

L'ATELIER
TRITON
RESTAURANT
Tomáš Kohut

NEW YEAR'S EVE GALA DINNER IN PRAGUE
31th DECEMBER start at 7:00pm

MENU - 7 courses & LIVE PIANO music during the evening

Raspberry Kir Royal

Amouse bouche, whipped butter

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. "Consommé Olga" veal consommé / pineapple / lemongrass / ginger / St. Jacques scallop
Chateau Minuty, Côtes de Provence, France (0,1 l)

5. "Lamb" lamb / mint demi-glace / parsley puree / peas / spinach dumpling
Chateauneuf du Pape "La Bernardine", Rhone, France (0,1l)

6. "Foie gras" foie gras / celery / cognac / walnuts / vanilla
Sauternes, La Chartreuse de Coutet, Bordeaux, France (0,05l)

7. "Mushroom" mushroom / caramel / buckwheat / whisky / hazelnuts
Drambuie (0,04l)

Mineral water 0,75l & Coffee or Tea

MIDNIGHT TOAST: *Möet & Chandon Impérial Champagne (0,1l)*

MENU 7 courses without beverages, incl. midnight toast = 5.440 CZK/ 220,- EUR/person

MENU 7 courses incl. welcome drink, wine pairing & midnight toast,
mineral water 0,75l, coffee or tea = 7.121 CZK/ 288,- EUR/person

WE WISH YOU A HAPPY NEW YEAR 2025!



The information on contained allergens will be provided by staff on customer's request.

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