

Christmas Eve menu 24.12.2025

Price EUR 90 / person without drinks

Couvert

Selection of herb and cream butter with homemade pastry

Amuse bouche

Butter pâté with fine herring salad and apples

Cold starters

150g Salmon tartar served with quail egg and salmon caviar

150g Variations of venison pate served with rucola salad and Cumberland sauce

Soups

Traditional Czech Christmas fish soup with butter croutons

Beef consommé with liver gnocchi, julienne vegetables and homemade noodles

Main courses

200g Boneless fried carp „Třeboň style“ served with traditional potato salad

200g Norwegian salmon fillet served with Mediterranean vegetables

200g Veal cheeks in wine sauce served with cabbage and mashed herb potatoes

*200g Fried Savoyard cutlets from pork tenderloin served with herb puree
and Christmas vegetable salad*

Desserts

Chocolate fondant with raspberries, vanilla ice cream and whipped cream

Homemade apple strudel with nuts and vanilla sauce

Variations of Christmas cookies