

CZECH DEGUSTATION MODERN-ART MENU

TRITON Restaurant

Chef Tomáš Kohút

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Bohemia sekt Prestige Rosé Brut (0,1 l)

Amuse-Bouche, whipped butter

1. "Liver"

Pigeon liver/Foie Gras/Port wine/Crème fraîche
Pálava – selection of grapes, winery Lechovice, Znojmo, Czech (0,05 l)



2. "Marinated Pikeperch"

Pikeperch/cashew nuts/bacon/cucumber/pepper/vanilla
Ryzlink rýnský, winery Salabka in Prague, Czech (0,1 l)



3. "Svíčková"

slow roasted veal Fillet steak/cream sauce/
Carlsbad dumpling/cranberries/lemon
Pinot Noir, winery Salabka in Prague, Czech (0,1 l)



4. "Pork belly"

confit pork belly/cabbage/truffle dumpling/shallot-caviar/beetroot
Cuveé Grand Reserva - Opulent, winery Kubík, Velké Bílovice, Czech (0,1 l)



5. "Currant & Gooseberry"

currant/pistachios/gooseberry
Grüner Veltliner – ice wine, winery Špalek, Nový Šaldorf, Czech (0,05 l)

Coffee or exclusive tea selection

MENU 5 courses = 1 706,- CZK/ 69,- EUR/person

MENU 5 courses incl.

aperitif, wine pairing & coffee/tea = 2 844,- CZK/ 115,- EUR/person



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

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

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