

# MeatEater's starred nights



## ANDREA PASQUALUCCI MATTEO CRUBELLATI

Join us for an extraordinary dining experience as acclaimed chefs Matteo Crubellati, Head Chef of MeatEater, and Andrea Pasqualucci, a Michelin-starred chef from Rome, collaborate to create an exceptional menu.

Dinner 4000,-  
Wine Pairing by Vino Markuzzi 1800\* / 3200,-\*\*

Přidejte se k nám k nevšední stolovací zkušenosti, kdy šéfkuchaři: Matteo Crubellati, šéfkuchař MeatEateru, společně s Andrea Pasqualucci, Michelinem oceněný šéfkuchař z Říma, společně vytvoří jedinečné menu.

Dinner 4000,-  
Wine Pairing 1800\* / 3200,-\*\*

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DATE

20 +21/ JUN / 2023

TIME

06:30 PM

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LOCATION

MEATEATER STEAK & WINE

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◆ Reservation required [info@meateater.cz](mailto:info@meateater.cz) ◆

**KAISEKI STYLE DINNER BY  
ANDREA PASQUALUCCI  
MATTEO CRUBELLATI**



**AMUSE BOUCHE**

Tortello of Coppa prosciutto, rhubarb, chives  
Ricotta, filo pastry, eggplant caviar, fermented tomato sauce, mint  
coulis  
Green celery & lemon granita, gorgonzola, rose

**COLD APPETIZERS**

SASHI carpaccio, fermented red radish, carrot & apricot cream  
SWAMI tartar, champagne sauce, caviar, cucumber  
Pink Lady Oyster, homemade bacon, pickled susina plums

**WARM APPETIZERS**

Pork pluma, soya, ginger, orange, fennel  
Crunchy sweetbreads, cacciatora sauce, garlic, spinach  
Taco, wagyu chicharrones, caramelized Tropea onion, fig vinegar, oyster  
leaves

**TO CLEAN YOUR PALATE**

Bell pepper Gazpacho, raspberry, tomato water sorbet  
Pachino chawanmushi, mozzarella cream, EVO powder  
Cress salad, lemon basil, rocket, purple shiso, verbena, oxalis flower,  
rhubarb, raisin vinegar dressing

**MAIN COURSES**

SWAMI tatak, charred tomato vinaigrette  
WAGYU on yakitori grill, porcini salad EVO, salt, fava beans roasted in  
beurre noisette, peach sauce

**DESSERT**

Creamy earl gray dessert, raspberry, ice cream, salted pine nuts  
Panna Cotta with almonds, honey and fermented blueberries

