



## LUNCH BUFFET (ONLY FOR BANQUET)

HOTEL PRAGUE

NDIOK

# LUNCH CHEF'S CHOICE BUFFET 32 € / per person

## **COLD STARTERS & SALADS**

Selection of cold starters of sausages, meat and cheeses Vegetarian starter Fresh starter of fish Seasonal mixed salad: selection of lettuce, tomatoes, cucumber and paprika with condiments and 3 kinds of dressing Selection of salty and bread, butter and margarine

## SOUP OF THE DAY

## MAIN COURSES & SIDE DISHES

Pork meal or beef meal Grilled or braised poultry Fish Grilled or braised seasonal vegetables & two side dishes

## DESSERTS

3 kinds of desserts including homemade cake Sliced fruit or fruit salad Selection of cheeses with nuts and grapes Fresh fruit

A 8 % service charge will be added to your bill for all consumed food and beverage during event unless these products are not part of offered DDR conference package. All prices include VAT.









# BASIC BUFFET 24 € / per person

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## **COLD STARTERS & SALADS**

Caprese mozzarella Polenta pancake with grilled vegetables Seasonal mixed salads, selection of leave salads, tomatoes, cucumber and peppers with ingredients and 3 kinds of dressings Selection of salty and bread, butter and margarine

### SOUP

Beef broth with liver dumplings and vegetables

## MAIN COURSES & SIDE DISHES

Roasted pork with onion sauce Chicken fricassee with peas and carrots Rice Potato gnocchi Seasonal vegetables

### DESSERTS

Curd pie with raspberries Ice cream bar

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STANDARD BUFFET 34 € / per person

#### **COLD STARTERS & SALADS**

Pork tenderloin with dijon remoulade Goat cheese with beetroot Octopus with lettuce Seasonal mixed salads, selection of leave salads, tomatoes, cucumber and peppers with ingredients and 3 kinds of dressings Selection of salty and bread, butter and margarine

#### SOUP

French onion soup with cheese croutons

### MAIN COURSES & SIDE DISHES

Pork ragout with white wine and mushrooms Chicken grilled breasts with seasonal vegetables Fillet of redfish with leek ragout and roasted tomatoes Rice with herbs Roasted potatoes with rosemary Blanched vegetables

### DESSERTS

Cottage cheese foam with fruits Tiramisu Apple pie with crumbs Fresh seasonal fruits Selection of cheeses with grapes and nuts

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## EXCLUSIVE BUFFET 42 € / per person

HOTEL PRAGE

## **COLD STARTERS & SALADS**

Parma ham with melon – cucumber tartar Gorgonzola cheese with poached pear Traditional Caesar salad with bacon and parmesan cheese Marinated salmon with dill emulsion and lime Zucchini with grilled prawn Seasonal mixed salads, selection of leave salads, tomatoes, cucumber and peppers with ingredients and 3 kinds of dressings

### SOUP

Creamy soup of green pea with buttered croutons

### MAIN COURSES & SIDE DISHES

Prague ham on the bone Beef cheeks with wine sauce and vegetables Turkey roulade with bread stuffing Fillet of salmon with light curry sauce and oranges Penne All Arrabiata with basil Seasonal vegetables Mashed potatoes Egg Spätzle Fresh seasonal fruits Selection of cheeses with grapes and nuts Selection of salty and bread, butter and margarine

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## DESSERTS

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Vanilla Charlotta with strawberries Lime pie Grandior cheesecake Chocolate slice with fruits Selection of ice creams and sorbets with condiments Fresh seasonal fruits Selection of cheeses with grapes and nuts



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## CZECH BUFFET 42 € / per person

## **COLD STARTERS & SALADS**

Tomato salad with smoked trout Roastbeef with horseradish mayonnaise and red onion Pork aspic with parsley Smoked duck breast with pear puree Selection of salty and bread, butter and margarine

### SOUP

Potato soup with mushrooms

## MAIN COURSES & SIDE DISHES

Roasted beef with creamy sauce and cranberries Pork tenderloin with pepper sauce Duck legs with roasted apples and red cabbage Fillet of zander with buttered pea Carlsbad dumplings Gratinated potatoes Blanched vegetables

### DESSERTS

Curd slice with chocolate Fruit pie with buttered crumb Vanilla pudding with fruits Traditional apple strudel with vanilla sauce Fresh seasonal fruits Selection of cheeses with grapes and nuts

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