

St. VALENTINE'S MENU

14th February 2024 - LIVE PIANO during the evening

TRITON Restaurant

Chef Tomáš Kohút

Bohemia sekt Prestige Rosé Brut (0.1 l)

Amuse-Bouche, whipped butter

Tomáš Kohút

1. "Beetroot"

beetroot/pine nuts/goat cheese/raspberry caviar

Chardonnay – late harvest, Gotberg winery, Mikulov subregion - Morava, Czech (0,1 l)



2. "Foie gras"

Marsala waffle/Foie-gras/currant/cognac/grape

Sauternes, La Chartreuse de Coutet, Bordeaux, France (0,05 l)



3. "Codfish "

Codfish/Yakiniku sauce/Kimchi/leek/trout caviar

Riesling Forst-Basalt, G. Mosbacher, Pfalz, Germany (0,1 l)



4. "Truffle"

Truffle/potato/shallot/chives oil

Arienzo - Marqués de Riscal, Crianza, Rioja, Spain (0,1 l)



5. "Guinea Fowl"

Guinea Fowl/pumpkin/potato/mushrooms/vinegar sauce

Château Minuty "M" Rosé, Côtes de Provence, France (0,1 l)



6. "Raspberry"

raspberry/passion fruit/chocolate

Pálava – selection of grapes, winery Lechovice, Znojmo, Czech (0,05 l)

Coffee or exclusive tea selection

MENU 6 courses = 2 423,- CZK/ 98,- EUR/person

MENU 6 courses incl.

aperitif, wine pairing & coffee/tea = 3 486,- CZK/ 141,- EUR/person



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

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