

L'ATELIER
TRITON
RESTAURANT

CHRISTMAS EVE GALADINNER MENU

LIVE PIANO music during the evening 24th December 2024

Chef Tomáš Kohút

Raspberry Kir Royal
Amuse-bouche, whipped butter

Tomáš Kohút

1. "Eel & Mackerel"

eel / mackerel / ponzu / Salicornia herb / bacon
Muscadet, Clos de L'Arzillier, France (0,1l)

2. "Deer"

pear / carob nut / mead / rosemary
Merlot, Salton Desejo, Brasil (0,1 l)

3. "Celery"

celery / walnuts / ginger / curry / rosemary
Silvaner – late harvest, Gotberg winery, Mikulov, Czech (0,1 l)

4. "Bisq"

pike perch / lobster bisque / tomato / tarragon
Pinot Gris – late harvest, Sůkal winery, Czech (0,1 l)

5. "Tortellini"

pork trotters / truffle / port wine / thyme
Glen Carlou, Grand Classique, South Africa (0,1l)

6. "Coq au vin"

rooster / carrot / parsley / celery / red wine
Shiraz, Hundred Tree Hill, Australia (0,1 l)

7. "Mushroom"

mushroom / caramel / buckwheat / whisky / hazelnuts
Drambuie (0,04l)

Coffee or Tea

MENU 7 courses = 3 684,- CZK/ 149,- EUR/person

MENU 7 courses incl. aperitif, wine pairing & coffee/tea = 5 365,- CZK/ 217,- EUR/person



Information on the allergens contained in the food will be provided by staff on request.

RESERVATIONS: +420 221 081 218, Web: www.tritonrestaurant.com

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