

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

CHEESE	Sheep cheese with maracuja sauce, pointed cabbage, coriander and chilli oil	155,-
FOIE GRAS	„Royal“ foie gras foam with elderberry and aronia sauce, marinated fruit and crumb	265,-
TROUT	Smoked trout with buttermilk, apple, cucumber, radish and dill	175,-
STURGEON	Vodňany caviar with egg salad and ours bread	1 150,-
CALF	Calf roastbeef with marinated fennel in orange, mayonnaise and dried egg	185,-
MUSHROOMS	Chanterelle soup with marjoram oil, dried mushrooms and creamy foam	95,-
BEEF	Ribs broth with liver dumplings, noodles and vegetables	90,-

CLASSIC IN GOLDIE

DUCK	Baked thigh with red cabbage, marinated pear and „Viennese“ dumpling	355,-
CZECH SPOTTED COW	Grilled steak in bacon with Bordeaux sauce, shallots in vine and gratinated potatoes with parmesan	615,-
BEEF	Stirred steak tartare by our cook with toasts and garlic	365,-

MAIN COURSES

FISH OF THE DAY	Fillet on buter with chickpeas, marinated fennel in orange, Radish and and dried olives	405,-
CHICKEN	Chicken breast with gouda sauce, seasonal vegetables, vegetable purée and small potatoes	285,-
GOOSE	Stewed goose hearts in morel sauce, shredded egg, shallot purée and seasonal vegetables	315,-
CALF	Grilled steak maminha with pepper and brandy sauce , pak choi, our chips and mayonnaise	445,-
FALLOW DEER	Fallow deer back with foie gras sauce, deer sausage, red cabbage konfit, elderberry and potatoe croquettes	485,-
VEGO	Shredded egg with chickpeas, gouda sauce and seasonal vegetables	275,-
SALAD	Fresh vegetables salad with parmesan, olives, toast and mustard dressing	215,-
	With chicken breast	265,-
	With smoaked trout	275,-

DESSERTS

CHOCOLATE	Dark chocolate cake with tonka beans cream and cocoa beans	155,-
FROZEN PANNA COTTA	Coconut panna cotta with pineapple marinated in mojito and almond stones	155,-
CHEESE	Romadur with our bread and elderberry marmelad	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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