

# 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

<b>FOIE GRAS</b>	Royal foie gras, aronia, raisin sand, sweet bread	265,-
<b>STURGEON</b>	Caviar from Vodňany, egg salad, sweet bread	1200,-
<b>GOOSE</b>	Goose pâté in French dough, shallots, ginger, cranberries	185,-
<b>PORK</b>	Pork belly sous vide, maracuja, nuts, pointed cabbage, kohlrabi oil	165,-
<b>GOAT</b>	Goat cheese and pumpkin Crème brûlée, fruit chutney with gingerbread, roasted cake	145,-

## SOUPS

<b>BEEF</b>	Broth from ribs, liver dumplings, noodles, vegetables	90,-
<b>MUSHROOMS</b>	Chanterelle soup, marjoram oil, dried mushrooms, cream	95,-

## MAIN COURSES

<b>FISH OF THE DAY</b>	Fish of the day according to the chef's recipe	395,-
<b>DUCK</b>	Baked thigh, red cabbage, gingerbread, pear, „Viennese“ dumpling	355,-
<b>CHICKEN</b>	Breast of chicken, spring onion, gratinated potatoes, parmesan, pumpkin, veal sauce	265,-
<b>GUINEA-FOWL</b>	Breast of guinea-fowl, buckwheat risotto, apple in horseradish, celery, juniper sauce, gingerbread	395,-
<b>CZECH SPOTTED COW</b>	Steak in bacon, cognac sauce, shallots, gratinated potatoes	585,-
<b>BEEF</b>	Stirred steak tartare by cook, toasts, garlic	355,-
<b>CALF</b>	Veal spider steak, mushroom sauce, hay smoked potatoes, buttered vegetables, fried egg	425,-
<b>GOAT</b>	Buckwheat risotto with grilled goat cheese, pumpkin, apple, pesto	275,-

## TASTING MENU

### AMUSE BOUCHE

*Prosecco DOC Brut, Anna Spinato*

### GOOSE

*Grüner Veltliner 2016, Steiner*

### PORK

*Sauvignon blanc Sexenberg 2015, Piálek & Jäger*

### MUSHROOMS

*Soave Classico DOC 2015, Monte Fiorentine*

### FISH OF THE DAY

*Rheinriesling 2015, Cépage, Nové Vinařství*

### GUINEA-FOWL

*Chateau Clou du Pin Premium 2015*

### DESSERT

*Rosé Lahofer 2015, Lahofer*

Price of a tasting menu: CZK 1250,-

Wine pairing: CZK 850,-

*Can be ordered until 9:15 PM*

## DESSERTS

<b>TARTALETTE</b> Maracuja, mascarpone, heringue, salted caramel	155,-
<b>CHOCOLATE</b> Mango, banana, coconut, caramel, lemon	155,-
<b>GRANDMOTHER</b> Ducate buns, blueberries, vanilla sauce	130,-
<b>CHEESE</b> Romadur, sea buckthorn, olives, sweet bread	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	75,-



HOTEL NAUTILUS



GOLDIE



## **HOTEL NAUTILUS & RESTAURANT GOLDIE**

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