

HOTEL PARIS PRAGUE

NEW YEAR'S EVE PARTY

on 31st December 2018, 7 p.m. – 1:30 a.m.

Make your New Year's wishes come true and ring in the New Year in the pleasant surroundings of the Sarah Bernhardt Restaurant.

Our team will be cooking flambéed veal medallions and a jazz band will be playing during the evening

WE HAVE PREPARED THE FOLLOWING MENU FOR YOU:

WELCOME DRINK

Rosé Brut, Crémant de Bourgogne 15cl nebo Martini cocktail

AMUSE BOUCHE

Executive chef's surprise

SERVED STARTERS

Carpaccio of 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

Lobster "à l'Américaine" & an assortment of oysters

Duck breast with winter fruit and Bigarade sauce

Prague ham carved from the bone with horseradish chutney and potato-buckwheat cakes

Truffle gnocchi with champagne espuma and marinated green asparagus

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

An assortment of cheeses and fruit bread, plum jam and figs

DESSERTS

Honey melon & matcha tea sorbet

Peach Melba with basil crème fraîche and raspberry coulis

New Year's cake made with milk & white chocolate and "Varlhona Praliné"

Coffee / tea & Petit Fours
Armagnac, Francis Lacave, Horse d'Age

NEW YEAR'S TOAST

Billecart – Salmon Brut Réserve, Champagne 1x 15 cl

The menu price includes mineral water (Evian, Perrier)

WE WELCOME 2019

The New Year's Eve menu will be served on 31st December 2018 from 7 p.m. to 1:30 a.m.

Price of the New Year's Eve programme:
CZK 7,900 / person