



French restaurant



SEGWAY RIP

The restaurant is a masterpiece of architecture. It is named after Sarah Bernhardt, an actress and singer. The interior is classic Art Nouveau: blue cleft mosaic with original lighting fixtures, wooden wainscoting and gilded stuccowork.

This makes the restaurant a pearl amongst its Prague rivals. The Sarah Bernhardt Restaurant features outstanding French and Czech cuisine with modern touch.

Please let us seat you and start you on your way to what we hope will be a most pleasant and memorable dining adventure.

Come to enjoy our Vinothèque Le Vin de Paris with a wide choice of the best French wines imported directly mostly from Bordeaux, Burgundy and Côte du Rhône vineyards. Our sommelier will be happy to assist you with the right choice.



RESTAURANT SARAH BERNHARDT



Restaurant Style:	French
Mucha 3-course menu:	800 CZK
Tasting 5-course menu:	1400 CZK
Opening hours:	daily
Breakfast:	6:30AM – 10:30AM - daily
Lunch:	Only for groups 20 up pax
Dinner:	6:00PM – 11:00PM
Location:	U Obecního domu 1, Prague 1
Nearest metro station:	Line B, station Náměstí Republiky
Phone:	+420 222 195 195 +420 222 195 900
Web:	www.hotel-paris.cz
Chef de Cuisine:	Karel Hynek
F&B manager:	Philippe Jansa



MyCOMPANION

MENU À LA CARTE

STARTERS

- Scallops, marinated green asparagus, quail's eggs filled with caviar, lime vinaigrette CZK 360
 „Trio of duck starters”
 Foie gras terrine, marinated duck breast, pâté with black truffle, onion chutney and a port wine reduction CZK 410
 Wild mushroom pudding with goat chavroux, artichoke tartar with truffle cream CZK 300
 Snails Bourguignon with a herb crust and buttery baguette CZK 250

Czech speciality

- Duo of Prague ham with horseradish-apple chutney (prepared in flaky pastry and aspic) CZK 210

SOUPS

- Shrimp-lobster soup with aioli sauce CZK 320
 „Sarah Bernhardt” veal consommé with cheese dumplings and root vegetables . CZK 220

MAIN COURSES

Fish dishes

- Grilled fillet of tuna coated in sesame seeds with seaweed salad, mungo bean sprouts and a soy-ginger reduction CZK 590
 Fillet of pike-perch, saffron risotto with black salsify and olive tapenade CZK 560

Czech speciality

- Baked rainbow trout with caraway seeds, chive potatoes, pea purée with mint ... CZK 430
 Duck leg confit with thyme, steamed red cabbage with cranberries and potato gratin CZK 460
 Chicken breast á la Rossini, buttered garganelli pasta with Parmesan CZK 490

Vegetarian dish

- Vegetable „Wellington” with a tomato confit CZK 380

Meat meals

- Tender roasted veal medallions with a black truffle demi-glace, grilled artichokes stuffed with ratatouille and tagliolini with fresh herbs CZK 600
 Beef Filet Mignon flambéed in Martell cognac, green beans wrapped in pancetta, French fries and Béarnaise sauce CZK 990
 Lamb shank slowly braised in Pinot noir, potato purée with spring onions and croutons CZK 660
 Lamb chops in a bouquet garni crust, baked potatoes with crème fraîche and root vegetables CZK 650

DESSERTS

- Crêpes Suzette flambéed in Cointreau liqueur with chocolate ice-cream CZK 350
 Assorted crème brûlées - wild strawberry & vanilla CZK 250
 Apricot Charlotte with meringue and almond syrup CZK 250
 Chocolate tower made from Valrhona chocolate with pistachio ice-cream and candied fruit CZK 250
 Selection of French and Czech cheeses according to daily offer CZK 250

