





BUFFET MENU

BUFFET OF EXECUTIVE CHEF €32 / per person

COLD STARTERS & SALADS

Three kinds of vegetable salads Two kinds of cold starters Variation of salads and fresh vegetable with dressing

SOUP OF THE DAY

MAIN COURSES & SIDE DISHES

Pork meal or beef meal Grilled or braised poultry Fish meal Risotto or pasta Grilled or braised seasonal vegetables & extra side dish

> **DESSERTS** Five variations of dessert Fresh fruit Coffee or tea

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COLD BUFFET €28 / per person

Variation of salads and fresh vegetable with dressing (3,4,7,10) Moutabal hummus with pita bread (1,3,2,11) Radicchio salad with nuts and pumpkin oil (8,12) Mozzarella with cherry tomatoes and balsamic (7,8,12) Poached salmon with dill sauce (3,4,7) Tramezzini with ham, horseradish dip and pickled cucumber (1,3,7,12) Focaccia with grilled vegetable and Pecorino cheese (1,3,7,12) Selection of mini desserts (1,3,5,7,8) Fresh fruit

LIGHT BUFFET €31 / per person

COLD STARTERS & SALADS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10) Tomatoes with mozzarella and basil pesto (7,8) Caesar salad with bacon and cheese croutons (1,3,4,7,8,11) Marinated eggplant and zucchini in olive oil, herbs and aceto balsamic (12) Meat balls with spicy tomato sauce (1,3) Noodle's salad with chicken Tandoori (1,3,7,12) Selection of pickled vegetables (12)

MAIN COURSES

Fried mini pork schnitzel with mashed potatoes (1,3,7,8) Penne with tomato sauce and Mozzarella (1,3,7)

DESSERTS

Selection of mini desserts (1,3,5,7,8) Fresh fruit

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GRAND MAJESTIC HOTEL PRAGUE Truhlářská 16, 110 00, Prague 1, Czech Republic, Phone: +420 211 159 100, E-mail: reception@hotel-grandmajestic.cz www.hotel-grandmajestic.cz







VEGETARIAN BUFFET €38 / per person

COLD STARTERS & SALADS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10) Crudité made of seasonal vegetable, dip (3,7,9) Citrus salad with avocado and walnuts (8,12) Couscous with raisins, bell pepper and cucumber (1,3,12) Arugula salad with cherry tomatoes and fresh cottage cheese (7,12) Root vegetable salad with tofu (9,12) Pasta salad and basil pesto (1,3,7,8) Selection of pickled vegetables (12)

SOUP

Leak-potatoes soup

MAIN COURSES & SIDE DISHES

Chickpeas-vegetable burger and bell pepper coulis (1,3,7,8,12) Vegetable wrap with tomato-basil sauce (1,3,7) Fried eggplant and spinach rolls with creamy cheese (7) Pear quiche with blue cheese and walnuts (1,3,7,8) Gnocchi with spinach leaves and goat cheese (1,3,7,8) Baked whole wheat rice Grilled vegetable with mashed potatoes (7) Fried egg noodles with Tofu, root vegetable and Shitake mushrooms (3,7,9,12)

DESSERTS

Variation of mini desserts (1,3,5,7,8) Carrot cake (1,3,5,7,8) Chocolate mousse (7) Vanilla profiteroles (1.3.5.7.8) Caramelized pineapple and strawberry dip Selection of ice cream and sorbet (3,7,8) Coffee or tea

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INTERNATIONAL BUFFET – ATRIUM €40 / per person

COLD STARTERS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10) Marinated salmon in "Pommery" sauce (4,9) Grilled eggplant roll with mozzarella (7,12) Spinach salad with Pecorino cheese (7,12) Cous cous salad with raisins, bell pepper and cucumber (1,12) Baked radish salad with spring onion (12) Selection of pickled vegetable (12) Selection of bread, butter (1,3,7,8)

SOUP

Beef broth with noodles and vegetable Julienne (1,3,7,9)

MAIN COURSES & SIDE DISHES

Veal saltimbocca with Parma ham and sage (1) Roasted chicken breast with rosemary sauce (1,7) Roasted lamb with herbs and garlic (1,7) Grilled cod fish with tomatoes, olives and capers (4,7) Vegetable lasagne (1,3,7,9) Roasted potatoes with onion (7) Steamed buttery vegetables (7) Cous cous with tomato concassé (1,7,9)

DESSERTS

Variation of mini desserts (1,3,5,7,8) Forest fruit cake (1,3,5,7,8) Apricot strudel with nuts and whipped cream (1,3,5,7,8) Orange panna cotta (7) Selection of ice cream and sorbet (3,7,8) Fruit salad Coffee or tea

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INTERNATIONAL BUFFET – ARCADE €40 / per person

COLD STARTERS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10) Fresh spinach leaves with goat cheese and pine nuts (7,12) Marinated turkey breast and peach chutney (7) Crepes stuffed with ricotta cheese and herbs (7,12) Mix salad of bulgur, chickpeas and beans (1,12) Cherry tomatoes baked with Parma ham and lavage pesto (7,8) Selection of pickled vegetable (12) Selection of bread, butter (1,3,7,8)

SOUP

Green pea cream with bread croutons (1,3,5,7,8)

MAIN COURSES & SIDE DISHES

Beef rump steak and creamy pepper sauce (1,7) Roasted pork with herbs (1) Roasted chicken leg with tomatoes and olives (7) Grilled halibut wrapped in panko breadcrumbs (1,3,4,5,7) Penne with tomato sauce and mozzarella cheese (1,3,7,8) Gratinated potatoes (7) Rice pilaf with vegetable (9) Grilled root vegetable and mushrooms (7,9)

DESSERTS

Selection of mini desserts (1,3,5,7,8) Forest fruit mousse (7) Strawberry cake (1,3,5,7,8) Profiteroles stuffed with white and dark chocolate (1,3,5,7,8) Selectiont of ice cream and sorbet (3,7,8) Fruit salad Coffee or tea

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INTERNATIONAL BUFFET – GRAND €48 / per person

COLD STARTERS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10) Variation of Sushi and wasabi with pickled ginger (2,4,12) Roastbeef and sauce "Cardinal" (3,7,9) Rice noodle salad Yam Nua Yaang with beef and cucumber (3,12) Caesar salad with chicken meat, anchovy and Parmesan cheese (1,3,4,5,7,8) Buffalo mozzarella with avocado, dried and cherry tomatoes (7,12) Marinated eggplant and zucchini in olive oil, herbs and aceto balsamic (12) Selection of pickled vegetable

SOUP

French onion soup with cheese croutons (1,3,5,7,8)

MAIN COURSES & SIDE DISHES

Roasted beef ribeye with mustard and pepper crust, bourbon sauce (1,7,10) Roasted pork tenderloin with herbs and mushroom sauce (1,7) Chicken "Picatta" and wine sauce with parsley and capers (1,7) Grilled salmon with spicy tomato-chives sauce (4) Fusilli with creamy cheese sauce (1,3,7,8) Steamed seasonal vegetable and basil pesto (7,8) Mashed potatoes)7) Roasted safron rice with bell pepper and green pea

DESSERTS

Variation of mini desserts (1,3,5,7,8) Tiramisu (1,3,5,7,8) Chocolate profiteroles (1,3,5,7,8) Apricot panna cotta (7) Pancakes with hot forest fruit, sour cream, sugar and cinnamon (1,3,5,7,8 Fruit salad marinated in Grand Marnier Coffee or tea

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CZECH BUFFET €46 / per person

COLD STARTERS

Variation of green leaves salad and fresh vegetable, dressing (3,4,7,10)
Plate of assortment Czech salami, ham and sausages
Deer terrine with apple and cranberry chutney (7)
Beef smoked tongue with green beans in jelly (12)
Potatoes salad with pickled cucumber, onion and egg (3,9,10,12)
White pudding salad with vinegar and spring onion (12)
Selection of pickled vegetables (12)
Selection of bread, butter (1,3,5,7,8)

SOUPS

Traditional potatoes soup (1,7,9)

MAIN COURSES & SIDE DISHES

Roasted Prague ham marinated in beer and honey, horseradish and mustard (10) Roasted duck with apple, red cabbage and cumin sauce (1,12) Beef goulash with onion, mushrooms and bacon (1) Chicken schnitzel with vegetable dip (1,3,5,7,8,12) Fried cauliflower and herb mayonnaise (1,3,5,7,8) Variation of dumplings (1,3,5,7,8) Mashed potatoes with bacon and leek (7) Caramelized carrot and green peas (7)

DESSERTS

Variations of traditional Czech desserts (1,3,5,7,8) Apple strudel with nuts (1,3,5,7,8) Sour cream mousse and strawberries (7) Fruit salad Assortment of Czech cheese's (7,8) Coffee or tea

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