

9.9. DINNER	MENU A.	MENU B.	MENU C. / Vegetarian
	Welcome drink - Prosecco Mozzarella with tomato salsa with crispy bread Veal saltimbocca with parma ham, sage served with potato puree and white wine sauce Tangerine tiramisu+ coffee	Welcome drink - Prosecco Mozzarella with tomato salsa with crispy bread Grilled cod fillet with tomato olive sauce and mashed potato Tangerine tiramisu+ coffee	Welcome drink - Prosecco Mozzarella with tomato salsa with crispy bread to be chosen from a la carte menu Tangerine tiramisu+ coffee
10.9. LUNCH	MENU A.	MENU B.	MENU C. / Vegetarian
	Hen bouillon with home- made noodles and Monastery goulash with fresh horseradish and bread dumplings cottage cheese	Hen bouillon with home- made noodles and Beef sirloin in cream sauce with bread dumplings and cranberries cottage cheese	? cottage cheese
10.9. DINNER	BOAT		
11.9. LUNCH	KONOPIŠTĚ		
11.9. DINNER	PRUHONICE		
12.9. LUNCH	MENU A.	MENU B.	MENU C. / Vegetarian
	Beef bouillon with liver dumplings and nobles Roasted leg of duck, potato dumplings, red cabbage Home-made blueberry dumplings with curd and	Beef bouillon with liver dumplings and nobles Steamed entrecote in red pepper sauce, steamed rice Home-made blueberry dumplings with curd and	? Potato pancakes with mushroom sauce Home-made blueberry dumplings with curd and
12.9. DINNER	MENU A.	MENU B.	MENU C. / Vegetarian
	Mixed green salad with yogurt dressing and herb Grilled chicken breast with creamed potatoes, poached vegetable and rosemary demi glaze Castle cake with berries	Mixed green salad with yogurt dressing and herb Fried pork cutlet served with parsley potatoes and lemon Castle cake with berries	Mixed green salad with yogurt dressing and herb Gnocchi with spinach and cream and parmesan cheese Castle cake with berries
13.9. LUNCH	MENU A.	MENU B.	MENU C. / Vegetarian
	BEEF SOUP with home made noodles, vegetable BEEF GOULASH PRAGUE STYLE roasted onion garnish, dumplings	BEEF SOUP with home made noodles, vegetable PORK SCHNITZEL with mashed potatoes	MIXED SALAD with lettuce and Balkan cheese Penne with basil pesto

13.9. GALA DIN	MENU A.	MENU B.	MENU C. / Vegetarian
	BLUEBERRY CAKE with blueberry sauce and	BLUEBERRY CAKE with blueberry sauce and	BLUEBERRY CAKE with blueberry sauce and
	Amuse bouche	Amuse bouche	Amuse bouche
	Buffalo mozzarella, roasted cherry tomatoes, eggplant caviar, homemade basil pesto	Cream of fresh asparagus, air dried ham julienne, truffle oil drizzle	Buffalo mozzarella, roasted cherry tomatoes, eggplant caviar, homemade basil pesto
	Green apple sorbet	Green apple sorbet	Green apple sorbet
	Grilled beef tenderloin , sautéed young spinach with pine nuts, sauce bernaise	Pan seared salmon fillet, tomato beurre blanc, sautéed spinach with quinoa	Cabbage cakes with truffle foam and young potatoes
	Key lime semi fredo, raspberry coulis, berries	Crispy dulcey cake, chocolate sauce, amarula	Key lime semi fredo, raspberry coulis, berries