



## CZECH MUCHA MENU

incl. Alfons Mucha museum ticket  
CZK 800

### **Starter**

Prague ham duo with apple & horseradish chutney  
/prepared in short crust pastry and aspic/

### **Main course**

Confited duck leg with thyme, braised red cabbage  
with cranberries and gratinated potatoes with cream

### **Dessert**

Traditional marzipan cake Paris



# RESTAURANT SARAH BERNHARDT



## TASTING MENU GOURMET SELECTION

### **Couvert**

Champagne – Billecart-Salmon Brut Réserve, France 15cl

**Assortment of seafood mini appetizers (scallop, tiger prawn, trout)**

Les Carmes de Rieussec in Sauternes 2011 5cl

**Foie Gras terrine with pumpkin-melon chutney and poached pear**

Sauvignon, late harvest,  
Velkopavlovická wine sub-region, Mádl Winery 15cl

**Loin of cod au gratin in a crust of fleur de sel and herbs, served with lemon sauce  
and potato purée with lobster essence**

Clerc Milon, 5ème Cru Chassé 2012, Pauillac, Bordeaux

**Pink-roasted veal medallions, demi glace with black truffles, artichokes stuffed  
with ratatouille and tagliolini with fresh herbs**

**“Crêpes suzette” flambéed in Grand Marnier liqueur with chocolate ice cream**

Calvados Original 4cl

or

Royal Oporto 20 Years aged Tawny 4cl

Coffee or tea & petit fours

**Menu including the stated drinks and tickets to the Alfonse Mucha Museum**

**CZK 3,200**

**Menu excluding the stated drinks and with tickets to the Alfonse Mucha Museum**

**CZK 1,600**

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## MENU À LA CARTE

### Appetizers

Assortment of seafood mini appetizers  
(scallop, tiger prawn, trout)

**CZK 410**

Foie Gras terrine with pumpkin-melon chutney  
and pear poached in Cabernet Moravia

**CZK 410**

Winter salad with beluga lentils, nutmeg oil and grilled tofu

**CZK 360**

Mushroom heads au gratin and Burgundy snails in a herb crust

**CZK 390**

### Czech Speciality

Duo of Prague ham with horseradish-apple dumpling  
(served in puff pastry and in aspic)

**CZK 280**

### Soups

Tomato-fennel cream with Atlantic cod and caper tartar

**CZK 390**

Veal consommé "Sarah Bernhardt" with cheese dumplings

**CZK 280**

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## Main courses

### Fish

Grilled fillet of tuna in sesame seeds with lamb's lettuce salad,  
green beans and anchovy mayonnaise

**CZK 750**

Loin of cod au gratin in crust of fleur de sel and herbs,  
served with lemon sauce and potato purée with lobster essence

**CZK 720**

### Czech specialities

Baked fillet of rainbow trout with vanilla butter, chive potatoes and mint pea purée

**CZK 460**

Duck leg confit with thyme, braised red cabbage with cranberries and potato gratin

**CZK 460**

### Meat Dishes

Pink-roasted veal medallions, demi glace with black truffles,  
artichokes stuffed with ratatouille and tagliolini with fresh herbs

**CZK 790**

Organic Bohemian Sirloin steak with Vichy carrots,  
potato cake and demi glace with Port wine and dried tomatoes

**CZK 890**

Lamb shank "sous vide" with Lirac wine, dauphinoise potatoes and buttered vegetables

**CZK 690**

Lamb cutlets flambéed in Martell cognac with béarnaise sauce, and polenta-spinach gratin

**CZK 990**

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## Vegetarian Dishes

Old Bohemian “kuba”, a traditional dish with mushrooms, buckwheat and vegetable ragout  
**CZK 420**

Sweet potato risotto with truffle paste and goat “Chavroux”  
**CZK 420**

## Desserts

“Crêpes suzette” flambéed in Grand Marnier liqueur with chocolate ice cream  
**CZK 350**

Hotel Paříž ice cream sundae  
with whipped cream and fruit marinated in rum  
**CZK 350**

“Valrhona” cake  
(3 types of Grand Cru chocolate)  
**CZK 250**

Assortment of “Crème brûlée”- espresso & bourbon vanilla  
**CZK 250**

Daily selection of French and Czech cheeses  
**CZK 320**

Peach Melba with basil flavoured crème fraîche and raspberry coulis  
**CZK 350**

### **The head chef Karel Hynek recommends: “Peach Melba”**

A classic recipe with a pedigree:

In 1892 the Australian soprano Nellie Melba performed in the Lohengrin opera by Richard Wagner at Covent Garden in London. The Duke of Orleans held a dinner in celebration of her triumph and French chef August Escoffier prepared a special dessert for this occasion, which was subsequently named the Peach Melba. It was served on an ice sculpture of the swan that appeared in the opera.

At the very end of the 19th century, at the opening of the Carlton Hotel, Head Chef Escoffier innovated the recipe: he left out the ice swan, lightly braised the peaches and topped them with raspberry sauce.