

NEW YEAR'S EVE MENU



NEW YEAR'S EVE MENU
will be served
from 7 PM

LIVE MUSIC
from 7 PM until midnight

APERITIF

Becherovka

AMUSE BOUCHE

TUNA CARPACCIO

avocado espuma, aged vinaigrette, furikake seasoning

ROYAL LOBSTER BISQUE

scallop, saffron

LEMON SORBET

matcha powder, Absolut vodka

MAIN DISHES

WILL BE SERVED BUFFET STYLE
FROM 8.30 PM UNTIL 11 PM.

VEAL MEDALLIONS

flambéed with Martell cognac, potato fondant, glazed vegetable

ROE DEER RAGOUT

red wine sauce, chantrelles, root vegetable

DUCK BREAST WITH WINTER FRUIT

Bigarade sauce

GRILLED HALIBUT

baked honeyed fennel, rosemary jus

PAN-FRIED PIKE PERCH

cauliflower purée, cilantro pesto

TRUFFLE GNOCCHI WITH CHAMPAGNE-ORANGE SAUCE

poached pear

DESSERTS

WILL BE SERVED BUFFET STYLE
FROM 8.30 PM UNTIL 11 PM.

MINI DESSERT PARIS

MINI DESSERT PRINCESS

PAVLOVA WITH WILD BERRIES

mint mascarpone

VARIATION OF CHEESES

fruit bread, fig chutney

NEW YEAR'S EVE TOAST

Laurent-Perrier, La Cuvée Brut 0.125 l

NEW YEAR'S REFRESHMENT

WILL BE SERVED BUFFET STYLE
FROM 0.15 AM UNTIL 1 AM.

HONEY CRUSTED PRAGUE HAM

horseradish chutney, potato-buckwheat pancakes

NEW YEAR'S EVE CHOCOLATE CAKE

milk and white Valrhona chocolate

8 490 CZK / person





2025

TONY'S CAFÉ & BAR

U Obecního domu 1, 110 00 Prague 1 / +420 222 195 195 / fboffice@hotel-paris.cz

Opening hours / Mo–Sun 08.30–23.30