils

Chablis, Domaine Servin, Bourgogne, FR 15cl

CZK 790

Ratatouille with artichoke, taglioni with herbs and Vichy carrot

Château Petit Bocq, Saint Estèphe, FR 15cl

CZK 590

Cheese

Selection of French and Czech cheeses with home-made marmalades

Royal Oporto 20 Years aged Tawny 4cl

CZK 320

Dessert

White and milk chocolate cake and „Varlhona Praliné“

CZK 320

Coffee or tea and Hotel Paris Pralines

Menu with wine pairing plus a ticket to the Alfons Mucha museum CZK 3,200

Menu without wine pairing plus a ticket to the Alfons Mucha museum CZK 1,900

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CAVIAR MENU

Caviars are served with quail egg and toasted brioche

Caviar - Siberian sturgeon 26g
CZK 1,900

Caviar - Siberian sturgeon 50g
CZK 2,900

Caviar - Russian sturgeon 50g
CZK 3,300

Caviar - Siberian sturgeon 100g
CZK 4,500



CZECH MUCHA MENU

Starter

Duo of Prague ham and a horseradish-apple gnocchi
/in plunder dough and aspic/

CZK 280

Main course

Czech goulash made with Pilsner beer with leek and pork greaves pancakes

CZK 550

Dessert

Traditional Paris marzipan cake

CZK 160

including a ticket to the Alfons Mucha museum CZK 990

