



NEW YEAR'S EVE GALA PARTY

START 2026 WITH US!

Wednesday, 31 December 2025 | 19:00 - 03:00

Ring in 2026 with a festive buffet full of delicacies by Executive Chef Josef Votoček, complemented by fine wines & drinks. Be dazzled by micromagic and a fabulous swing orchestra, then continue the celebration with our DJ, midnight toast and snacks.

CZK 6750

Price includes: festive buffet, midnight snacks, welcome drink and midnight toast, unlimited selected wine, beer and soft drinks, live music, DI.

RESERVATIONS

gr.nhcollectionpraguecarloiv@nh-hotels.com Price is per person and includes VAT.

Children 6 - 12 years old - CZK 2875

NH Collection Prague Carlo IV Senovážné náměstí 13/991, Praha 1

MORE INFORMATION
1890restaurantprague.com





NEW YEAR'S EVE BUFFET 2025

19:00 - 24:00

TARTARS

Tuna, pickled ginger, lime soy sauce, sesame seeds

Dry-aged beef with pickled mustard seeds, marinated egg yolk and gherkins

Carrot tartar with roasted almonds and calvados

Salads and Appetisers

Salad bar

Caesar salad with Parmesan cheese and bread croutons

Greek salad with black olives

Potato salad with mustard vinaigrette

Foie gras profiteroles with apple jam

Shrimp with avocado guacamole Goat cheese, beetroot, dill oil

Smoked salmon, marinated vegetables, crème fraîche

Selection of bread, bread rolls, butter, and dressings

SEAFOOD

Lobster bisque with Cognac

Oysters Fin de Claire, tiger prawns, mussels, clams and scallops

CHEESE

Fromage de chèvre, Comté, Roquefort, Gruyère, fresh farm cheese, mountain cheese, Bastion and others Bread biscuits, homemade jams and nuts

MAIN COURSES

70-day aged rib eye, Beef tenderloin and Flank steak, Smoked Prague ham, Grilled Atlantic salmon

Sauces: peppercorn and rum, mustard seed, Riesling with basil oil

Roasted duck, red cabbage, potato gnocchi

Rosemary lamb chops with root vegetables Steamed rice with roasted almonds

Sous-vide turkey supreme with cranberry sauce

Fresh pasta with truffle sauce
Baked pumpkin with caramelised walnuts
Mashed potatoes with spring onion
Seasonal grilled vegetables

DESSERTS

Ice cream made with liquid nitrogen –
Aperol, Mojito, vanilla
Tonka bean crème brûlée
Chocolate pralines and truffles
Lemon cheesecake
Pistachio financier with fresh berries
Chocolate fountain with berries
Selection of sliced and whole fruit

MIDNIGHT SNACK

Cold cuts and cheese board
Pickled and fresh vegetables
Bread and butter
Fried cheese in a burger bun
with tartar sauce

