

APPETIZERS

Venison terrine with fig chutney
Parma ham with Cantaloupe melon
Marinated salmon with lentil salad
Crème Brulée of Foie Gras with apple chutney
Roastbeef with Dijon potato salad

SALADS

Endive salad, Marinated zucchini, Chickpea salad, Caesar salad with garlic croutons and Parmesan, Pea spread with marinated Feta, Tomato and red onion salad, Mixed greens with selection of dressings, Roasted eggplant salad, Thai noodle salad, Choice of bread and butter

SEAFOOD BAR

Marinated shrimps, Octopus carpaccio with mango salsa, Oysters with shallot vinaigrette, Tuna tartar

SOUP

Consommé of quail with Port wine

SERVED APPETIZER

Lobster Thermidor

MAIN COURSES - A LA CARTE

Pike Perch with chive sauce, Brussels sprouts and potato purée
Shank of lamb with marjoram and barley risotto
Fillet of deer with Port wine sauce, glazed carrots and potato gratin
Braised veal cheeks with potato purée, roasted vegetables and mushrooms
Duck confit with red cabbage and potato dumplings

DESSERTS

A selection of desserts and mini-desserts from our Dolce pastry shop (Tiramisu, Macaroons, Crème Brulée, profiteroles and many others)
Selection of cheese

DINNER STARTS at 7pm, LIVE MUSIC

3.990 CZK per person (children up to three years free of charge, 4-12 year-olds 1.825 CZK). Prices include 12% VAT.
Prices include buffet dinner + a la carte main course. Beverages are not included..

Table reservations: cafe@hotel-imperial.cz

100% prepayment required, free cancellation until 14th December 2024