TRITON
RESTAURANT

NEW YEAR'S EVE GALA DINNER

31st DECEMBER 2026 start at 7:00pm/LIVE PIANO music

Raspberry Kir Royal (0,1l)

"Amuse bouche" with Breton bread & butter

I. "LIMBO"

Almond milk / Prawn / Rose / Raspberry / Lilac

Sauvage - Sauvignon Blanc, winery Verýsek, Velké Bílovice, Czech (0,1l)

II. "LUST"

Onion / Balsamic vinegar / Comté / Pear

Chardonnay, Domaine de Miselle, Gascogne, France (0,1l)

III. "GLUTTONY"

Foie Gras / Paris Brest / Chocolate / Raspberry

Sauternes, Château La Chartreuse de Coutet, Bordeaux, France 0,05l)

IV. "GREED"

Black apple / Blackcurrant

V. "WRATH"

Duck / Chilli / Raspberry vinegar / Beetroot

Glen Carlou, Grand Classique, Paarl, South Africa (0,1l)

VI. "HERESY"

Black Cod / Smoked kefir / Miso

Grüner Veltliner-R. Gottschelle, Petra Unger, Austria (0,1l)

VII. "VIOLENCE"

Pigeon / Apricot kernel / Almond milk / Sage

Brunello di Montalcino, Lisini, Toscana, Italy (0,1l)

VIII. "FRAUD"

Coconut / Blue cheese

Pálava - selection of grapes, winery Lechovice, Znojmo, Czech(0,05l)

IX. "TREACHERY"

Bergamot / Absinthe / Fennel / CBD

Quince & Greengage (0,05l)

Coffee or Tea & Mineral water 0,75l/per person

Midnight toast - Champagne:

Moët & Chandon Impérial Brut (0,1l)

MENU 9 courses without beverages, incl. midnight toast – 5.334 CZK/ 220,- EUR/person

MENU 9 courses incl. welcome drink, wine pairing & midnight toast, mineral water 0,75l, coffee or tea – 7.031 CZK/ 290,- EUR/person

WE WISH YOU A HAPPY NEW YEAR 2027!

Chef Tomáš Kohut

DANTE'S INFERNO TASTING MENU

RESERVATIONS: +420 221 081 218, www.tritonrestaurant.com