



T E R A S A
U ZLATÉ STUDNĚ

GOURMET ST. VALENTINE'S DAY

Enjoy the romantic dinner at TERASA RESTAURANT, ranked as No. 2 in prestigious Grand Restaurant Guide in the Czech Republic. Your Valentine gourmet experience prepared by Executive Chef Pavel Sapik topped by carefully selected wines and breathtaking views.

DEGUSTATION MENU

OYSTERS "FINES DES CLARES" with shallot-herb Dressing in watercress Veil

Billecart-Salmon Brut Rosé - Champagne / France

SALAD FROM CANADIAN LOBSTER with "OSSETRA" caviar in Wonton Pottle with Lobster Claw on marinated cucumber
Ryzlink rýnský - late harvest; Šlechtitelská stanice Velké Pavlovice - Czech Republic 2008

DUCK LIVER TERRINE "FOIE GRASS" served on pear jelly flavoured with "Williamine Liqueur"

Hibernal - selection of berries, František Mádl - Czech Republic 2006

Double chicken Broth with tiger prawns

MONK FISH poached in olive oil accompanied by Pea Purée, artichoke, sun-dried tomatoes and Beurre Black sauce

Chablis AOC, Domaine Josef Garnier - Chablis / France 2008

ROYAL PIGEON from "Anjou" accompanied by Kenya Beans, caramelized apples

on fine potato Purée and Cognac-chocolate sauce

Chateau La Fleur des Rouzes - Pommery / France 2003

VALENTINE'S CAKE with fresh fruit and rose slices

Aphrodisiacal Tea from pink ginger and fresh mint leaves

HOME-MADE CHOCOLATE PRALINE with spicy Raspberry stuffing

Cognac "Age de Fleur - 15 let" Léopold Gourmel - France

DEGUSTATION MENU WITH WINES 3.500 Kč

DEGUSTATION MENU WITHOUT WINES 2.100 Kč