

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

SALMON	Smoked salmon with yellow beets, radishes, chickpeas and buttermilk	215,-
FOIE GRAS	„Royal foie gras“ with black currant, rhubarb puree and fruit ragout	275,-
BEEF	Beef tripe with chorizo sausage and cream	145,-
CHEESE	Ginger cheese with marinated kohlrabi, maracuja and coriander	175,-
STURGEON	Caviar from Vodňany with egg salad and our bread	1 250,-
MUSHROOMS	Chanterelle soup with majoram oil, dried mushrooms and creamy foam	105,-
BULL	Ribs broth with liver dumplings, noobles and vegetables	95,-

CLASSIC IN GOLDIE

DUCK	Beaked duck thigh with red cabbage, marinated pear and „Viennese“ dumping	365,-
CZECH SPOTTED COW	Grilled beef steak in bacon with sauce from foie gras and cognac and gratinated potatoes with parmesan	615,-
BEEF	Stirred steak tartare with truffles oil, chives, campotta pepper and focaccia	385,-

MAIN COURSES

FISH OF THE DAY Fish filet on butter with lobster sauce, asparagus, radish and roasted cheeses gnocchi	415,-
CHICKEN Chicken breast with mushrooms sauce with tarragon, roasted broccoli and cauliflower, rhubarb puree and cream potatoes	325,-
PORK Pork tenderloin with sausage „Boudin noir“, vegetable ragout with beans, cooked onion, beetroot sauce and potatoes puree	365,-
BEEF Steamed beef ribs on wine with mashed potatoes with truffles, radish, red onion, black currant and potatoes croquette	395,-
VEGO Seasonal vegetable on bitter with mushrooms sauce, chickpeas and blurred egg	275,-
VEGETABLE Salad of spinach, cherry tomatoes, radish, olives with mustard dressing, with parmesan and croutons	215,-
with chicken breast	295,-
with smoked salmon	295,-

DESSERTS

SALTY CARAMEL Mousse of salted caramel with raspberries, almond biscuit and rhubarb sauce	155,-
BLACK CURRANT Cake of black currant and mascarpone with mango, maracuja jelly and black currant foam	155,-
GRANDMOTHER Ducate buns with vanilla sauce and blueberries	140,-
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	110,-
Rosé Lahofer 2017, sweet, Lahofer	0.15l	80,-



HOTEL NAUTILUS



GOLDIE



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