

RESTAURANT SARAH BERNHARDT



Otevírací doba:

Pondělí - Neděle
18:00 hod. - 23:00 hod.

Opening Hours:

Monday - Sunday
6:00 PM - 11:00 PM

Heures D'Ouverture :

Lundi - Dimanche
18:00 - 23:00 h

Rezervační kontakt / Reservation contact / Contact de réservation :

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Food & Beverage Manager

Philippe Jansa

Chef de Cuisine

Karel Hynek



CZECH MUCHA MENU

incl. Alfons Mucha museum ticket
CZK 800

Starter

Prague ham duo with apple & horseradish chutney
/prepared in short crust pastry and aspic/

Main course

Confited duck leg with thyme, braised red cabbage
with cranberries and gratinated potatoes with cream

Dessert

Traditional marzipan cake Paris



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TASTING MENU GOURMET SELECTION

Couvert

Champagne – Billecart-Salmon Brut Réserve, France 15cl

Marinated scallops on barley ragout with lemongrass dressing

Cyprés de Climens 2011, Barsac-Sauternes, France 5cl

Duck foie gras terrine on mirabelle plum jelly with cherry chutney and fruit chips

Sauvignon, late harvest,
Velkopavlovická wine sub-region, Mádl Winery 15cl

Cod fillet baked en papillote with seasonal vegetables, asparagus and Hollandaise sauce

Château Tour Sieujean, Pauillac, Bordeaux 2010 15cl

**Pink-roasted veal medallions, demi glace with morel mushrooms and black truffle,
artichokes stuffed with ratatouille and tagliolini pasta with herbs**

Veltlínské Zelené, ice wine 2013, Špalek, CZ 4cl

Flambéed “crêpes suzette” with Grand Marnier liqueur with chocolate ice-cream

Calvados Original 4cl

or

Royal Oporto 20 Years aged Tawny 4cl

Coffee or tea & petit fours

Menu including the stated drinks and tickets to the Alfonse Mucha Museum

CZK 3,200

Menu excluding the stated drinks and with tickets to the Alfonse Mucha Museum

CZK 1,600

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MENU À LA CARTE

Appetizers

Duck Foie Gras on mirabelle plum jelly
with cherry chutney and fruit chips

CZK 360

Marinated scallops on barley ragout
with lemongrass dressing

CZK 380

Caramelized goat's "chavroux" with eggplant caviar,
beetroot and avocado oil

CZK 330

Burgundy-style escargot
with an herb crust and vanilla brioche

CZK 330

Czech Speciality

Prague ham duo with horseradish and apple chutney
(prepared in shortcrust pastry and aspic)

CZK 250

Soups

Creamy lobster á la royale
with golden dumplings and caviar

CZK 380

Sarah Bernhardt veal consommé
with cheese gnocchi and pearl vegetables

CZK 220

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Main Dishes

Fish Dishes

Cod fillet baked en papillote
with seasonal vegetables, asparagus and Hollandaise sauce

CZK 590

Flambéed “black tiger” shrimp with Cointreau liqueur
on Mediterranean salad with archive vinaigrette

CZK 560

Czech Speciality

Grilled rainbow trout fillet with caraway seeds,
chive potatoes, pea purée with mint

CZK 430

Confit duck thigh with thyme, steamed red cabbage
with cranberries and potatoes au gratin

CZK 460

Meat Dishes

Pink-roasted veal medallions, demi glace with morel mushrooms
and black truffles, artichokes stuffed with ratatouille
and tagliolini pasta with herbs

CZK 720

Beef “Filet Mignon”
with mini vegetables sautéed in hazelnut butter and pepper sauce

CZK 990

Lamb shank in Lirac wine with pickled onion,
mashed potatoes with truffle oil

CZK 680

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Vegetarian Dishes

Ravioli stuffed with mushrooms in a vegetable broth with caramelized chestnuts

CZK 380

Poached pear in Chablis wine gratinated in Saint Agur cheese
with root vegetables and red lentils

CZK 420

Desserts

Flambéed “crêpes suzette” with Grand Marnier liqueur with chocolate ice-cream

CZK 350

Variations of crème brûlée - espresso & bourbon vanilla

CZK 250

Valrhona chocolate tower with strawberry sorbet and Mimosa jelly

CZK 280

A selection of French and Czech cheeses, daily offer

CZK 280

Peach Melba with basil crème fraîche and raspberry coulis

CZK 350

The head chef Karel Hynek recommends:

“Peach Melba”

Traditional Family Recipe:

In 1892, Australian soprano Nellie Melba performed at Richard Wagner’s opera Lohengrin in London’s Covent Garden.

The Duke of Orleans held a gala dinner to celebrate her success. The French chef Auguste Escoffier prepared a special dessert for this occasion, which was later called Peach Melba, on an ice sculpture of a swan that appeared in the opera.

At the end of the 19th century, during the grand opening of the Carlton, the head chef, Escoffier, re-introduced the recipe, leaving out the ice sculpture of the swan, gently braised the peaches and poured raspberry purée over them.