

M E N U



GOLDIE





DEAR GUESTS

Allow me to warmly welcome you to our restaurant Goldie.

As a member of the National association of cooks and pastry chefs 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 Goldie for you. Together with my colleagues I prepare dishes that are a strong teamwork based on values such as individuality, respect and commitment.

Every day I challenge myself and others to be better than they were yesterday.

Our philosophy can be described in three simple rules: return to the nature, respect to our health and mind and a freedom of thoughts.

I will be glad if you talk to me about the food or come into the kitchen to have a look yourselves. I will be happy to welcome you there.

On behalf of Goldie restaurant team
Chef Martin Svatek

A handwritten signature in black ink, appearing to read 'Martin Svatek', written in a cursive style.

STARTERS AND SOUPS

BEEF	Beef tongue with brioche purée and cucumber and onions	155,-
FOIE GRAS	„Royal“ foie gras with marinated fruit, gingerbread sauce, raisins crumb and ours home-made bread	275,-
BEEF	Beef tripe with chorizo sausage and potatoes croquette	125,-
GOAT	Goat cheese foam with small tomatoes and olive tapenade	165,-
STURGEON	Caviar from Vodňany with egg salad and ours home-made bred	1 200,-

SOUPS

BULL	Ribs broth with liver dumplings, noodles and vegetables	90,-
MUSHROOMS	Chanterelle soup with marjoram oil, dried mushrooms and creamy foam	95,-

MAIN COURSES

PIKE PERCH Pike perch filet on butter with cheeses gnocchi, wild broccoli and lobster sauce	410,-
CHICKEN Chicken breast with basil gouda sauce, pumpkin purée, peas and potatoes croquettes	295,-
DUCK BREAST Grilled duck breast with gingerbread sauce, beetroot, marinated pumpkin and potatoes purée	365,-
CALF Grilled liver with calf sauce, smoked potatoes purée, shallots marinated in vine and parsnips in the hay	310,-
VEGO Cheeses gnocchi with seasonal vegetables, basil gouda sauce and cheese Comté	275,-

CLASSIC IN GOLDIE

DUCK Baked thigh with red cabbage, marinated pear and „Viennese“ dumpling	365,-
CZECH SPOTTED COW Grilled beef 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,-

TASTING MENU

AMOUSE BOUCHE

Prosecco DOC Brut, Anna Spinato

FOIE GRAS

Riesling Italico 2016, Mlýnek

MUSHROOMS

Enotrión cuvée 2016, Kraus

FISH

Rheinriesling 2016, Nové Vinařství

DUCK BREAST

Chateau Bel-Air 2015, Bergerac

DESSERT

Rosé Lahofer 2017, Lahofer

Price of a tasting menu: CZK 1 250,-

Wine pairing: CZK 850,-

Can be ordered until 9:15 PM

DESSERTS

CREAM	Cheesecake from goat cheese and mascarpone with maracuja sauce, popcorn and pineapple	155,-
CHOCOLATE	Chocolate foam with black currant sauce, marinated fruit and almond stones	155,-
CHEESE	Romadur with our home-made bread and elderberry marmalade	130,-

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

WE RECOMMEND THE 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 2017, sweet, Lahofer	0.15l	80,-



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