A LA CARTE MENU

Romantic dinner cruise 20:00-23:00 h

APERITIF

STARTER

Prague ham with cranberry dip

Swordfish carpaccio with olive oil and lemon

Caprese salad - buffallo mozzarella and cherry tomatoes with home made pesto

MAIN COURSE

Duck confit with Carlsbad dumplings, red cabbage

Swordfish en papillote with cherry tomaoes and olives, potato grenaille

Club steak, creamed potatoes, pepper sauce

DESSERT

Selection of Italian and Czech cheeses

Strawberries with mint leaves and lemon sorbet

Chocolate mousse

DRINKS

Coffee, tea

White wine Chardonnay DOC or red Primitivo IGT (essential)

White wine Satrico IGT/Corvo or red Montepulciano DOC/Corvo IGT (gold)

Wine (1 bottle for 2 people), beer, mineral water

VEGETARIAN DISHES*

Vegetable lasagne with ricotta, spinach and tomatoes

Grilled vegetables, creamed potatoes

*it is necessary to order at least 3 days before the cruise