

LIVE COOKING!

THE BEST EXPERIENCES ARE LIVE!

SPRING ROLL LIVE!

SHRIMP, CRISP VEGETABLES, RICE NOODLES, HERBS,
VIETNAMESE DRESSING

CHICKEN WRAP LIVE!

WHEAT TORTILLA, FRIED CHICKEN, CUCUMBER SALAD,
ICEBERG LETTUCE, HONEY-MUSTARD DIP

BEEF BURGER LIVE!

BACON, BBQ SAUCE, FRISÉE LETTUCE, CRISPY ONIONS, CHEDDAR MAYO

CARVING STATION LIVE!

TURKEY BREAST WITH PANCETTA, SPINACH AND WALNUTS

MEDIUM-ROASTED US BEEF BOLAR BLADE WITH HERBS

BARLEY AND LENTILS WITH MUSHROOMS, SWEET SPICES 

ROASTED PUMPKIN PURÉE WITH NUTMEG 

DESSERT LIVE!

HONEY MOUSSE, PLUM COMPOTE, CHOCOLATE ICE CREAM,
GINGERBREAD CRUMBLE 

FOUNTAIN WITH WARM MILK CHOCOLATE LIVE!

FRESH SLICED FRUIT 

OPEN BAR

SPARKLING WINE CUVÉE RAFFAELLO, FRIZZANTE MILLESIMATO,
DOMUS VINI, VENETO, IT

ALCOHOL-FREE SPARKLING WINE VINTENSE, FINES BULLES, 0.0% ALC.

WHITE WINE DVA KOPCE RIESLING, KOLBY POUZDŘANY CZ

WHITE WINE ROCENO GRILLO, SIBILIANA, SICILIA IT

RED WINE GRAND VALLON, VIN DE PAYS ROUGE, CHARLES BROTTÉ, FR

BEER STAROPRAMEN 10, STAROPRAMEN ALCOHOL FREE

COCA-COLA, ZERO, FANTA, SPRITE, KINLEY TONIC, FUZE ICED TEA

CAPPY JUICE APPLE 100%, ORANGE 100%, MULTIVITAMIN

STILL AND SPARKLING WATER NATURA

ESPRESSO WITH CREAM, CAPPUCCINO, CAFFÈ LATTE /7

SELECTION OF TEAS RONNEFELDT WITH HONEY AND LEMON



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*  This icon marks vegetarian dishes.

MENU

COLD STARTERS

PULLED MOZZARELLA, MARINATED TOMATOES, BASIL PESTO, ROCKET SPROUTS 

SMOKED SALMON, PEA AND APPLE PURÉE, GIN & TONIC CUCUMBER

CHICKEN BREAST WITH SKIN, SUGAR SNAP PEA, RADISH, POMEGRANATE, PISTACHIO, HERB AND PICKLED SHALLOT SALAD, SPICY DRESSING

SLOW-ROASTED PORK TENDERLOIN, PUMPKIN CHUTNEY WITH ORANGE AND CARDAMOM, FRUIT BREAD

MEDIUM-ROASTED BEEF EYE OF ROUND, TABBOULEH SALAD, SALSA VERDE, MIZUNA SHOOTS

SALADS

FRESH SLICED VEGETABLES, SELECTION OF DRESSINGS AND CONDIMENTS 

SPICED QUINOA WITH GARDEN VEGETABLES AND ROCKET 

CHEF’S SALAD WITH HAM, CHEESE AND QUAIL EGGS

WARM DISHES

MASSAMAN CURRY WITH TOFU, PEANUTS AND FRESH CORIANDER

CHICKEN MEDALLIONS WITH ROASTED PEPPER AND THYME SAUCE, VEGETABLE RAGOUT

BRAISED VEAL BRISKET IN RED WINE WITH ROOT VEGETABLES

SIDE DISHES

JASMINE RICE WITH LIME ZEST 

PASTA 

ROASTED GRENAILLE POTATOES WITH ROSEMARY 

DESSERTS

SELECTION OF MINI DESSERTS 

TAPIOCA PEARLS WITH COCONUT MILK AND MANGO COULIS 

CURD CAKE 

VANILLA ÉCLAIR 

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