



NEW YEAR'S EVE BUFFET

COLD APPETIZERS

Oysters on ice with shallot vinaigrette (A: 2)
Dry-cured Spanish ham – jamón serrano drizzled with truffle oil
Smoked salmon on toast with avocado (A: 1.1, 4, 7)
Belgian pâté with nuts and cranberries, served with toast (A: 1.1, 8)
Selection of vegetarian canapés (A: 1.1, 6, 7)
Salad bar and sliced vegetables with assorted toppings
Dressings: Caesar (A: 4, 7, 10), Dijon (A: 10), Yogurt with herbs (A: 7)
Selection of breads and butter (A: 1.1, 7)

SOUP

Beef consommé with meat, vegetables and brandy (A: 1.1, 3, 9)

CARVED IN FRONT OF GUESTS

Oven-roasted beef (A: 10)

MAIN COURSES

Pork tenderloin sous-vide with a Parmesan crust (A: 1.1, 7)
Provençal turkey steak with a creamy sauce (A: 1.1, 7)
Duck breast confit with apples
Selection of freshwater and saltwater fish (tilapia, cod, haddock) baked with butter and lemon pepper (A: 4, 7)
Norwegian salmon with butter and herbs (A: 4, 7)
Shrimp skewers marinated in ginger and lemon (A: 2, 7)

CHILDREN'S MENU

Chicken schnitzels in panko breadcrumbs (A: 1.1, 3, 6, 7)
Spaghetti Bolognese (A: 1.1, 7)

VEGETARIAN AND VEGAN DISHES

Grilled tofu and tempeh with roasted bell peppers (A: 6)
Oyster mushrooms in breadcrumbs (A: 1.1, 3, 6)

SIDE DISHES

Grilled Provençal vegetables (A: 7)
Sautéed green beans (A: 7)
Roasted ratté potatoes
Braised red cabbage (A: 1.1)
Potato dumplings (A: 1, 3, 7)
Steak fries (A: 1.1, 6)
Tartar sauce (A: 7)
Ketchup

DESSERTS

Selection of fruit and chocolate mini desserts (A: 1.1, 3, 7, 8)
Chocolate fountain with sliced fruit (A: 6, 7, 8)
Selection of ice creams and accompaniments (A: 1.1, 6, 7, 8)
Sliced seasonal fruit

MIDNIGHT SNACK

Lentil salad with red onion and Balkan cheese (A: 7)
Selection of Czech and international cheeses with grapes (A: 7)
Chicken mini schnitzels (A: 1.1, 3, 6, 7)
Smoked ham on the bone – sliced by the chef in front of guests
Selection of pickled vegetables, horseradish, ketchup, and mustard (A: 10)
Assorted breads (A: 1.1)
Gluten-free breads

