

# M E N U





# 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 the Czech Republic, I had the opportunity to peek under the lid of the cuisines of many corners of the world and bring the best ideas back to Tábor for you. Therefore, I am also very pleased that, thanks to your votes and your favored, the Godlie restaurant was awarded in the Maurer's Restaurant Choice 2017 as the 10th best restaurant in the Czech Republic.

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 proof that Czech gastronomy has nothing to be ashamed of even in the midst of the worlds many cuisines.

Our philosophy can be described in three simple rules: Return to the Nature, Respect to our Health and a Freedom of Thoughts.

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

A handwritten signature in black ink, appearing to read 'Martin Svatek'.

## STARTERS AND SOUPS

<b>CHEESE</b>	Sheep cheese, maracuja, pointed cebage, coriander, chilli	155,-
<b>FOIE GRAS</b>	Royal foie gras, fruit bread, elderberry, marinated fruit, crumb	265,-
<b>TROUT</b>	Smoaked trout, buttermilk, apple, cucumber, radish, dill	175,-
<b>STURGEON</b>	Caviar from Vodňany, egg salad, sweet bread	1 150,-
<b>CALF</b>	Roastbeef, fennel, orange, mayonnaise, egg	165,-
<b>MUSHROOMS</b>	Chanterelle soup, marjoram oil, dried mushrooms, cream	95,-
<b>BEEF</b>	Broth from ribs, liver dumplings, noodles, vegetables	90,-

## CLASSIC IN GOLDIE

<b>DUCK</b>	Baked thigh, red cabbage, gingerbread, pear, „Viennese“ dumpling	355,-
<b>CZECH SPOTTED COW</b>	Steak in bacon, Bordeaux sauce, shallots in vine, gratinated potatoes	595,-
<b>BEEF</b>	Stirred steak tartare by cook, toasts, garlic	355,-

## MAIN COURSES

<b>FISH OF THE DAY</b>	Fillet, chickpeas, fennel, orange, radish, olives	395,-
<b>CHICKEN</b>	Chicken breast, gouda sauce, season vegetables, puree, small potatoes	265,-
<b>GOOSE</b>	Stewed goose hearts in morel sauce, egg 63°C, shallot pure, carrot in kadaifi dough	315,-
<b>FLANK</b>	Flank steak, pepper sauce with brandy, pak choi, our pomes frites, mayonnaise	425,-
<b>FALLOW DEER</b>	Back of fallow deer, foie gras sauce, deer sausage, red cebage konfit, elderberry, potatoes croquette	465,-
<b>VEGO</b>	Shredded egg, chickpeas, gouda sauce, season vegetables	275,-
<b>SALAD</b>	Fresh vegetables, parmesan, olives, toast, dresing	195,-
	With chicken breast	245,-
	With smoaked trout	265,-

## SEASONAL MENU IN GOLDIE

*Prosecco DOC Brut, Anna Spinato*

### CHEESE

*Grüner Veltliner 2016, Steininger*

### FISH OF THE DAY

*Rheinriesling 2016, Nové Vinařství*

### FALLOW DEER

*Chateau Clou du Pin 2015 Premium, Bordeaux*

### DESSERT

*Rosé Lahofer 2016, Lahofer*

Price of a tasting menu: CZK 850,-

Wine pairing: CZK 420,-

*Can be ordered until 9:15 PM*

## DESSERTS

<b>CHOCOLATE</b>	Tonka bean, aronia, elderberry, cocoa beans, cream	155,-
<b>FROZEN PANNA COTTA</b>	Coconut, mojito pineapple, cream, mint, crumb	155,-
<b>GRANDMOTHER</b>	Ducate buns, blueberries, vanilla sauce	130,-
<b>CHEESE</b>	Romadur, sweet bread, elderberry, raspberry	130,-

Allergens information will be provided by our staff upon request.  
Changes in the menu are determined by the chef.

## WE RECOMMEND FOLLOWING DRINKS TO YOUR CHOSEN DESSERT

Various kinds of Varesina coffee		
Diplomatico rum	4cl	140,-
Becherovka	4cl	60,-
Martell X.O. cognac	4cl	425,-
Royal Oporto Tawny, Ruby, White	5 cl	70,-
Prosecco DOC Brut, Anna Spinato	0.1l	90,-
Rosé Lahofer 2016, sweet, Lahofer	0.15l	80,-



HOTEL NAUTILUS



GOLDIE



## **HOTEL NAUTILUS & RESTAURANT GOLDIE**

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