



*4 stars you
can trust*



Raut 2019

Refreshment for every occasion

Raut I.

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Grilled vegetables
- Poached salmon with lime leaf, marinated ginger
- Chicken galantine with cranberries sauce, home-made paté with marinated apples
- Baked cauliflower and broccoli with cheese sauce
- Grilled pikeperch with roasted lemon
- Roasted duck with red cabbage and variety of Czech dumplings
- Prague ham on the bone with horseradish, mustard and pickled vegetable
- Beef goulash with fried onions, rice
- Traditional apple pie with nuts and vanilla sauce
- Cat cake with rhubarb and strawberry baked with egg white
- Fresh griddle cake with sugar, cinnamon and whipped cream
- Selection of fresh cut fruits

Raut II.

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Tomatoes with mozzarella and basil pesto
- Marinated roast vegetables with garlic and fresh herbs
- Home-made marinated salmon with Pommery mustard and dill
- Grilled saddle of rabbit with fresh oregano
- Oven baked lasagne Bolognese with Mozzarella cheese
- Paella with sea food and shrimps
- Chicken legs with sweet and sour sauce, rice
- Fried pork medallions in beer batter with grilled vegetables
- Leg of lamb with garlic, spinach and creamy potatoes
- Selection of cheeses with grapes
- Chocolate mousse with strawberry coulis
- Profiteroles with caramel topping
- Sliced fresh fruit
- Crème Brûlée
- Chocolate-orange cake

Clarion Congress Hotel Prague****

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Raut III.

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Marinated eggplant and zucchini in olive oil
- Mini mozzarella with cherry tomatoes and herb pesto
- Prawn cocktail with avocado
- Parma ham with Cantaloupe melon
- Goose breast sous vide with apple chutney
- Roasted champignons heads with curry sauce
- Grilled swordfish baked with herbs and dried tomatoes, mashed potatoes
- Red chicken curry with jasmine rice
- Wild boar goulash with Carlsbad dumplings
- Braised veal with chanterelle sauce, potato rösti
- Selection of cheeses with fruits
- Pancakes with hot wild berries and whipped cream
- Crème caramel with whipped cream
- Chocolate cake with raspberry sauce
- Carrot cake
- Selection of fresh cut fruits

Raut IV.

- Variation of white and brown rolls and breads, butter
- Selection of fresh vegetable and green salads with dressings and condiments
- Corn tortilla with Quacamole dip
- Seabass Ceviche
- Vitello tonnato
- Duck breast sous vide with cranberries sauce Cumberland
- Tortellini stuffed with spinach and ricotta with tomato sauce and parmesan
- Rolled salmon stuffed with asparagus and Noilly Pratt sauce
- Fried turkey medallions in beer batter and couscous
- Pork sauté with vegetables and Kikkoman soy sauce, rice
- Roasted beef flap with purple potatoes and shallots in aceto-balsamico
- Sliced fresh fruit
- Crème "Alaska" with biscuit and strawberries
- Pineapple carpaccio and raspberry coulis
- Choco-pistachio cake
- Pear tatin
- Cheesecake with wild berries

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