

The Alcron - Lunch Menu

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Dear Guests,

Welcome to the Alcron where you can indulge your culinary fantasies
by creating your own personal multi-course lunch from our a la carte selection.

While you can create your entire menu upfront,
we highly recommend that you order few courses at a time
and let your tastes develop and guide you in selecting your next course.

Cold

Quail breast and rillettes with truffle and rosehip

•••

Organic goat's cheese with baked leeks and beets

•••

Tomatoes, buffalo mozzarella, basil and avocado

•••

Foie gras marinated with red currant and peanut butter biscuit

•••

Marinated Scottish salmon in dark rum with tabouleh and ginger infusion

Hot

Lobster bisque with Armagnac

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Cream of pumpkin with ginger and coconut milk

•••

Forest mushroom risotto with egg yolk and sea scalops

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Potato-truffle grocchi with chives emulsion

•••

Poached smoky line caught sea bass with parsley porridge and quail egg

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Venison loin with chestnut purée and salsify

•••

Beef fillet and braised oxtail with rosemary purée and baked vegetables

Desserts and Cheese

Coffee crème brûlée onion-vanilla purée and chocolate ice cream

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Cold and hot Texturas of Valrhona chocolate

•••

Cheesecake of Muscat pumpkin candied kumquat and pumpkin seed-oil ice cream

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Variation of poppy seed with plums

•••

Marinated pear with malt and nougat

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Wide selection of French cheeses with condiments and pecan bread

•••

Menu prices

3-course menu – CZK 1100 | wine pairing – CZK 900

4-course menu – CZK 1300 | wine pairing – CZK 1100

5-course menu – CZK 1500 | wine pairing – CZK 1300

Dear Guests,

Welcome to the Alcron where you can indulge your culinary fantasies by creating your own personal multi-course dinner from our a la carte selection. While you can create your entire menu upfront, we highly recommend that you order few courses at a time and let your tastes develop and guide you in selecting your next course

Cold

Ceviche of Scottish divers scallops

with apples and hazelnuts

Organic goats' cheese

with baked leeks and beets

Tomatoes

buffalo mozzarella, basil and avocado

Tuna sashimi

with tapioca, daikon and parsley mayonnaise

Seared langoustine

with celeriac and liquorice

Marinated Scottish salmon

in dark rum with tabouleh and ginger infusion

Milk fed veal tartar

with marinated fennel and coriander emulsion

Quail breast and rillettes

with rosehip and blackberries

Foie gras marinated with red currant

and peanut butter biscuit

Hot

Cream of pumpkin

with cardamom and coconut milk

Lobster bisque

with sweet corn and poached egg yolk

Olive oil poached Halibut

with artichokes, tomatoes and olives

Poached smoky line caught sea bass

with parsley porridge and quail egg

Seared sea scallop

with broccoli, quinoa and pancetta

Slowly cooked octopus

with chorizo emulsion, black olives tapenade and crispy capers

Pan-fried duck foie gras escalope

with caper-raisin puree and pear

US-prime beef fillet and shoulder

with miso glaze and jasmine tea smoked potato purée

Pigeon with sour cherries

and cocoa beans

Specials

Dessert painting

surcharge 150 CZK per person

Dessert and Cheese

Coffee creme brûlée onion-vanilla puree and chocolate ice cream

Cold and hot textures of Valrhona chocolate

Cheesecake of muscat pumpkin with candied kumquat and pumpkin seed oil ice cream

Variation of poppy seeds with plums and ice cream

Marinated pear with malt and nougat

Wide selection of French cheeses with condiments and pecan bread

Menu prices

4-course menu - CZK 1700 | wine pairing - CZK 1300

5-course menu - CZK 1900 | wine pairing - CZK 1500

6-course menu - CZK 2100 | wine pairing - CZK 1700

7-course menu - CZK 2300 | wine pairing - CZK 1900

Special menu for groups

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Dear guest, our aim is to give everybody the best experience possible, hence why we have devised this special menu for your group. Unfortunately, we would not be able to deliver the standard of service we would like, if we were to offer your group the full a la carte menu. We are very happy to accomodate any and all dietary requirements you may have.

Tuna sashimi

with tapioca, daikon and parsley mayonnaise

or

Organic goats' cheese

with baked leeks and beets

•••

Quail breast and rillettes

with roseship and blackberries

or

Scottish salmon marinated with dark rum,

Tabouleh salad and ginger infusion

•••

Cream of pumpking

with cardamom and coconut milk

or

Pan-fried foie gras escalope

with caper-raisin purée and pear

•••

Olive oil poached halibut

with artichokes, tomatoes and olives

or

US-prime beef fillet and shoulder

with miso glaze and jasmine tea smoked potato purée

•••

Wide seletion of French cheeses

with condiments and pecan bread

•••

Marinated pear

with malt and nougat

or

Cheesecake of muscat pumpkin

with candied kumquat and pumpkin seed oil ice cream

Menu prices

5-course menu CZK 1900,- | wine pairing CZK 1500,-

6-course menu CZK 2100,- | wine pairing CZK 1700,-