



### **BUSINESS BREAKFAST**

selection of superior fruit juices

filter coffee, decaffeinated coffee

selection of black and fruit teas

milk and cream

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breakfast rolls and bread

selection of jams, honey, butter and margarine

variation of ham and cheese

scrambled and fried eggs

crispy bacon, grilled sausages and roasted mushrooms

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white yoghurt and selection of fruit yoghurts

breakfast cereals and dried fruits

selection of fresh fruits

Danish pastry and croissants





## **COFFEE BREAKS**

### **Morning Coffee Break A**

filter coffee, decaffeinated coffee

selection of black and fruit teas

selection of soft drinks

selection of fresh fruits

baked apple pocket pie with vanilla sauce

home-made sour cherry roll

### **Morning Coffee Break B**

filter coffee, decaffeinated coffee

selection of black and fruit teas

selection of soft drinks

selection of fresh fruits

home-made cakes with filling

chocolate tart with raspberry sauce

### **Morning Coffee Break C**

filter coffee, decaffeinated coffee

selection of black and fruit teas

selection of soft drinks

selection of fresh fruits

selection of home-made cookies

muffins with chocolate chips





### **Afternoon Coffee Break A**

filter coffee, decaffeinated coffee  
selection of black and fruit teas  
selection of soft drinks  
selection of fresh fruits  
rosemary focaccia with ricotta and grilled red pepper  
open mini sandwich with smoked salmon and honey mustard

### **Afternoon Coffee Break B**

filter coffee, decaffeinated coffee  
selection of black and fruit teas  
selection of soft drinks  
selection of fresh fruits  
wrap with roasted chicken, tomatoes, leave salad and coriander mayonnaise  
wholegrain bun with Prague ham and Czech "Malín town" horseradish

### **Afternoon Coffee Break C**

filter coffee, decaffeinated coffee  
selection of black and fruit teas  
selection of soft drinks  
selection of fresh fruits  
caprese croissant with basil pesto and pines  
French baguette with tuna, red onion and olive tapenade





### 3-COURSE LUNCH MENU

#### Menu A – Czech

traditional cabbage soup with grilled sausage and sour cream

golden roasted Czech duck with red and white cabbage and variation of dumplings

cottage cheese dumplings with forest fruits

#### Menu B

Caesar salad with grilled chicken, bacon, parmesan and garlic croutons

pork tenderloin slices with cream potatoes and green beans with bacon

apple pie with vanilla ice cream

#### Menu C

gently smoked trout with celery-apple salad and dill oil

confited duck leg with red apple cabbage and baked Grenailles potatoes

pineapple carpaccio with walnut ice cream





#### 4-COURSE LUNCH MENU

##### Menu A – Czech

home-made headcheese with apple and red onion vinaigrette with garden cress  
rabbit “kaldoun” soup with bread dumplings and chive  
deer ragout with rosemary root vegetable and speck dumpling  
apple roll with vanilla sauce

##### Menu B

mixed leaf salad with pear, Fourme d’Ambert cheese and nut vinaigrette  
beef consommé with cheese ravioli  
braised pikeperch with grilled polenta, butter spinach and baked shallot sauce  
coconut panna cotta with raspberries

##### Menu C

thinly cut Parma ham with grissini and arugula  
strong chicken broth with crisp vegetable and chicken liver dumplings  
grilled Atlantic salmon with orange fennel, mashed potatoes and béarnaise sauce  
chocolate tart with raspberry coulis





### 3-COURSE DINNER MENU

#### Menu A

gently smoked duck breast with fig mustard and pear salad

ox cheek confit with celery purée, young green peas and old port wine sauce

baked cottage cheese cake with blueberry compote and crispy wafer

#### Menu B

bio black salsify root creamy soup with braised salmon and truffle oil

roasted corn-fed chicken with herbs, butter tagliatelle and green asparagus

Catalan cream with flavor of orange juice and caramel

#### Menu C

strong venison broth with poached quail egg and drop of sherry

smoked pork tenderloin with leave spinach, fried onion, parsnip purée and rosemary sauce

variation of crème brûlée





#### 4-COURSE DINNER MENU

##### Menu A

buffalo mozzarella, tomato tartar, arugula and balsamic reduction

young green peas cappuccino, baked Prague ham and smoked milk mousse

sea bass with fennel velouté, young vegetable and olive tapenade

chocolate mille – feuille with nougat slice and home-made ice cream

##### Menu B

marinated salmon, mesclun salad, mustard-honey sauce and roasted sesame seeds

Czech duck broth with mushroom ravioli and garden cress

lamb saddle with garlic and lemon zest, truffle potatoes, green fava beans and mint glacé

vanilla ice cream and passion fruit sorbet cake served with citrus fruit fillets

##### Menu C

beef carpaccio, truffle-nut emulsion, arugula and shaved parmesan

saffron risotto with asparagus, peeled tomatoes and black olives

slowly roasted pork side in vacuum, mashed potatoes with baked garlic and baked potatoes with rosemary

chocolate terrine with sour cherry compote





## **WORKING LUNCH BUFFET**

(from 20 pax)

### **Buffet A**

#### **SANDWICHES**

ciabatta bread with Parma ham, ricotta and parmesan

French baguette with tomatoes and mozzarella

open sandwich with smoked salmon and quail egg

#### **SALADS**

traditional Greek salad with red onion, olives and sheep cheese

penne rigate salad with arugula, tomatoes, pines and basil pesto

mixed leave salad with dried tomatoes and lemon vinaigrette

#### **SOUP**

soup of the day

#### **DESSERTS**

selection of mini desserts

seasonal fruits





## **Buffet B**

### **SANDWICHES**

wrap with tuna, leave salad, tomatoes and red onion

focaccia with ham of bone and mustard mayonnaise

mini sandwich with Emmental cheese and baked pepper

### **SALADS**

light potato salad with spring onion

cherry tomatoes with avocado and garlic vinaigrette

green leave salad with mango, Serrano ham and nuts

### **SOUP**

soup of the day

### **DESSERTS**

selection of mini desserts

seasonal fruits





## **Buffet C**

### **SANDWICHES**

open sandwich with salmon mousse and caviar

wholegrain baguette with roasted chicken and curry mayonnaise

bun with cheddar cheese, ham and tomatoes

### **SALADS**

Caesar salad with roasted chicken, bacon, parmesan and garlic croutons

apple, celery and walnut salad

arugula with cherry tomatoes and mini mozzarella

### **SOUP**

soup of the day

### **DESSERTS**

selection of mini desserts

seasonal fruits





**LUNCH BUFFET** (from 20 pax)

**Buffet A**

**STARTERS**

gazpacho with cucumber tartar and dill

selection of sliced ham with pickles

marinated grilled vegetable with shaved parmesan

**SALADS**

giant bean salad with garlic vinaigrette

pasta salad with sour cream, sweet corn and roasted chicken

endive with orange, garden cress and nuts

**SOUP**

strong beef broth with meat, noodles and vegetable

**MAIN COURSES**

Prague butcher's beef goulash with roasted sausage and onion

grilled pikeperch with dried tomatoes and olives

tagliatelle with piquant sauce arabiatta

**SIDE DISHES**

potato scones wit spring onion

potato purée with chive





boiled buttered vegetable

## **DESSERTS**

selection of mini desserts

seasonal fruits

## **Buffet B**

### **STARTERS**

smoked salmon with cream cheese, lime, red onion and dill

Serrano ham with melon-mint salad

grilled eggplant with grape fillets, goat cheese and honey dressing

### **SALADS**

iceberg lettuce with fried eggplant and crispy bacon

grilled peppers and champignons with chilli pepper and balsamic vinegar

young leave spinach, red lentil, bamboo and soy sauce salad

### **SOUP**

piquant tomato soup with basil and shrimps

### **MAIN COURSES**

wok with chicken breast, crisp vegetable and cashew nuts

fried banquet pork tenderloin fillets with lemon





wild salmon medallions with rosemary, garlic and pearl onion

#### **SIDE DISHES**

jasmine rice

mashed potatoes with celery

mixed boiled vegetable

#### **DESSERTS**

selection of mini desserts

seasonal fruits

#### **Buffet C**

##### **STARTERS**

buffalo mozzarella with bio tomatoes, arugula and avocado

smoked duck breast with pistachio and baby chard salad

marinated Atlantic salmon with cucumber mousse and frissee salad

##### **SALADS**

wifon noodle, beef entrecote and wasabi salad

celery, apple and crayfish tail salad

Nicoise salad with fresh tuna





### **SOUP**

young garlic creamy soup with croutons and garden cress

### **MAIN COURSES**

selection of grilled meat with pepper

baked red mullet

mushroom lasagna with truffles

### **SIDE DISHES**

tagliatelle with peeled roasted pepper

baked young potatoes with chive

wok vegetable with sesame seeds

vichy carrot

### **DESSERTS**

selection of mini desserts

seasonal fruits



### **DINNER BUFFET (from 20 pax)**

**Czech buffet**

#### **STARTERS**

Prague ham of bone, celery root salad, nuts and gherkins



selection of Czech smoked fishes with dill sauce  
venison pâté with plum-onion chutney and cranberry sauce  
marinated rabbit saddle with thyme and spinach leaves

#### **SALADS**

thinly cut smoked beef tongue with red onion, vinegar and apple  
cucumber salad with dill and sour cream  
cherry tomatoes with green onion  
celery-apple salad with smoked trout

#### **SOUP**

traditional potato soup with real forest mushrooms and young leek

#### **CARVING STATION**

young pig saddle with rind roasted with caraway seeds and rosemary  
selection of condiments  
(garlic mayonnaise, pickles, wholegrain and yellow mustard, caramelized apples with shallot)



#### **MAIN DISHES**

old Bohemian roasted duck with red cabbage with apples  
deer ragout with root vegetable and red wine  
roasted chicken with almond stuffing



grilled pikeperch with fresh marjoram

#### **SIDE DISHES**

Karlsbad dumpling with pumpkin seeds

baked potatoes with thyme and lemon zest

groats risotto with mushrooms

Brussels sprouts with bacon and garlic

#### **CHEESE**

selection of superior Czech cheeses with fresh fruits and nuts

#### **DESSERTS**

home-made stuffed cakes

traditional Czech "Domažlice town" cake

old Bohemian apple roll with nuts

selection of pressed cakes

apricot cake with crumb

#### **Italian buffet**

##### **STARTERS**

buffalo mozzarella with meat tomatoes, basil and olive tapenade

beef carpaccio with olive oil, arugula and parmesan

marinated grilled vegetable with aceto balsamico and fine frissee salad





Parma ham, home-made grissini, melon salad and fresh figs

### **SALADS**

arugula with dried tomatoes, pines and cherry tomatoes

seafood salad with olive oil, lemon juice and parsley

light potato salad with artichokes and leave salad

selection of pickled olives

### **SOUP**

Milano minestrone with tomatoes and parmesan

### **CARVING STATION**

roasted lamb joint with nut-herb crust

selection of condiments

(sliced peeled tomatoes with olive oil and coarse sea salt, leave spinach pesto with nuts, dried tomatoes pesto)

### **MAIN COURSES**

roasted rabbit with tomatoes and fresh herbs

Ligurian style chicken with fennel and lemon zest

gratinated lasagna with meat ragout and parmesan

stewed lamb cubes with red wine and peeled tomatoes





### **SIDE DISHES**

fava beans with anchovy sauce

gratinated polenta with basil pesto and parmesan

baked young potatoes with garlic and parmesan bites

grilled Toscana vegetable

### **CHEESE**

selection of Italian cheeses with fruits, nuts and honey

### **DESSERTS**

Italian tiramisu

vanilla panna cotta with seasonal fruit

baked ricotta tart with raspberry coulis

Italian chocolate tart

fresh sliced fruits

### **International buffet**

#### **STARTERS**

selection of nigiri sushi and futo maki with pickled ginger, wasabi and Kikkoman soy sauce

roasted beef tenderloin with marinated shii-take mushrooms

home-made marinated salmon with mustard-honey sauce and dill

goat cheese with grilled eggplant, herb pomelo and fine frisee salad





thinly sliced Serrano ham with home-made grissini and arugula

### **SALADS**

little gem with smoked salmon, dill dressing and roasted sesame seeds

original Caesar salad with grilled chicken breast, parmesan and garlic croutons

tiger prawns salad with litchi and lemon grass

baked vine tomatoes with mini mozzarella and olive oil

### **SOUP**

white asparagus creamy soup with cream

strong corn-fed chicken broth with coriander

### **CARVING STATION**

beef entrecote with pepper and Dijon mustard

selection of condiments

(pepper sauce and béarnaise sauce)

### **MAIN COURSES**

fried sea fish tempura

grilled Atlantic salmon with tiger prawns

linguine with roasted squids, white wine, cream and cherry tomatoes

chicken wok with mango, chilli peppers and fresh coriander

grilled lamb chops with Provencal herbs and roasted shallots





### **SIDE DISHES**

gratinated cream potatoes

Grenailles potato ragout with root vegetable and cream

vegetable ratatouille with thyme

boiled green asparagus

### **CHEESE**

selection of French cheeses with acacia honey, fresh fruits, nuts and nut-fruit bread

### **DESSERTS**

chocolate fountain with sliced seasonal fruits

mini sacher tart and opera slices

carrot cake with sugar icing

selection of fruit soups

passion fruit and raspberry slices

### **COCKTAILS** (from 30 pax)

#### **Cocktail A**

#### **COLD CANAPES (4 pieces)**

tiger prawn with chilli mayonnaise and crispy bread

gently smoked duck breast with honey sauce and crushed pistachio

cherry tomatoes with mozzarella and basil pesto





Atlantic salmon tartar with cucumber sauce and dill

**HOT CANAPES (3 pieces)**

fried cheddar cheese with Parma ham and sesame seeds

chicken wings with piquant Thai sauce

cocktail sausages with puff pastry and mustard-honey sauce

**Cocktail B**

**COLD CANAPES (4 pieces)**

gazpacho with cherry tomato and parmesan

eggplant caviar with mozzarella and balsamic vinegar

yellow fin tuna tartar with coriander mayonnaise

Parma ham with grissini and arugula

**HOT CANAPES (3 pieces)**

grilled tiger prawns with pineapple and chilli pepper

chicken satay with peanut sauce

beef tenderloin medallions with fresh cranberries

**Cocktail C**

**COLD CANAPES (4 pieces)**

wholegrain bread with goat cheese and grapes

crisp basket with whisked pâté and cranberry jelly

smoked salmon roll with cream cheese and pancake

foie gras mousse with port wine jelly





**HOT CANAPES (3 pieces)**

fried tiger prawns with sweet & chilli sauce  
green asparagus tempura with béarnaise sauce  
corn-fed chicken roll with pistachio

**Cocktail D**

**COLD CANAPES (4 pieces)**

Prague ham with horseradish and gherkins  
salmon carpaccio with lime oil and garden cress  
beetroot gazpacho with celery  
duck foie gras with orange marmalade

**HOT CANAPES (4 pieces)**

gratinated oysters with butter spinach  
Sheraton club sandwich with turkey breast and bacon  
veal medallions with olive tapenade  
grilled salmon with asparagus

**Cocktail E**

**WELCOME DRINK**

1,5 dcl Champagne

**COLD CANAPES (5 pieces)**

roasted fresh tuna with roasted black sesame seeds  
Parma ham with cantaloupe melon and arugula  
Williams pear with Fourme d'Ambert cheese





duck foie gras with caramelized apples

pineapple gazpacho

**HOT CANAPES (5 pieces)**

shrimps tempura with piquant sauce

spring rolls with roasted duck and vegetable

grilled pork side with Grenailles potato

angler with baked sweet potato and dried tomato

gratinated snails with camembert and puff pastry

**DESSERTS (3 pieces)**

selection of seasonal fruit soups

delicious Valrhona Manjari chocolate mousse

variation of crème brûlée

**Gala Dinner A**

tuna carpaccio with grilled scallop of St. James, ginger-sesame seed oil

fine soup with Jerusalem artichokes, quail breast confit

poached sea bream with crisp vegetable and pak choi salad

veal tenderloin with Parma ham, vichy carrot, mushroom risotto and Albufera sauce

chocolate Valrhona soup with home-made raisin-rum ice cream



**Gala Dinner B**

gently smoked salmon tenderloin, cucumber jelly and trout caviar



fresh black salsify root creamy soup, black summer truffle slices

roasted tuna with sesame seeds, shellfish and dill beurre blanc

Beskydy region lamb chops, parsnip purée, stewed spinach leaves and badian glacé

Tarte Tatin with home-made Granny Smith apple sorbet

### **Gala Dinner C**

welcome drink 1,5 dcl Champagne

yellow fin tuna tartar, coriander-lime mayonnaise and Kamchatka crab

strong crayfish soup with saffron potato and grilled crayfish tail

deer saddle with rosemary and crushed juniper, root vegetable and Jerusalem artichokes purée

selection of French cheeses, acacia honey, fresh fruits and nut-fruit bread

mango and white chocolate tart, mango pearls and caramel scale

### **DEGUSTATION MENU**

welcome drink 1,5 dcl Champagne

duck foie gras truffle, sour cherry jelly and Granny Smith apple sauce

Canadian lobster with olive oil and Madagascar vanilla, saffron mayonnaise and grilled pineapple

bio cauliflower creamy soup with home-made ravioli stuffed with real forest mushrooms

angler, fennel cream and black olive and sundried tomato tapenade

lime-basil sorbet and champagne espuma





veal saddle "Rosato" saltimbocca, juicy risotto with white forest mushrooms, young asparagus and forest mushroom mousse

baked almond cake, strawberry sorbet and caramel scales

