

Dégustation Menu Kempinski

Venison Tartar on potato Roesti with poached organic egg yolk and Horseradish sour cream

0.1l Pinot Grigio DOC, 2008, Colterenzio, Alto Adige, Italy

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Beef Consommé with crayfish tails and estragon pearls

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Pan fried Foie Gras with honey marinated beetroots and Gingerbread cake

0.05l Château La Tour Blanche, 2005, France – Sauternes

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Poached Turbot with Celeriac Jelly,

Accompanied by sautéed Clams , Asparagus and Lobster foam

*0.1l Chablis, 2007, William Fèvre, Bourgogne, France*

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Campari Orange Sorbet

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Grilled Beef Tenderloin with traditional "Svičková" sauce, Carlsbad dumplings

*0.1l Zweigeltrebe, 2006, Coteaux Peluic, Czech Republic*

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Pineapple Tart Tatin with frozen pink pepper cream

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

Twice baked Goat Cheese Soufflé with Tomato coulis

0.1l Sauvignon Blanc, 2006, Kim Crawford, New Zealand

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Grilled Tiger Shrimps on Green Peas purée and Pancetta Chip

*0.1l Maidenburg Claret, Pozdní sběr, 2007, Reisten, Czech Republic*

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Herb crusted Rack of Lamb on Ratatouille Vegetable, Polenta Espuma

0.1l Villa Martis, 2005, Marchesi di Gresy, Italy

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Chocolate Trilogy

Chocolate Sorbet with Blueberry, Chocolate Fondant Chanterelle Cream  
and Milkshake with Fruit Espuma

*0.05l Pineau des Charentes Rouge, Château de Beaulon, France*

**1400 CZK**

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