

Dégustation Menu Kempinski

Amuse Bouche

Marinated yellow fin tuna loin with cucumber vinaigrette and eggplant confit
0.1l Gavi DOCG, 2010, Villa Sparina, Piemonte, Italy

Creamy white tomato soup with confit cherry tomatoes

Foie gras and gingerbread terrine with chokeberry sauce and plum Sorbet
0.05l Château Cousteau Cadillac, 2007, Réglat, France

Grilled monkfish in pancetta bacon on salsa of beluga lentils
and tomato and gin Espuma
0.1l Sauvignon Blanc, 2010, Kim Craford New Zeland

Açaï sorbet

Fillet from organic farm raised Czech beef with smoked pomme purée,
sautéed artichoke hearts with Lardo di colonnata and Cioggia beet root chips
0.1l Malbec Reserva, 2008, Terrazas de los Andes, Argentina

Walnut custard with nuts granola, caramel toffee and apricot-curry glaze
0,05l Pineau des Charentes Rouge 5 ans d'âge, Château de Beaulon, France

1950,-CZK

Our selection of above wines by the glass to accompany this menu is available at **900,-CZK** per person

Dégustation Menu Le Grill

Amuse Bouche

Tartar from organic farm raised Czech beef on potato rösti
with poached organic egg yolk, Horseradish sour cream and organic wholemeal bread
0.1l Chateau Radyně Extra Brut N/V Czech Republic

Twice baked goat cheese soufflé with tomato coulis
0.1l Sauvignon Blanc, 2010, Kim Craford New Zeland

Swordfish on black rice with baby calamari, lobster sauce,
confit of red and yellow cherry tomatoes
0.1l Gavi DOCG, 2010, Villa Sparina, Piemonte, Italy

Trilogy of Bohemian desserts
0.05l Château Cousteau Cadillac, 2007, Réglat, France

1350,-CZK

Our selection of above wines by the glass to accompany this menu is available at **600,-CZK** per person