

L'ATELIER  
TRITON  
RESTAURANT  
*Tomáš Kohút*

## MENU CHRISTMAS DAY

LIVE PIANO during the evening 25<sup>th</sup> December 2022

Chef Tomáš Kohút

*Bohemia sekt Prestige Rosé Brut (0,1 l)*

Amuse-Bouche, whipped butter

### 1. "Marinated Pikeperch"

Pikeperch/cashew puree/bacon/cucumber/pepper

*Müller Thurgau, winery Salabka in Prague, Czech (0,1 l)*



### 2. "Tartar"

veal Fillet/brioche/horseradish/balsamico/smoked cream/dried yolk

*Château Minuty, Côtes de Provence, France (0,1 l)*



### 3. "Turkey"

potatoes/smoked puree/carrot/shallot-caviar/pumpkin

*Pinot Gris, Val de Loire, France (0,1 l)*



### 4. "Pork belly"

confit pork belly/pickled cabbage/truffle dumpling/shallot-caviar/beetroot

*Neronet – red wine, winery Salabka in Prague, Czech (0,1 l)*



### 5. "Chocolate"

chocolate Caraibe 66%/buckwheat caramel/ice cream-cocoa bean

*Royal Tawny Porto 20 Y.O. (0,04 l)*

*Coffee or exclusive tea selection*

**MENU 5 courses = 1.715,- CZK/ 69,- EUR/person**

**MENU 5 courses incl.**

**aperitif, wine pairing & coffee/tea = 2.710,- CZK/ 109,- EUR/person**

*Information about the allergens contained in the food will be provided by staff on request.*

**RESERVATIONS:** +420 221 081 218, **Web:** [www.tritonrestaurant.cz](http://www.tritonrestaurant.cz)

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