

SARAH BERNHARDT  
RESTAURANT



*Tasting menu*  
*Gourmet selection*

*Couvert*

*Champagne - Pierre Moncuit, Blanc de Blanc, France 10cl*

*Pan fried scallop on cauliflower purée with saffron  
and tuna tartar with capers and Dijon Mustard*

*Cyrès de Climens 2007, Barsac-Sauternes, France 5cl*

*Duck Foie Gras terrine on Mirabelle plum jelly,  
plum & date purée and slice of toasted ginger bread*

*Riesling, late harvest 2010, Mikulov, Reisten Valtice, CZ 15cl*

*Pan fried zander (pike-perch) fillet with Hollandaise sauce,  
ragout of orange lentils and sautéed salsify, confited beet-root*

*Château Camensac, Grand Cru Classé 1999, Haut Medoc, Bordeaux, France 15cl*

*Pink roasted veal medaillons, demi glass with black truffles,  
grilled artichokes stuffed with ratatouille, tagliolini with fresh herb*

*Veltlínské Zelené, ice wine 2009, Nový Šalátov, Vinné sklepy rodiny Špalkovy, CZ 4cl*

*Chocolate tunnel with orange jelly  
and candied orange fillets*

*Armagnac, Francis Lacave, Horse d'Age 4cl*

*Coffee or tea & petit fours*

*Menu incl. selected drinks and Alfons Mucha museum ticket  
2.900 CZK (116 Euro)*

*Menu without selected drinks and with Alfons Mucha museum ticket  
1.300 CZK (52 Euro)*