

NEW YEAR'S EVE PARTY

31 DECEMBER 2019

7:00 P.M. – 1:30 A.M.

Make your New Year's wishes come true in exactly the right place.
Welcome the New Year with us in the pleasant surroundings of our

SARAH BERNHARDT RESTAURANT

Our team will be cooking flambéed veal fillet medallions for you
and a jazz band will be playing during the whole evening.

Menu:

WELCOME DRINK

Rosé Brut, Crémant de Bourgogne 15 cl
or Martini cocktail

AMUSE BOUCHE

A bite-sized hors d'œuvre served according to the chef's selection

SERVED APPETIZERS

Bluefin tuna with avocado,
furikake seasoning and archive black vinaigrette

SOUP

Langoustine Crème à la Royale
with scallop and Beluga caviar

Main courses and desserts
will be served as a buffet from 9 p.m.

PINK ROASTED VEAL MEDALLIONS

flambéed in Martell cognac, potato fondant with saffron
and glazed mini vegetables

"A CONNOISSEUR'S" ROASTED LOBSTER À LA ALAIN DUCASSE

& an assortment of oysters

DUCK BREAST WITH WINTER FRUIT AND BIGARADE SAUCE

PRAGUE HAM WITH HONEY CRUST

horseradish chutney and potato-buckwheat cakes

TRUFFLE GNOCCHI WITH CHAMPAGNE ESPUMA

and marinated green asparagus

POACHED PEAR

in Chablis au gratin with Saint Agur cheese
with watercress and lentils tartare

AN ASSORTMENT OF CHEESES

and fruit bread, plum jam and figs

DESSERTS

Yuzu & Kaki sorbets

Peach Melba with basil crème fraîche and raspberry coulis
New Year's cake made with white and milk chocolate and "Varlhona Praliné"

COFFEE & HOTEL PARIS PRALINES

Armagnac, Francis Lacave, Horse d'Age

NEW YEAR'S TOAST

Billecart – Salmon Brut Réserve, Champagne 1x15 cl

The menu price includes mineral water (Evian, Perrier)

CZK 7,900 / person

Hôtel Paris Prague *****

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