

# M E N U



GOLDIE





## Appetizers

Bio galantine from chicken with rosehip purée and mushrooms with homemade pastry	80,-
Duck paste with cognac and nuts, sauce with red wine and raspberry jelly	95,-
Tripes fricassee with a sausage from the local butcher	80,-
Goose liver in honey and wine vinegar with pears, fruit jelly and cranberry sauce	95,-
Creamy horseraddish mousse with marinated vegetables and a chees wafer, beet-root and blackberries air	80,-
Baked fillet of trout with caviar, mashed potatos and butter carrot	120,-
Baked duck foie gras with corn polenta and apple sauce	210,-

## Soups

Poultry broth with liver dumplings and home-made noodles	50,-
Mushroom cream with creamy mousse and marjoram oil	55,-

## Regional dishes

Lamb shank baked on root vegetables, south Bohemian paste with fried fat and shallots glazed in red wine	355,-
Rolade from rabbit by the recipe of the chefs grandmother, stewed kindeys, purée from red cabbage and potatos baked on lard	230,-
Roast leg of Strkov duck, red cabbage with gingerbread and jam, fried dumplings in lard, marinated pear	255,-

## Main dishes

Zander fillet on butter and fried carp croquette, creamy potatoe pancakes with herbs and baked vegetables	340,-
Chicken breast marinated in jogurt with roasted vegetables and mashed potatoes with cream	180,-

Cooked deer leg on wine with jams, celery purée, fried potatoe croquettes, gingerbrad dumpling and baked red beet	290,-
Beefsteak from free-grazing bulls baked with home-made bacon, cognac sauce, potatoes au gratin	450,-
Cooked ox tail with plum sauce and bock beer, mash with barley added	225,-
Grilled beef navel with baked onion and fennel, roasted potatoes on butter and caraway seeds	340,-
Pork tenderloin in dried bacon with mushroom sauce, potatoe cake and spinach custard	250,-

## Vegetarian dishes and salads

Potatoe panckes au gratin with eggplant and zucchini	160,-
Home-made Potatoe gnocchi with mushroom sauce and Grand Moravia cheese	160,-
Leafy salad with fresh vegetables, mustard dressing and toasts	125,-
or with: grilled chicken breast	150,-
boiled eggs with bacon	150,-
fried cheese croquettes	150,-

## Desserts

Chocolate mousse from dark chocolate with apricots and ice-cream	85,-
Nougat with liqueur cream and green tea jelly, chocolate crumble with ice-cream	85,-
Ducat cakes with vanilla cream, rum and blueberries	85,-
Baked cheesecake from south Bohemian cheese with plums and ice-cream	85,-
Truffles and candies from pastry-cook Míša	85,-
Plate of fresh fruit	85,-
Variety of south Bohemian cheeses with onion jam	110,-

## Tasting menu

Amouse Bouche

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Duck paste with cognac and nuts, sauce with red wine and raspberry jelly

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Mushroom cream with creamy mousse and marjoram oil

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Zander fillet on butter and fried carp croquette, creamy potatoe pancakes with herbs  
and baked vegetables

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Cooked deer leg on wine with jams, celery purée, fried potatoe croquettes, gingerbrad dumpling  
and baked red beet

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Nougat with liqueur cream and green tea jelly, chocolate crumble with ice-cream

Price: 600,-



HOTEL NAUTILUS



GOLDIE



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