

SUNDAY BRUNCH 13. 09. 2026 – FISH & SEAFOOD



APPETIZERS

Creuses oysters with shallot and wine vinegar, lemon and lime
Selection of maki sushi and nigiri
Salmon gravlax with roasted beetroot and honey-mustard sauce
Mini poke bowl with tuna
Quail egg with salmon caviar and crispy toast
Garlic and chilli marinated shrimp with crushed avocado
Tilapia ceviche with mango and coriander
Tuna spread with Granny Smith apple and crispy toast
Selection of seafood on ice (lobster, langoustines and whole shrimp)
Herring salad

SOUPS

Bouillabaisse with pieces of fish
Tom Yum

MAIN COURSE

Whole fish carved in front of guests – moonfish / turbot
Black cod fish cakes coated in panko breadcrumbs
Black risotto with pieces of halibut
Red curry with vegetables and mussels
Grilled monkfish with sun-dried tomato cream sauce
Mini swordfish burger with crispy pancetta and dill mayonnaise
Steak of freshly carved fish with lime espuma
Buttered vegetables
Grilled vegetables
Jasmine rice
French fries

DESSERTS

Raspberry éclair
Macarons (vanilla & raspberry, nougat & praline, chocolate & caramel)
Madeleines
Crème brûlée
Tartlets
Pistachio profiteroles
Canelés de Bordeaux
Nougat Paris-Brest
Lime meringue with cream

PRICE: 1,950 CZK / per person incl. drinks