

Traditional BBQ

STARTERS

Bruschetta, basil crème fraîche, cherry tomatoes
Asparagus panna cotta, chorizo, cured egg yolk
Broad bean guacamole, watercress, pomegranate
Chicken liver paté, rhubarb, walnuts
Marinated hermelín and haloumi cheese
Baked beans with speck on toast

SALADS

Zucchini, butternut squash, onion, carrots, bell peppers,
basil pesto, parmesan
Grilled aubergine and broccoli, bulgur, mozzarella, sun-dried
tomatoes, balsamic dressing
Water melon, Feta, cherry tomatoes, rhubarb,
pea shoots
Red radish with edamame, sweetcorn and cilantro
Coleslaw with fennel and cranberries

FROM THE GRILL

Grilled Humboldt squid tentacles
Nigela spiced lamb skewer
Veal Hot dog
Beef burger
St. Thomas sausages
Smoked beef brisket
Chicken satay
St. Thomas beer marinated suckling pig belly

ACCOMPANIED WITH

Barley risotto with ramson
Rosemary potatoes
Grilled portobello with chilli and thyme
Corn on the cob

BBQ SAUCES & DIPS

Aioli, tzatziki, beetroot
raita, salsa verde, romesco sauce,
mole rocho, pickled vegetables

DESSERTS

Homemade lollipops
Chocolate mouse with summer fruit
Selection of mini desserts
Strawberry tart with pistachios
Fruit salad with vanilla and mint
Seasonal assortment of ice creams and sorbets



990 CZK per person

includes unlimited consumption of food and
2 hours unlimited beverage package
(wine, beer, soft drinks, hot beverages)

Martin Boháček

Chef