



U RUDOLFOVY
KRATOCHVÍLE

CASTLE MENU

STARTERS

- 80g Whiped venison paté, onion chutney^{1,3,7,8} 160,-
60g Dried roast, pickled onions and rapsberry arugula^{1,3,7} 190,-

SOUPS

- 0,3l Beef consommé, liver dumplings and julienne vegetables^{1,3,7,9} 95,-
0,3l Cabbage soup with mushrooms, home made smoked meat and sour cream^{1,7} 95,-

SPECIALITIES

- 200g Tafelspitz Franz Josef I. (4-course menu) ^{1,3,7,9} 690,-
180g Sirloin steak with mushroom sauce and potato gnocci ^{1,7} 310,-

MAIN COURSES

- 180g Fish fillet (according to daily offer) with autumn vegetables and roasted lemon^{4,9} 390,-
200g Confit of duck with caesar dumpling and sauerkraut^{1,3,7} 340,-
160g Deer medallions with juniper demi-glace and traditional „krupoto“^{1,9} 490,-
180g Sous-vide pork tenderloin with mushroom sauce and mashed potatoes^{1,7} 390,-
200g Slowly roasted pork loin with cabbage „halušky“ and strong sauce^{1,3,7,9} 290,-
1300g Roasted pork knuckle with mustard, horseraddish and bread^{1,3,7,9,10} 460,-
200g Spaghetti with boletus on white wine with parmesan^{1,3,7,12} 260,-
250g Autumn salad with roasted pumpkin, gorgonzola cheese and nuts^{7,8,9} 280,-

100g Chicken strips with mashed potatoes and shredded lettuce^{1,3,7} 190,-

DESSERTS

- 1pcs Chocolate cake with cherries^{1,3,7,8} 140,-
1pcs Apple strudel with vanilla sauce^{1,3,7,8} 140,-
1pcs Pear poached in wine with nut cream and caramel^{1,3,7,8,12} 140,-
1pcs Pistachio desert with chocolate^{1,3,7,8} 140,-

BEER AND WINE PAIRING

- 120g Charcuterie board with pickled onions^{1,3,7} 140,-
120g Cheese board with grapes^{1,3,7,8} 140,-
Basket of bread ^{1,3,7} 30,-

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#CHATEAUZBIROH