

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

Casino Royale



EXPERIENCE AN UNFORGETTABLE EVENING
WITH YOUR COLLEAGUES IN THE BEAUTIFUL SETTING
OF THE SARAH BERNHARDT RESTAURANT.

OUR "MARRY KEYS" JAZZ BAND WILL ACCOMPANY YOU THROUGHOUT
THE EVENING AND OUR TEAM OF CHEFS LED BY EXECUTIVE CHEF KAREL HYNEK
WILL PROVIDE AN UNFORGETTABLE GASTRONOMIC EXPERIENCE IN THE FORM OF A BUFFET.
FURTHERMORE, THERE WILL BE PROFESSIONAL GAMING TABLES PREPARED FOR YOU,
WHERE YOU CAN TRY YOUR LUCK AT ROULETTE AND BLACK JACK.

PROGRAMME:

(FROM 50 OR MORE PEOPLE)

“MARRY KEYS” JAZZ BAND 4H /19,000 CZK

CASINO: 4H /25,000 CZK

GAMING TABLES WITH ROULETTE, BLACK JACK, TEXAS HOLD'EM POKER AND DEALERS

THE BEST PLAYER OF THE EVENING WILL WIN A PRIZE

MENU:

IN THE FORM OF A BUFFET LOCATED IN THE RESTAURANT – 1,000 CZK /PERSON
APERITIF – A GLASS OF MUCHA SPARKLING WINE, LE VIN DE PARIS SELECTION, 15CL

COLD BUFFET

SMOKED TROUT TIMBALE

CANAPÉ WITH ROQUEFORT MOUSSE AND NUTS

CANAPÉ WITH TUNA AND QUAIL'S EGG

CANAPÉ WITH HAM, CUCUMBER AND BELL PEPPER

A SELECTION OF SALAD LEAVES AND FRESH VEGETABLES

CHUTNEYS AND DRESSINGS

SOUP

CREAM OF PUMPKIN AND CELERY SOUP WITH FRIED ONION STRAW

HOT BUFFET

VEAL MEDALLIONS WITH FOREST MUSHROOMS

ROAST LEG OF RABBIT WITH PLUM SAUCE

VENISON MEDALLIONS WRAPPED IN BAYONNE HAM SERVED WITH DEMI-GLACE WITH MARTELL COGNAC

PIKEPERCH FILLET WITH SAFFRON RISOTTO AND BLACK SALSIFY

CHICKEN BREAST Á LA ROSSINI

SIDE DISHES

HOMEMADE POTATO PANCAKES

BUTTERED GARGANELLI PASTA WITH PARMESAN

ROASTED POTATOES WITH ROSEMARY AND THYME

GRILLED ARTICHOKE FILLED WITH RATATOUILLE

MINI DESSERTS

PARIS CAKE

FRUIT TART

SELECTION OF CRÈME BRÛLÉES - ESPRESSO & BOURBON VANILLA FLAVOUR

COFFEE OR TEA

IF YOU ARE INTERESTED IN OUR OFFER,
PLEASE CONTACT THE F&B MANAGER USING THE BELOW-LISTED CONTACT DETAILS:

606 777 399 OR FBOFFICE@HOTEL-PARIS.CZ