

LYCONET ELITE
24th – 26th of May 2018
&
29th- 31st of May 2018

Reservations for Special Lyonesse menu now available for Lyconet Elite Seminar days (max 65 pax/day).

Use Lyonesse Mobil voucher for reservation deposit payment and on the top of the Lyonesse cashback and SP get a glass of rosé for free.

Sharing starter platter

Marinated bell peppers, sheep cheese, lettuce,
olive oil

Pork filet mignon, pork jelly, red wine onions

Beef tartare, asiago cream cheese, rocket leaves

Fried shrimps in spicy batter, chive mayonnaise

Main course choice

Slow roasted piglet with cider and apple, spinach,
mushrooms, mashed potatoes with wild garlic
puré

or

Duck leg confit, seared duck breast, red cabbage
with raspberry vinegar, potato pancakes

or

Cod fish filet, cauliflower puré, sautéed brussels
sprouts, shrimp sauce with splash of cognac

Dessert choice

Crème brulée

or

Lemon cream and crispy filo pastry millefeuille
with fresh and dried fruits

or

Traditional fruit and crumble cake, ice cream

Price 895 Czk per person (35 EUR)
(incl. 3 courses, water, coffee or tea)

Lyonesse cashback 4% + 4SP

Deposit payment 500 Czk

Reservations via email info@atelieratelier.cz

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