

HOTEL PARIS PRAGUE
In Art Nouveau Style since 1904...

NEW YEAR'S EVE PARTY

31 DECEMBER 2016, 7:00 PM - 1:30 AM

"Welcome the New Year with us in the pleasant environment of the Sarah Bernhardt Restaurant to the accompaniment of a jazz band.

Our team will make flambéed veal medallions for you during the evening.

We have prepared for you:

WELCOME DRINK

Rosé Brut, Crémant de Bourgogne 15 cl or Martini cocktail

AMUSE BOUCHE

Head Chef's surprise

SERVED STARTERS

"TRIO OF STARTERS"

Foie Gras pâté with black truffles / Charolais mini tartar with quail's egg / Wild mushroom pudding with chavroux goat's cheese, onion chutney and an archive port-wine reduction

SOUP

Cream of langoustine à la Royale with golden dumplings and Beluga caviar

MAIN COURSES

MAIN COURSES AND DESSERTS WILL BE PROVIDED IN THE FORM OF A BUFFET FROM 9 PM

Veal medallions roasted till pink, flambéed in Martell Cordon Bleu cognac, potato fondant with saffron and glazed mini vegetables

Breton lobster Thermidor

Prague ham carved from the bone with horseradish sauce and potato-buckwheat pancakes

Ravioli filled with wild mushrooms in vegetable broth with caramelised chestnuts

Pear poached in Chablis and gratinated in Saint Agur cheese with root vegetables and red lentils

Sea bass in bouquet garni tapenade with green asparagus

Roast duck breast à la Rossini and red cabbage purée

Selection of cheeses with fruit bread, plum jam and figs

DESSERTS

Peach Melba with basil crème fraîche and raspberry coulis

Orange - mandarin sorbet served on Negroni cocktail jelly

New Year's coins made from Valrhona milk chocolate with coconut mousse

COFFEE OR TEA & PETIT FOURS

Armagnac, Francis Lacave, Horse d'Age

NEW YEAR TOAST

Billecart - Salmon Brut Réserve, Champagne 1x 15 cl

Menu price includes 1x 0.75 l mineral water (Evian, Perrier)

WELCOME 2017

THE NEW YEAR MENU WILL BE SERVED
ON SATURDAY, 31 DECEMBER 2016 FROM 7:00 PM - 1:30 AM

PRICE OF THE NEW YEAR PROGRAMME: €295/PERSON

(Price in CZK on request)