

Banket menu



Overview



COFFEE BREAK



BUFET



SERVED MENU



RAUT



ASSEMBLE YOURSELF



GRILL MENU



TAKE AWAY



BEVERAGE MENU

COFFEE BREAK BASIC 1

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml
Kaiserka with Herb Butter and Gouda (A: 1a, 3, 7)
Waffle Rolls with Chocolate (A: 1a, 3, 6, 7)

COFFEE BREAK BASIC 2

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml
Ciabatta with mozzarella
and tomatoes (A: 1a, 7)
Chocolate brownie with fruit (A: 1a, 3, 7)

COFFEE BREAK STANDARD 1

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml
Rustic baguette, cottage cheese
with chives and pork ham (A: 1a, 7)
Homemade Fruit Cakes (A: 1a, 3, 7)

COFFEE BREAK STANDARD 2

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml
Whole-grain baguette with Camembert, garlic
butter, tomatoes, and baby spinach (A: 1a, 3, 7)
Mini choux (A: 1a, 3, 7)

COFFEE BREAK STANDARD 3

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml
Mini croissant with smoked salmon,
butter with coarse-grained
mustard, arugula, tomato (A: 1, 3, 4, 7, 10)
Lemon tartelette (A: 1, 3, 7)



COFFEE BREAK



COFFEE BREAK PREMIUM

Coffee 200ml

Selection of teas 1pc

Mammoth Spring 500ml

Pumpkin roll with herb butter and smoked cheese, Debrecín sausage, frisée lettuce, tomato, cucumber (A: 1, 3, 7)

Brioška with pulled pork, garlic dip, and shredded lettuce (A: 1, 3, 7, 10)

Fresh sliced fruit
Vanilla eclair
with caramel (A: 1, 3, 7)

COFFEE BREAK VIP

Coffee 200ml

Selection of teas 1pc

Mammoth Spring 500ml

Pita bread with Parma ham, arugula, and tomato (A: 1, 3, 7)

Whole grain baguette with prosciutto, herb butter, lettuce, tomato, cucumber (A: 1, 3, 7)

Chicken strips with mustard remoulade and cucumber cornichons (A: 1, 3, 7, 10, 12)

Fresh sliced fruit

Raspberry cheesecake (A: 1, 3, 7)

Mini Choux (A: 1, 3, 7)

COFFEE BREAK SNĚŽNÍK

Coffee 200ml

Selection of teas 1pc

Mammoth Spring 500ml

Toasted onion bread with mushroom cracklings (A: 1, 3, 7, 12)

Bread with marinated pork belly and horseradish mousse (A: 1, 3, 7)

Selection of cheeses from local farm, onion marmalade, pastries (A: 1, 3, 7, 12)

Fruitcake (Wallachian) (A: 1, 3, 7)

Carrot cake with nuts (A: 1, 3, 7, 8)

Dried fruit with nuts (A: 8)

EXTRAS OPTIONAL

Canapes with smoked salmon (A: 1, 3, 4, 7)

Canapes with salami (A: 1, 3, 7, 10)

Canapes with olive tapenade (A: 1, 3, 7)

Canapes with camembert cheese (A: 1, 3, 7, 8)

Minicroissant (A: 1, 3, 7)

Cheesecake (A: 1, 3, 7)

Poppy seed cake (A: 1, 3, 7)

Custard cake (A: 1, 3, 7)

Dark multigrain baguette with dried ham, rucola and crème fraîche (A: 1, 3, 7, 10, 9)

Focaccia Toscane with goat cheese and basil, oil with wild garlic (A: 1, 3, 7)

Pork crackling spread with sourdough bread, onion and pickles (A: 1, 3, 7, 10)



COFFEE BREAK



ALL-DAY BEVERAGE COFFEE BREAK

Coffee
Selection of teas
Mammoth Spring water
Unlimited postmix (Pepsi, Pepsi Max, Mirinda, 7UP, Tonic)

HALF-DAY BEVERAGE COFFEE BREAK

Coffee
Selection of teas
Mammoth Spring water
Unlimited postmix (Pepsi, Pepsi Max, Mirinda, 7UP, Tonic)

BARISTA COFFEE EXPERIENCE **NEW**

Professional barista
Preparation of two kinds of espresso coffee, unlimited throughout the conference
Interesting insights about the production and products of Julius Meinl roastery



COFFEE BREAK



BUFET BASIC 1

Starters – 100 g / pax

Caprese with basil (A: 7, 8, 12)

Roast beef with horseradish mayonnaise (A: 3, 7, 10)

Soup – 0.2 l / pax

Beef broth with liver dumplings
and vegetables (A: 1, 3, 7, 9)

Main Courses – 300 g / pax

Confit Pork Neck with Spinach (A: 10)

Chicken thigh steak with Teriyaki sauce (A: 6, 12)

Gratinated broccoli with Gouda and bacon (A: 7)

Fried chicken schnitzels (A: 1, 3, 7)

Side Dishes – 200 g / pax

Boiled potatoes (A: 7)

Jasmine rice

Potato Dumpling (A: 1, 3, 7)

Grilled vegetables

Pastry (A: 1, 3, 7)

Salads – 150 g / pax

Salad bar with dressings and extras (A: 7)

Mixed greens with tuna and eggs (A: 3, 4, 12)

Beetroot salad with nuts and arugula (A: 8, 12)

Fruit – 80 g / pax

Sliced fresh fruit

Desserts – 100 g / pax

Mini choux pastry (A: 1, 3, 7)

Cherry brownie (A: 3, 6, 7)

BUFET BASIC 2

Starters – 100 g / pax

Pulled pork, toasted bread, horseradish (A: 1, 7, 12)

Beet carpaccio with feta cheese (A: 7, 12)

Soup – 0.2 l / pax

Roasted carrot cream with sweet potatoes
and croutons (A: 1, 3, 7)

Main Courses – 300 g / pax

Herb-baked trout (A: 4, 7)

Chicken Tandoori masala (A: 7)

Pork Cheeks, Mushroom Sauce (A: 1, 7)

Pork schnitzels (A: 1, 3, 7)

Side Dishes – 200 g / pax

Mashed potatoes (A: 7)

Butter vegetables (A: 7)

French fries Jasmine rice Pastry (A: 1, 3, 7)

Salads – 150 g / pax

Salad bar with dressings and extras (A: 7)

Broccoli Salad with Chickpeas (A: 12)

Lamb's lettuce with sun-dried tomatoes
and dressing (A: 12)

Fruit – 80 g / pax

Sliced fresh fruit

Desserts – 100 g / pax

Carrot cake with nuts (A: 1, 3, 7, 8)

Panna Cotta with fruit (A: 7)



BUFET



BUFET BASIC 3

Starters 100g / pax

Marinated cheese from a local farm ^(A: 7)
Beluga, smoked salmon, herb-flavored
cottage cheese ^(A: 4, 7)

Soup 0,2l

Poultry broth with meat, vegetables
and noodles ^(A: 1,3,7,9)

Main courses 300g / pax

Szeged Goulash ^(A: 7)
Cutlet made of ground meat
and cheese ^(A: 1,3,7)
Baked cod in butter and rosemary ^(A: 4, 7)
Lasagne Bolognese ^(A: 1, 3, 7, 9, 12)

Side dishes 200g / pax

Mashed potatoes with chives ^(A: 7)
Mashed potatoes ^(A: 7)
Mushroom Ragout ^(A: 7, 12)
Pastry ^(A: 1,3,7)

Salads 150g / pax

Salad bar with dressings and extras ^(A: 7)
Mixed salad with prosciutto
and melon ^(A: 12)
Cucumber salad with sour cream ^(A: 7)

Fruit 80g / pax

Sliced fruit

Desserts 100g / pax

Chocolate roll ^(A: 1,3,6,7,8)
Profiterolls ^(A: 1,3,7)



BUFET



BUFET STANDARD 1

Starters 100 g / pax

Beef tartare with fried capers, toasts (A: 1, 3, 7, 10)

Salmon gravlax (A: 4)

Soup 0,2 l / pax

Beef broth with meat, vegetables and noodles (A: 1, 3, 7, 9)

Main courses 300 g / pax

Roast pike on citrus with thyme (A: 4, 7)

Pork Tenderloin with Herb Sauce (A: 7)

Chicken breast steak (A: 1, 3, 7)

Vegetable Curry with Coconut Milk (A: 9)

Side dishes 200 g / pax

Mashed potatoes (A: 7)

Wild rice

French fries

Roasted vegetables (A: 9)

Pastry (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and extras (A: 7)

Cabbage Salad with Dill (A: 12)

Oriental cucumber and radish salad (A: 6, 12)

Mixed salad with feta cheese (A: 7, 12)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Poppy Seed Muffins (A: 1, 3, 7)

Pavlova cake (A: 3, 7)

Chocolate mousse (A: 7, 8)

BUFET STANDARD 2

Starters 100 g / pax

Salmon tartare (A: 4, 12)

Chickpea hummus with sun-dried tomatoes and lime (A: 11, 12)

Soup 0,2 l / pax

Beef broth with liver dumplings (A: 1, 3, 7, 9)

Main courses 300 g / pax

Dark cod, ponzu sauce (A: 4, 6, 7)

Pork Tenderloin with Pepper Sauce (A: 7, 12)

Pork cutlet steak coated in panko breadcrumbs (A: 1, 3, 7)

Penne pasta with bolognese sauce (A: 1, 3, 7, 9, 12)

Side dishes 200 g / pax

Mashed potatoes (A: 7)

Baked potatoes in peel

Linguine (A: 1)

Grilled vegetables (A: 9)

Pastry (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and extras (A: 7)

Coleslaw salad (A: 3, 7, 10, 12)

Country Salad with Bacon and Egg (A: 3, 7, 10, 12)

Salad with Avocado, Chili, and Chicken (A: 12)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Brownie with nuts (A: 3, 7, 8)

Crème fraiche with fruit (A: 7)

Vanilla eclair (A: 1, 3, 6, 7, 8)



BUFET



BUFET SNĚŽNÍK

Products from our region

Starters 100 g / pax

Mushroom cracklings with onion bread
Pork knuckle ham with horseradish and apple salad
Venison pate with cranberries (A: 3, 7, 12)
Marinated cheese from a local farm (A: 7)

Soup 0,2 l / pax

Traditional potato with mushrooms soup (A: 9)
Smoked broth with groats and vegetables (A: 1, 9)

Main courses 300 g / pax

Venison goulash with plums (A: 12)
Roast pork neck with ginger
Flour-coated pikeperch fried in butter (A: 1, 4, 7)
Roast duck leg with pears (A: 12)
Wild boar loin, cabbage ragout, bacon (A: 7, 10, 12)

Side dishes 200 g / pax

Potato cones with cabbage and apples (A: 1, 3, 7, 12)
Potato and cabbage mash (A: 7)
Potato flat bread with bacon (A: 1, 3)
Shredded cabbage with mushrooms and bacon (A: 7, 9)
Variations on Dumplings (A: 1, 3, 7) and rosemary (A: 9)
Regional bread (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and extras (A: 7)
Salad with beans and eggs (A: 3, 12)
Corn salad with goat's cheese and beetroot (A: 7, 12)
Shredded Cabbage Salad with Horseradish (A: 12)
Salad of roasted carrots and nuts (A: 8, 12)

Desserts 100 g / pax

Fruity Indian with Tonka Beans (A: 1, 3, 6, 7)
Caramel Cream Puff (A: 1, 3, 7)



BUFET



MENU VEGE

Soup 150 g / pax

Roasted Celery Soup
with Fresh Cheese ^(A: 7, 9)

Main course 150 g / pax

Vegetable curry with jasmine rice

Desserts 80 g / pax

Tapioca pudding with mango

MENU 1

Soup 150 g / pax

Chicken broth with meat and noodles ^(A: 1, 3, 7, 9)

Main course 150 g / pax

Svíčková Czech-style braised beef,
creamy vegetable sauce, cranberries,
bread dumplings ^(A: 1, 3, 7, 9, 10, 12)

Desserts 80 g / pax

Apple strudel with nuts ^(A: 1, 3, 7, 8)

MENU 2

Soup 150 g / pax

Beef broth with liver dumplings ^(A: 1, 3, 7, 9)

Main course 320 g / pax

Pork tenderloin with mushroom and roasted
potatoes, salad ^(A: 7)

Desserts 100 g / pax

Mascarpone with fruit ^(A: 7)



SERVED MENU



RAUT 1

Starters 100 g / pax

Salmon gravlax (A: 4)

Tomatoes au Gratin with Parmesan (A: 7)

Confit pork belly with onion marmalade
and cornichons (A: 10, 12)

Soup 0,25 l / pax

Beef broth with vegetables and noodles (A: 1, 3, 7, 9)

Potato and celery cream with croutons (A: 1, 3, 7, 9)

Main course 300 g / pax

Salmon trout in Provençal style (A: 4, 7)

Beef Stroganoff (A: 7, 9, 10, 12)

Carriage Driver's Gnocchi (A: 1, 3, 7)

Pork neck fillets (A: 1, 3, 7)

Side dishes 200 g / pax

Cooked potatoes with butter (A: 7)

French fries

Corn cob (A: 7)

French fries

Pastry (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and
extras (A: 7)

Caesar Salad with
Chicken (A: 1, 3, 4, 7, 10, 12)

Mixed shredded lettuce with
blue cheese and grapes (A: 7, 12)

Salad with tuna and eggs (A: 3, 4, 12)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Chocolate mousse
with nuts (A: 6, 7, 8)

Clafoutis (A: 3, 8)



RAUT



RAUT 2

Starters 100 g / pax

Vitello Tonatto ^(A: 4)

Bruschette with tomato and basil ^(A: 1, 3, 7, 12)

Local farm curd with truffle oil ^(A: 7)

Soup 0,25 l / pax

Beef broth with dripping ^(A: 1, 3, 9)

Cabbage with potato cream ^(A: 7)

Main course 300 g / pax

Zander with Herbs ^(A: 4)

Venison Ragout with Mushrooms ^(A: 12)

Mushroom risotto ^(A: 7, 12)

Chicken Steak / Cheese Sauce ^(A: 7)

Side dishes 200 g / pax

French fries

Jasmine rice

Grenaille potatoes with bacon

Stewed baby carrots with peas and butter ^(A: 7)

Salads 150 g / pax

Salad bar with dressings and extras ^(A: 7)

Beetroot salad with oranges and nuts ^(A: 8, 12)

Salad with tuna, sun-dried tomatoes and egg ^(A: 3, 4, 12)

Caesar Salad with Shrimp ^(A: 1, 2, 3, 4, 7, 10)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Brownie with nuts ^(A: 3, 6, 7, 8)

Vanilla Panna Cotta
with Fruit ^(A: 7)



RAUT



RAUT 3

Starters 100 g / pax

Smoked pork tongue with horseradish

Olives, capers and anchovies tapenade (A: 4, 12)

Roasted salmon on herbs with guacamole (A: 12, 14)

Pickled mussels with garlic and herbs (A: 7)

Soup 0,25 l / pax

Poultry broth with noodles, meat
and vegetables (A: 1, 3, 7, 9)

Potato and leek cream with croutons (A: 1, 3, 7, 9)

Main course 300 g / pax

Chicken drumsticks, tandoori sauce (A: 7)

Rabbit with bacon (A: 9, 10, 12)

Beef à la Štěpán (A: 3, 9, 10, 12)

Roast Pork with Mustard Sauce and Capers (A: 7, 10, 12)

Sliced meats 150 g / pax

BBQ beef ribs (A: 1, 3, 6, 7, 9, 10, 12)

Smoked pork knuckles (A: 9)

Side dishes 200 g / pax

Mashed potatoes (A: 7)

Variations on Dumplings (A: 1, 3, 7)

Steamed rice

Grilled vegetables (A: 9)

Pastry (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and extras (A: 7)

Coleslaw salad (A: 7, 12)

Salad with egg, bacon
and mustard dressing (A: 3, 10, 12)

Chickpea salad with roasted pumpkin
and feta (A: 7, 12)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Raspberry Profiterolls (A: 1, 3, 7)

Mascarpone with forest fruit (A: 7)



RAUT



RAUT VISTA

Starters 100 g / pax

Roast beef with vegetable salsa (A: 10, 12)
Beetroot carpaccio with goat cheese (A: 7)
Marinated cheese from local farm (A: 7)
Pork knee terrine, pickled vegetables (A: 12)

Soup 0.25 l / pax

Beef broth with vegetables and meat (A: 9)
Minestrone (A: 9)

Main course 300 g / pax

Carp chips (A: 1, 3, 4, 7)
Salmon trout with herbs (A: 4, 7)
Pork cheek with black beer (A: 9, 12)
Duck confit leg with red cabbage (A: 1, 12)
Wild Boar Leg with Rosehip Sauce (A: 7, 9, 10)

Sliced meats 150 g / pax

Ham on the bone
Beef knuckle (A: 10, 12)

Side dishes 200 g / pax

Red Cabbage (A: 12)
Baked potatoes
Carlsbad dumplings (A: 1, 3, 7)
Bread Dumplings (A: 1, 3, 7)
Spätzle with butter (A: 1, 3, 7)
Pastry (A: 1, 3, 7)

Salads 150 g / pax

Salad bar with dressings and extras (A: 7)
Bulgur with roasted pumpkin
and chickpeas (A: 1)
Chopped salad with egg, prosciutto
and anchovies (A: 3, 4, 12)
Shrimp Salad with Mango and Rice
Noodles (A: 2, 4, 6)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Vanilla and Caramel Éclair (A: 1, 3, 7)
Raspberry mousse (A: 3, 7)



RAUT



80 g Pickled vegetables ^(A: 9)

80 g Sliced fresh vegetables
with dressing

50 g Vegetable crudité with
garlic dip (carrot, cucumber,
celery, paprika) ^(A: 7, 9)

80 g Greek salad ^(A: 7)

40 g Olives

80 g Marinated camembert ^(A: 7)

80 g Selection of cheeses ^(A: 7, 8)

80 g Selection of meats

80 g Salmon gravlax ^(A: 4)

80 g Turkey breast sous-vide ^(A: 7)

70 g Beef tartare with garlic
and toast ^(A: 1, 3, 7, 10)

80 g Roast beef slices with
creamed horseradish ^(A: 7, 10)

100 g Beef goulash with onion
and bread ^(A: 1, 3, 7)

0,2 l Garlic soup with sausage
and egg ^(A: 3, 9)

0,2 l Goulash soup ^(A: 1)

100 g Chicken cutlets ^(A: 1, 3, 7)

100 g Pork cutlets ^(A: 1, 3, 7)

80 g Sliced fruit

Pastry ^(A: 1, 3, 7)

Chocolate fountain with fruit
(for 30 persons) ^(A: 6, 7, 8)

Minimum quantity: 1,5 kg chocolate /
3,5 kg fruit (selection of fruit, marshmallows)

50 g Extra portion of
chocolate ^(A: 6, 7, 8)

100 g Extra portion of fruit



ASSEMBLE YOURSELF



GRILL 1

Starters 100 g / pax

Grilled Eggplant with Feta
and Salsa Verde (A: 4, 7, 12)

Pulled Pork Shoulder, Tomato Sauce
and jalapeños (A: 9, 12)

Main course 300 g / pax

Chicken steak on rosemary

Flank steak

Grilled camembert (A: 7)

Pork tenderloin with bacon

Side dishes 200 g / pax

Baked skin-on potatoes (A: 7)

Corncob (A: 7)

Grilled vegetables (A: 9)

Pastry (A: 1, 3, 7)

Sauces 150 g / pax

Whole grain mustard dressing (A: 3, 7, 10)

Herb dip (A: 3, 7, 10)

Garlic mayonnaise (A: 3, 7, 10)

Salads 150 g / pax

Sliced fresh vegetables

Nicoise salad (A: 1, 3, 7, 10)

Cabbage salad with horseradish (A: 12)

Pickled vegetables (A: 12)

Pickles (A: 12)

Desserts 100 g / pax

Chocolate brownie with cherries (A: 3, 6, 7, 8)

Mascarpone with raspberries and biscuit (A: 1, 3, 6, 7)



GRILL MENU



GRILL 2

Starters 150 g / pax

Beef tartar with fried capers, toasts, garlic (A: 1, 3, 10)
Selection of cheeses from local farm Heřmanice (A: 7)
Mussels on white wine with garlic (A: 12, 14)

Main course 300 g / pax

Salmon fillet with herbs (A: 1, 3, 4, 7)
Chicken Supreme, Togarashi (A: 11)
Pork tenderloin with rosemary
Shrimp in white wine, garlic, parsley,
and cherry tomatoes (A: 2, 7)

Side dishes 200 g / pax

Potatoes with Butter and Herbs (A: 7)
Mushroom Ragout (A: 7, 12)
Corn cob (A: 7)
Artisan bread (A: 1, 3, 7)
Pastry (A: 1, 3, 7)

Sauces 150 g / pax

Mustard remoulade (A: 3, 7, 10)
Chive sour cream dip (A: 7)
Garlic dressing (A: 3, 7, 10)

Salads 200 g / pax

Sliced fresh vegetables
Coleslaw salad (A: 3, 7, 9)
Tzatziki (A: 7)
Pickled vegetables (A: 12)
Pickles (A: 12)

Fruit 80 g / pax

Sliced fruit

Desserts 100 g / pax

Cheesecake with Raspberries (A: 1, 3, 7)
Éclair with chocolate cream (A: 1, 3, 6, 7)



GRILL MENU



BASIC

Cereal biscuit ^(A: 1)

Fruit

Bottled water 0,5l

STANDARD 1

Multigrain Triangle with Vegetables
and Mozzarella ^(A: 1, 3, 7)

Cereal biscuit ^(A: 1)

Fruit

Bottled water 0,5l

STANDART 2

Fitness baguette with ham
and cheese,salad, tomato ^(A: 1, 3, 7)

Mila bar ^(A: 1, 3, 6, 7, 8)

Fruit

Bottled water 0,5l

STANDART 3

Pita bread with chicken strips
and dressingssing ^(A: 1, 3, 7, 10)

Muesli bar ^(A: 2, 3, 7, 8, 11)

Fruit

Bottled water 0,5l



TAKE AWAY



TOAST

0,1 l Frizzante Andreas Keller
Millesimato

BEVERAGE COFFEE BREAK

Coffee 200ml
Selection of teas 1pc
Mammoth Spring 500ml

SOFT DRINKS

0,25 l Pepsi
0,25 l Pepsi Max
0,25 l Mirinda
0,25 l 7UP
0,25 l Lipton
0,2 l Toma juices

MINERAL WATER

0,33 l Mattoni still
0,33 l Mattoni lightly sparkling
0,33 l Mattoni sparkling
1 l Mammoth Spring

SOFT DRINKS – POSTMIX

Pepsi
Pepsi Max
Mirinda
7UP
Tonic
Soda
Dispenser with still water



BEVERAGE MENU



BEER

- 0,5 l Staropramen Extra chmelená
- 0,5 l Stella Artois
- 0,5 l Cool Grep N/A
- 0,33 l Stella Artois N/A

WINE

- 0,15 l White wine by the glass
- 0,15 l Red wine by the glass

SPARKLING WINES

- 0,10 l Frizzante tap
- 0,75 l Frizzante Andreas Millesimato
- 0,75 l Bianca Vigna Millesimato DOCG

HRUŠKA WINERY

- 0,75 l Pinot Gris (sec)
- 0,75 l Hibernál (demi-sec)
- 0,75 l Frankovka
- 0,75 l Rulan Blue & Dornfelder

WINERY NOVOSEDLY ŠKROBÁK

- 0,75 l Rhine Riesling (sec)
- 0,75 l Red Tramin (demi-sec)
- 0,75 l Dornfelder (sec)

WINES OF THE WORLD

- 0,75 l Schober Weinviertel DAC, BIO
- 0,75 l Weingut Axel Pauly Riesling
- 0,75 l Due Palme Primitivo di Manduria DOP



BEVERAGE MENU



ALCOHOL

APERITIVES

0,1 l | Martini
(Bianco, Rosso, Dry, Fiero)

LIQUEURS

0,04 l | Becherovka
0,04 l | Jagermeister
0,04 l | Mamutí Moc
0,04 l | Baileys

VODKA

0,04 l | Finlandia
0,04 l | Grey Goose

GIN

0,04 l | Bombay Sapphire

DESTILATES

0,04 l | Fleret Collection 1850
(pear brandy, plum brandy,
apricot brandy)

TEQUILA

0,04 l | Patrón Tequila Silver / Reposado

BRANDY / COGNAC

0,04 l | Metaxa 7*

WHISKY / WHISKEY

0,04 l | Jameson
0,04 l | Tullamore Dew
0,04 l | Jack Daniel's
0,04 l | Jameson Black Barrel
0,04 l | Glenfiddich 12 yo
0,04 l | Chivas Regal 12 yo
0,04 l | Chivas Regal 18 yo

RUM

0,04 l | Bacardi Carta Blanca
0,04 l | Legendario 7 yo
0,04 l | Don Papa
0,04 l | Diplomatico 12 yo
0,04 l | Zacapa Solera 23 yo
0,04 l | Bacardi Ocho
0,04 l | Brugal 1888

COCKTAILS

Cuba Libre
Gin & Tonic
Martini Fiero & Tonic
Mojito



BEVERAGE MENU

