



TRITON RESTAURANT

GASTRONOMIC CALENDAR 2010

Get tempted by an offer of culinary specialities from our gastronomic calendar that offers unique opportunity to taste dishes adherent to a different times of the year, specific holidays, an interesting event or to customs of various countries; all in form of a seasonal menus.

Our seasonal menu makes an original „experience“ present. So if you want to please someone, give an unique present or prepare a surprise, we give you a great opportunity to buy a menu of your choice in form of luxury gift gourmet certificate and then just leave the rest to us!

All year round: Candlelight Menu

Surprise your other half! A romantic candlelight dinner in the unforgettable atmosphere of the Art Nouveau stalactite cave will undoubtedly be a well received present for a special romantic occasion, a wedding anniversary or for other precious occasion that is meant only for two ...

All year round: Honeymoon Menu

Are you wondering why we are serving newlyweds with culinary specialities when they only have eyes for each other? The answer is simple – everyone has to eat eventually and we want those moments to be perfect and unforgettable ...

All year round: Czech Degustation Menu

Czech cuisine is not just pork, dumplings and sauerkraut. We want you to find out more about the great traditional Czech cuisine and discover the forgotten recipes of our grandmothers. They used to have real gems in their cookery books. The most popular menu from our standard offer...

Jan. 6th: Orthodox Menu

Traditional 12-course menu of ancient Russian cuisine adapted according to modern gastronomic trends. Not just for our Russian guests!

Feb. 11th-14th: Valentine's Menu

Romantic atmosphere in the very heart of Prague. Flowers for the lady and great delicacies to match the occasion of the day of those in love. Spend an unforgettable time accompanied by the captivating music of live piano during the Valentine's Day evening.

April 1st - 5th: Easter Menu

Whether you celebrate the resurrection of Christ or just the onset of spring, our chef will undoubtedly please you with this menu based on spring ingredients. How can we best describe it? How about refreshing, fresh and healthy?

May 6th - 9th: Fitness Menu

We want our guests to try a different meal whenever they visit us. That is why we offer fitness menu during a period of the freshest and best quality ingredients. On top of it we can organize a reservation at World Class Fitness centre placed next to the TRITON Restaurant.

May 13th - 31st: Asparagus Days

Choose from the wide choice of our asparagus meals! Asparagus symbolizes the arrival of warmer days and under the baton of our chef it is changing into a tasty but health delicacy.

June 3rd - 13th: Strawberry Menu

Strawberries - need we say more? Everyone loves them. Most likely you have yourself many different ways you prepare strawberries at home. So come and see what other fabulous culinary specialities can be prepared from this great fruit.

Summer season: Steak & Salad special offers

The juiciest steaks seasoned with our own herbs grown in the Franciscan Garden accompanied by salads of all kinds – the best refreshing dish for hot summer days. A new range of dishes in our menu will please not just the regulars!

August: Melon Days

Melon! Most of us know melon as a delicious and juicy fruit providing great refreshment in summer days. Few of us know its beneficial effects on our organism and its endless use in gastronomy. Even fewer of us can imagine melon as an instrument for artistic creations. So don't hesitate and come to have a look and taste what a professional can make from it...

Sep. 27th – Oct. 3rd: Indian Summer Menu

Do you collect autumn fruits in your garden, go mushroom picking and bottle them? Come to our restaurant to enjoy the Indian Summer with all the gifts from the fields, orchards and forests, all provided by mother nature. A menu put together from freshly harvested ingredients is the perfect welcome of the autumn season.

Oct. 18th-31st: Flaming foods at your table

Treat your senses with outstanding flambéed specialties. The TRITON Restaurant's staff will prepare a unique experience only for you right at your table.

Nov. 11th-14th: Saint Martin's Menu

In the past St. Martin's Day was inherently connected with the festive St. Martin's goose. Come to taste this dish, prepared according to the traditional Bohemian recipe by our great head Chef.

Nov. 18th: Beaujolais Nouveau 2010

A celebration of a young wine festival. The first bottles of this Burgundy wine are traditionally opened on the third Thursday in November. Come and taste with us this year's offering of this light and refreshing wine. Perhaps in combination with excellent French cheeses ...

Dec. 24th: Christmas Eve

Carp can't be missed in the Czech Christmas menu, however the team of our head Chef is preparing such delicacies that do not appear on your table every year, accompanied by a magical Christmas atmosphere; smell of freshly baked Christmas sweet pastries, carols, Christmas tree, live piano performance ...

Dec. 25th - 26th: Boxing Day Menu of St. Stephen

The traditional festive lunch on Christmas Day and Boxing Day is enjoyed by all of us. In Czech lands a goose was traditionally served on these days, for those from behind the borders we have prepared a delicious roasted turkey.

Dec. 31st: New Year's Eve Celebrations 2010

Last year the topic was the "African Rhythms" ([check out the photo gallery](#)), with a rich programme, topical decorations and humorous outfits. There are obviously tables overflowing with food as well as light and stronger beverages of all kinds and colors. And what is the topic for this year's New Year's Eve? You'll have to wait and see ... but you will definitely have a jolly time!