



Dear friends,

allow us, in cooperation with the company Tři Zlaté Růže, to invite you for an exceptional tasting evening matching a traditional Czech menu of the Executive Chef of the Alchymist Grand Hotel and Spa Tomáš Sysel and a selection of wines of the house „Castello di Ama”, which will be personally introduced by Mr. Marco Pallanti, oenologist and President of the Association Chianti Classico "Gallo Nero" and Mrs. Lorenza Sebasti, owner of this prestigious vineyard.

Amuse bouche

Home paté from poultry livers with wine jelly

Chardonnay al Poggio '09

„Kulajda“ – cream soup with dill, forest mushrooms and poached egg

Il Chiuso '09

Fillet of fallow deer from the Eastern Bohemian hunts with mushrooms, cranberry sauce and home made parsley gnocchi

Castello di Ama '04

Assorted country side cheeses from small farms with marmelade

L'Apparita '03

Warm strudel with butter pears served with walnut ice cream

Vin Santo Ama

21st January 2010 from 19:30

Aquarius Restaurant, Alchymist Grand Hotel and Spa

Price of 1.500 Kč per person includes five-course served menu accompanied by selected wines and coffee or tea

For your reservation please call +420 257 286 019
or send us email at: aquarius@alchymisthotel.com

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