

# VEGETARIAN DEGUSTATION MENU

## TRITON Restaurant

Chef Tomáš Kohút

*Belstar Prosecco Brut D.O.C. (0,1l)*

*Tomáš Kohút*

Amuse-Bouche, whipped butter

### 1. "Beetroot"

beetroot/pine nuts/goat cheese/raspberry caviar  
*Chardonnay – late harvest, Gotberg winery, Czech (0,1 l)*



### 2. "Tartalet"

champignon/grapes/balsamico vinegar/buckwheat  
*Château Minuty "M" Rosé, Côtes de Provence, France (0,1 l)*



### 3. "Truffle"

Truffle/potato/shallot/chives oil  
*Arienzo - Marqués de Riscal, Crianza, Rioja, Spain (0,1 l)*



### 4. Vegetarian "Duck"

celery/vegetarian demi-glace/chickpeas/radish Daikon/sesame  
*Zweigeltrebe-barrique, winery Habánské sklepy, Velké Bílovice, Czech (0,1 l)*



### 5. "Sesame"

black sesame/grapefruit/vanilla/orange  
*Sauternes, Château de Rolland, Bordeaux, France (0,05 l)*

*Coffee or exclusive tea selection*

**MENU 5 courses = 1 342,- Kč/ 55,70 EUR/per person**

**MENU 5 courses incl. aperitif, wine pairing & coffee/tea = 2 188,- Kč/ 90,70 EUR/per person**



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

**RESERVATIONS:** +420 221 081 218, **Web:** [www.tritonrestaurant.com](http://www.tritonrestaurant.com)

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