

NYE at Crystal



CRYSTAL BALLROOM



December 31, 2019

NEW YEAR'S EVE GALA DINNER
open 8:00 pm – 12:00 pm

Gourmet evening with live cooking station,
children corner and live music.

CRYSTAL BALLROOM SEATING:

5,900 CZK per person, including welcome drink, selection of international wines, non-alcoholic beverages, coffee or tea.

3,900 CZK per person, including non-alcoholic beverages, coffee or tea.
Children under 6 free, 6–12 years 1,400 CZK per person.

SALON SEATING

2,900 CZK per person, including welcome drink, selection of international wines, non-alcoholic beverages, coffee or tea.

1,900 CZK per person, including non-alcoholic beverages, coffee or tea.
Children under 6 free, 6–12 years 1,000 CZK per person.

In the case of cancellation less than 72 hours prior to the event,
a fee of 50 EUR per person will be charged.



For information about our program and reservation please contact us at:
+420 222 820 000 nebo alcron.concierge@alcronhotel.com
or online www.larotonde.cz



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Appetizers

Sushi and sashimi served with soya sauce
and marinated ginger
Salmon tataki with mushroom salad
Fresh oysters served on ice
Shrimp cocktail with avocado
Carpaccio of beef with rosemary oil
Beef carpaccio with rosemary
Home-made pates
Assorted Italian sausages
Caesar salad with chicken
Roast beef with sauce remoulade



Live cooking

Foie gras pate served in liquid nitrogen

Salad bar

Insalata Tricolore topped
with aged balsamic vinegar
Selection of fresh vegetables
with choice of dressings

Soup

Beef consomme with sherry and liver dumplings
Cream of pumpkin

Carving station

Strip loin with green pepper sauce
Leg of fellow deer with rosemary
Whole roasted farmers chicken
Farmer's pork loin wrapped with herbs and bacon
Scottish salmon fillet gratinated with herb crust

Live cooking

Saffron risotto with tiger prawns

Hot items

Seafood stir-fried with soya sprouts
Roasted duck with red cabbage
Braised pork cheek in calvados sauce
Steamed market vegetables with almonds
Selection of dumplings
Basmati rice with vegetables
Penne pasta with pachino tomato sauce,
basil and parmesan cheese

Desserts

rème brulee (live cooking)
Selection of mini and individual desserts
Passion fruit mousse (live cooking)
Chocolate gateaux
Profiteroles with crème Parisian
Selection of exotic fruits
Assorted ice creams
Chocolate fountain with fruits
Selection of international cheeses