



# VALENTINE'S DAY MENU



## STARTER

3 prawns marinated in parsley pesto, wakame salad with sesame seeds, prawn sauce (GF)

199 CZK

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## MAIN COURSE

Veal sirloin, roasted Brussels sprouts with pancetta, sweet potato purée, demi-glace with black truffles (GF)

399 CZK

Sea bream fillet, roasted tomatoes with olives, creamy lemon risotto, confit Jerusalem artichoke in a white wine sauce (GF)

329 CZK

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## DESSERT

Vanilla mousse with mascarpone, marinated strawberries with Grand Marnier, white chocolate sauce (GF)

129 CZK

Champagne Lorient Pere & Fils Grande réserve 0,375l (brut/demi-glace) 345 CZK