

M E N U



GOLDIE





Dear guests,

allow me to warmly welcome you to restaurant Goldie. Our cuisine focuses on Czech gastronomy in a modern, lighter concept. We use regional and always fresh ingredients, with which we work fairly and with love.

As a member of the National association of cooks and pastry cooks team of Czech republic, I had the opportunity to peek under the lid of the cuisines of many countries of the world and bring the best ideas back to Tábor for you.

I have focused on Czech cuisine for my entire career, and so I appreciate the medals which I received, for instance, at the IKA Olympics in Erfurt, the FHA Culinary Challenge competition in Singapore and the NRA Culinary Show competition in Chicago. Even this is the proof that Czech gastronomy has nothing to be ashamed of even in the midst of the worlds many cuisines.

I will be glad if you talk to me about the food or come into the kitchen to see directly for yourselves. I will gladly welcome you.

*for the team of restaurant Goldie
Chef Cuisine Martin Svatek*

Appetizers

Smoked duck breast in cherry wood, raspberry jelly, fruit and fried semolina dumpling	120,-
Grilled duck Foie Grass, pancake with cinnamon and roasted pears	245,-
Pate of pork cheeks and liver with onion marmelade and baked bread	95,-
Home made pork ham with horseradish mousse and pickled vegetables	95,-
Salad of roasted beets and carrots with honey, vinegar and blue cheese	85,-
Pastries of noodle dough stuffed with zander in butter sauce	130,-
Beef tripe with sausage from the local butcher	80,-
Baked fillet of char with caviar, mashed potatoes and butter carrot	130,-

Soups

Poultry broth with liver dumplings and home made noodles	55,-
Mushroom cream with creamy mousse and marjoram oil	60,-

Regional dishes

Rolade from rabbit by the recipe of the chefs grandmother, stewed kidneys, potato pancake stuffed with cabbage and pork cracklings, shallot marmelade	255,-
Roast leg of Strkov duck, red cabbage with gingerbread and jam, potato dumpling and fried dumplings in lard, marinated pear	265,-
Quail with potato dumplings and shallots marinated in red wine	295,-

Main dishes

Pike-perch/char fillet on garlic with fried carp croquette, creamy potatoe pancakes with herbs and baked vegetables	365,-
Chicken breast marinated in jogurt with roasted vegetables and mashed potatoes with cream	180,-
Sika deer with rosehip sauce, pumpkin stuffing and puree, potato croquette and apple compote with cloves	310,-
Steawed veal leg on wine with celery puree, fried potato croquettes and baked vegetables in papillote	275,-
Tartar steak mixed by cook	225,-
Grilled steak from beef „Maminha“ with French fries and mayonnaise	360,-
Beefsteak from free-grazing bulls baked with bacon, cognac sauce, potatoes au gratin and creamy black root	495,-
Cheeks of piglets with plum sauce, mashed chickpeas with truffle oil and roasted mushrooms	360,-
Pork tenderloin roasted in dried ham, slowly stewed brisket with potato pancake, spinach omelet and onions stuffed with fennel	250,-

Vegetarian dishes and salads

Grilled goat cheese with vegetables and olive tapenade	265,-
Potatoe gnocchi with mushrooms and Grand Moravia cheese	165,-
Baked spinach pancakes with vegetables and cream	165,-
Leafy salad with fresh vegetables, mustard dressing and toasts	145,-
or with: chicken fillet in corn flakes	160,-
boiled eggs with bacon	160,-
grilled cheese	190,-

Desserts

Hot raspberries with meringue and ice cream	90,-
Baked cheese cake from south Bohemian cheese and sour cream with apricots	90,-
Chocolate tasting: chocolate truffle, macaroons, mousse, stone, glassé, ice cream, wafer, crumb	90,-
Chocolate ball with mascarpone and sour cherry sauce, rum jelly and ice cream with crumble	90,-
Buns with vanilla cream and blueberry sauce	90,-
Pralines and candies from our pastry-cook Míša	90,-
Plate of fresh fruit	90,-
Variety of south Bohemian cheeses with fruit and onion marmelade	120,-
Variety of French cheeses with fruit and onion marmelade	220,-

Tasting menu

Amouse Bouche

Sparkling wine Hrabal

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Smoked duck breast in cherry wood, raspberry jelly, fruit and fried semolina dumpling

Pinot Gris Cabinet 2010 Petr Skoupil

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Mushroom cream with creamy mousse and marjoram oil

Neuburger late harvest 2007 Lahofer

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Pike-perch/char fillet on garlic with fried carp croquette, creamy potatoe pancakes
with herbs and baked vegetables

Enotrion Cuveé Kraus Mělník

*

Cheeks of piglets with plum sauce, mashed chickpeas with truffle oil
and roasted mushrooms

Bokovka 2007 Marcinčák

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Chocolate tasting: chocolate truffle, macaroons, mousse, stone, glassé, ice cream, wafer, crumb

Mas Belles Eaux Rosé Languedoc 2009

*

Pralines and candies from our pastry-cook Míša

Porto Ruby

Price (wines included): 1 200,-

Price: 650,-



HOTEL NAUTILUS



GOLDIE



HOTEL NAUTILUS & RESTAURANT GOLDIE

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