



CIHELNA
BAR & RESTAURANT

NEW YEAR 2019

RESTAURANT MENU

Welcome drink – Vallate, Prosecco DOC, Brut

CLASSIC MENU

Amuse bouche

Creamy potato velouté,
black truffles, lovage oil

Starter

Greenland shrimp cocktail, wasabi mayonnaise,
green apple, spring onion, yuzu

Fish main course

Baked seabass, lobster bisque, celeriac,
mungo beans, tomato confit, bacon

Meat main course

Grilled veal loin, crispy sweetbreads,
sauce Hollandaise, wild broccoli, potato purée

Dessert

Dark chocolate mousse, apricot coulis,
salted caramel ice cream, pistachio crumble

Sauvignon Blanc, Attitude,
Pascal Jolivet, Loire Valley
(France)

Chardonnay Viognier,
Pere et Fils, Laurent Miquel
(France)

Chianti Superiore, Banfi,
Tuscany
(Italy)

Port wine Dow's 10 yo

VEGETARIAN MENU

Amuse bouche

Creamy potato velouté,
black truffles, lovage oil

Starter

Charred cauliflower cocktail, wasabi mayonnaise,
green apple, spring onion, yuzu

Main course 1

Salt baked celeriac, mungo beans,
tomato confit, beurre blanc sauce

Main course 2

Grilled Portobello mushroom, sauce Hollandaise,
wild broccoli, potato purée

Dessert

Dark chocolate mousse, apricot coulis,
salted caramel ice cream, pistachio crumble

4 course dinner & drink package & program CZK 6,000



MIDNIGHT FIREWORKS PARTY AFTER MIDNIGHT LIVE MUSIC