

## Gala Dinner Capricornus

Quail galantine with cranberry coulis

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Creamy chanterelle mousse with a caraway stick

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Grilled salmon steak with parsley-butter glaze, roasted mini potatoes, glazed baby carrot and broccoli

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Chocolate cake with raspberry mousse, "Zabaglione" sauce

## Gala Dinner Gemini

Ham with apple horseradish, mustard, roasted cherry tomatoes and pickled vegetables

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Traditional Czech potato soup with mushrooms

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Beef tenderloin with creamy sauce and white bread dumplings served with cranberry chutney

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Apple strudel with nuts, peppermint - vanilla ice cream

## Gala Dinner Taurus

Smoked trout with yoghurt-dill sauce and smoked eel, with red onion salsa, served with poached salmon on toast

with Dijon mustard sauce

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Consommé with liver dumplings and vegetable Julienne

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Roasted duck with red and white cabbage, a selection of Czech dumplings, fried onion and duck gravy

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Curd dumplings with strawberries and sour cream

## Gala Dinner Pisces

Salad Nicoise with tuna and fried quail eggs

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Snail ragout in camembert cream served on roasted potato with fried parsley

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Grilled lamb cutlet with potato gnocchi, spinach and glazed carrot in milky foam with lamb glaze

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Baked pear served on puff pastry decorated with caramel

## Gala Dinner Scorpius

Grilled rabbit rib with oregano and crispy salad, fresh spinach with Aceto Balsamico sauce,  
poached rabbit kidneys

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Black Italian risotto with grilled frutti di mare

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Steak of butterfish, sweet and sour sauce, jasmine rice and grilled vegetables

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Italian cake with Bailey's sauce

## Gala Dinner Virgo

Terrine of pularid liver with Tokay jelly and black nut

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Paella with chicken meat and mussels

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Saddle of Venison with chocolate sauce, baby carrot, potato rösti

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Apple pie with cinnamon and vanilla sauce

## Gala Dinner Aries

Marinated salmon in pommery mustard with dill served with smoked salmon, dill sauce,  
basil pesto and potato pancake

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Roasted tomato soup with dash of Vodka Finlandia

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Oven baked oysters with spinach and sauce "Hollandaise"

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Confit neck of beef with roasted pak choi salad and garden vegetables served with mashed potatoes  
and veal glassé

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Crème Brûlée with grilled fresh figs

## Gala Dinner Leo

Sashimi of roasted tuna with sesame-soya sauce with tiger prawns, wasabi foam and marinated ginger  
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Double ostrich consommé with crispy stick  
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Lamb cutlets with green beans, mashed potatoes and lamb glaze  
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Cheese cake with raspberries and lemon-lime sorbet  
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Petit fours

## Gala Dinner Aquarius

Terrine of duck foie gras on Port wine jelly with slices of black truffle and artichoke salad  
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Double consommé of beef oxtail with Sherry and crispy almond stick  
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Italian saffron risotto with grilled St. Jacob's scallops  
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Saddle of veal with herbs and Parmesan cheese served with vegetables, oven baked creamy potatoes and strong veal glassé  
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Chocolate cake with strawberry coulis, vanilla ice cream and caramel decoration