

WEDDING MENU

RESTAURANT DIANA

Banquets – Corporate Events – Social Events

WEDDING TABLE MENU



The festive menu should be uniform. Therefore, please always choose one item from a given group of the sample menu (except for vegetarians, diabetics, etc.). Prices include VAT and are for groups of 35 people and more.

If our standard menu is not to your liking, please do not hesitate to tell us your wishes. We will gladly prepare an exclusive menu for you and your big day!

STARTERS AND SOUP

Starters		
80 g	Ham roll with horseradish cream, toast	35,-
80 g	Pear stuffed with cheesy horseradish, walnuts	50,-
80 g	Poultry pâté with mushrooms and cranberry sauce, garnished with chopped almonds, toast	55,-
80 g	Caprese salad (mozzarella, tomatoes, olive oil, basil)	60,-
80g	Honeydew melon with Parma ham, baguette	60.-
80g	Roast beef with Dijon dip, rocket, bread/roll	75.-
90g	Smoked breast of duck on bed of light salad, served with a banquet roll and horseradish mousse	110.-
Soup		
2dcl	Beef or chicken broth with liver gnocchi and Celestine noodles (or soup upon agreement)	35,-

MAIN COURSE

200g	Chicken steak with Dijon sauce and mushrooms	110,-
200g	Chicken steak with bacon, baked with smoked cheese	115,-
250g	Grilled pork cutlet, mixed grilled vegetables	135,-
150g	Traditional country style roast pork, white cabbage, and homemade bacon dumplings	140,-
150g	Pilsner beef goulash, bacon dumplings	150,-
230g	Roast trout with almond butter	155,-
150g	Sirloin roast beef in cream sauce with cranberries and bread dumplings	160,-
200g	Tenderloin wedges grilled until pink with pepper sauce	170,-
200g	¼ Roast duck with red cabbage and several kinds of dumplings	180,-
200g	Venison ragout served in a crispy potato	200,-
200g	Beef sirloin medallions with poultry livers	210,-
200g	Venison steak with caper sauce	230,-
200g	Saddle of boar with rosehip sauce	250,-

RECOMMENDED SIDE DISHES

200g	Boiled potatoes	30,-
200g	Potatoes baked in their jacket	30,-
200g	Mashed potatoes with bacon and onions	35,-
200g	Chips (French fries)	30,-
200g	Croquettes (round)	30,-
200g	Steamed rice	30,-
200g	Homemade bacon dumplings	45,-

For dessert, we recommend that the bride and groom cut the wedding cake



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