

# CHAÎNE DES RÔTISSEURS

CONFRÉRIE MONDIALE DE LA GASTRONOMIE

Bailliage National de la République Tcheque



21<sup>st</sup> January 2008

Dear Members, Potential Members and Ex Members,

We had a really great turnout at our first event of 2008, the wine and cheese evening at Monarch Wine Bar, and from the feedback that I received it seems as though everyone that came really enjoyed themselves.

Our next function will be on Friday 15<sup>th</sup> February in the Sarah Bernhardt Restaurant of the Hotel Paříž, which was recently honoured with second place within the Czech Republic in Pavel Maurer's Grand Restaurant Guide 2008. Their menu and wine list is always excellent, but they will create a very special evening only for members of La Chaîne and their friends. It will be entitled "Tour de Bordeaux" and will be an opportunity to taste six wines that they have recently introduced to the Czech Republic paired with a menu created by their head chef especially for us. Arrival time is 19.00, with dinner being served at 19.30 sharp.

The committee looks forward to welcoming you to the Sarah Bernhardt restaurant, one of the most beautiful in Prague, so that you can make it a Valentines Weekend that you and your partner will definitely not forget!

Kindest regards,

Nigel Mort

Chargé de Mission

Bailliage National de la République Tchèque

+420 724 37 00 00

[www.chaine.cz](http://www.chaine.cz)

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CONFRÉRIE MONDIALE DE LA GASTRONOMIE  
Bailliage National de la République Tcheque



Chaîne des Rôtisseurs, Bailliage National de la République Tcheque

## Tour de Bordeaux

Friday 15<sup>th</sup> February 2008 at 19.00

Sarah Bernhardt Restaurant, Hotel Paříž, U Obecního domu 1, Prague 1

### REGISTRATION FORM

<b>Member's name:</b> <b>Partner's name:</b>	<b>Guest's name(s):</b>
Email:	Mobile phone:
Tel.(Office):	Fax (Office):
No. of members/partners: (1,500 CZK per person)	No. of non members: (1,800 CZK per person)
<b>Total amount to be paid: X,X00 CZK</b>	

Date: .....

Signature: .....

Please note that we only accept written reservations. Non members must be sponsored by a member who is responsible to ensure the payment of all guest's charges. Out of respect to the caterer, we cannot accept a written cancellation less than 48 hrs before the event. Please note that no shows, without a written cancellation, are non refundable. Keep a copy of this Registration Form for your records – we do not issue invoices. Please send this form as well as a copy of your payment transfer to Zuzana Kazdová at Zátíší Group; direct fax no. (+420) 222 212 787 or email [zuzana.chaine@zatisigroup.cz](mailto:zuzana.chaine@zatisigroup.cz)

Kindly make your payments to the following account:

UniCredit Bank Czech Republic a.s.

Nam. Republiky 3a

110 00 Praha 1

SWIFT: BACXCZPP

Account no.: 5844309000

Bank code: 2700

Variabilní symbol: your name and/or last 4 digits of your membership number

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CONFRÉRIE MONDIALE DE LA GASTRONOMIE

Bailliage National de la République Tcheque



## TOUR DE BORDEAUX

Friday 15<sup>th</sup> February 2008

**Canapé - Salmon tartare in a crispy potato chip**

**Château Roquefort 2005 Bordeaux Blanc**

**Duck foie gras and corn fed chicken terrine, raisin purée, celery and orange confit**

**Domaine de Guillaman Gros Manseng 2006 Cotes de Gascogne Blanc môleux**

**Roast sea bass fillet on a mussel salpicon flavoured with courgette cream, croceate cous cous**

**Château Thieuley 2006 Bordeaux Blanc**

**Angus beef fillet with a red wine & shallot jus, steamed oxtail with parsnip purée, cubes of roast polenta**

**Château Siran 1996 Grand Cru Classé Margaux**

**Goats cheese baked in a filo pastry parcel with port mousse and a beetroot salad**

**Château Chante-Alouette 2004 Grand Cru Classé Saint-Emilion**

**Valrhona chocolate mousse**

**Château Beaumont 2002 Cru Bourgeois Haut-Médoc**

**Petit Fours**

**Coffee**

